



THE LEELA
AMBIENCE GURUGRAM
HOTEL & RESIDENCES

HYGIENE & SAFETY MEASURES



Regular temperature
checks & control



Hygienically prepared
fresh food



Regular sanitisation
and cleaning



Use of mask,
gloves & other equipment
as prescribed



Contains Nuts



Contains Gluten



Contains Egg



Contains Shellfish



Contains Sulphite



Contains Milk

While ordering please inform our associate in case you are allergic to any of the following ingredients: cereals containing gluten - i.e. wheat, rye, barley, oats, spelt or their hybridized strains & products of these / crustaceans & their products / milk & milk products / egg & egg products / fish & fish products / peanuts, tree nuts & their products / soybeans & their products / sulphites.

Our Chef would be delighted to design your meal without them.
We use olive oil, refined oil, mustard oil, butter and ghee as a medium of cooking.

All our meats & fish are locally sourced, unless specified.

An average adult requires 2000 Kcal energy per day, however calorie needs may vary.



Vegetarian | Non-Vegetarian | Chef Speciality | Spicy Food | Contains Nuts | Contains Gluten | Contains Egg | Contains Milk | Contains Sea Food

The hotel will levy 2.5% service charge + GST on all food & beverage invoices.

An average active adult requires 2000 kcal per day; however calorie needs may vary.

The above mentioned calorific values are based on standard recipes and often vary basis customization.



Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social, and spiritual well-being. Aujasya is not just a word, it's a way of life.

Conceived and executed in collaboration with Dr. Ankita Jalori, one of India's pre-eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components while retaining the authentic essence and experience of each dish.

SET MENU INR 4500

TANDOORI MAHI TIKKA 🌊🥛🔥

River sole fish marinated in hung curd, yellow chilli powder, mustard oil, ginger garlic paste and home pounded spices
Serving size: 185 gms | Calorie per serving: 681 Kcal

MURGH MALAI TIKKA 🥛🔥

Chicken morsels marinated in lime juice, cream cheese, flavoured with cardamom powder, cooked in tandoor
Serving size: 223 gms | Calorie per serving: 1344 Kcal

PANEER ANGARA 🥛🔥

Cottage cheese marinated with red chilli, hung curd and garam masala cooked in charcoal oven
Serving size: 185 gms | Calorie per serving: 681 Kcal

DAHI KE KEBAB 🥛🌿🔥

Crispy fried yoghurt croquettes served with smoked tomato chutney made in mustard oil
Serving size: 410 gms | Calorie per serving: 1063 Kcal



LAHORI NAMKEEN BOTI 🥛🔥

A dish that originated from the undivided province of Punjab, lamb stew cooked with whole garam masala is always a delight to try
Serving size: 321 gms | Calorie per serving: 1017 Kcal

BUTTER CHICKEN 🥛🍛🔥

Tandoor smoked chicken morsels, cooked in creamy tomato gravy finished with kasoori methi
Serving size: 355 gms | Calorie per serving: 662 Kcal

PANEER KHURCHAN 🥛🍛🌿

Semi dry preparation with bell peppers & cottage cheese cooked with a touch of makhani gravy and Indian spices
Serving size : 266 gms | Calorie per serving: 612 Kcal

SUBZ-E-KEHKASHA 🥛🌿

A melange of seasonal vegetable and potato, fried and cooked with onion tomato gravy and Indian hot spices
Serving size: 329 gms | Calorie per serving: 385 Kcal

DIYA SIGNATURE DAL 🥛🌿

Slow cooked black lentils with tomato puree, butter, spices and cream finished with white butter
Serving size :223 gms | Calorie per serving: 1344 Kcal

SUBZ DUM BIRYANI

Selection of vegetables and basmati rice cooked together in dum pukht style
Serving size: 352 gms | Calorie per serving: 609 Kcal

SADA CHAWAL

Steamed basmati rice
Serving size : 222 gms | Calorie per serving: 172 Kcal

ASSORTED INDIAN BREADS | RAITA



GULAB JAMUN | KESAR RASMALAI

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Vegetarian | Non-Vegetarian | Chef Speciality | Spicy Food | Contain Nuts | Contain Gluten | Contains Egg | Contains Milk | Contains Sea Food

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TANDOORI MAHI TIKKA 🍤🥛🔴

MURGH MALAI TIKKA  MUTTON SEEKH KEBAB  

PANEER ANGARA  

DAHI KE KEBAB SUBZ-E-SHAMI   

LAHORI NAMKEEN BOTI 🧊📺

BUTTER CHICKEN   

PANEER KHURCHAN   

BHUNE PYAAZ KI SUBZI

SUBZ-E-KEHKASHA   

DIYA SIGNATURE DAL  

SUBZ DUM BIRYANI  

SADA CHAWAL | ASSORTED INDIAN BREADS | RAITA

GULAB JAMUN | KESAR RASMALAI



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SET MENU INR 5900

TULSI TAMATAR SHORBA

Cooked with basil spicy black pepper, coriander, mint leaves and tomato broth
Serving size : 200 gms | Calorie per serving: 177 Kcal



TANDOORI MAHI TIKKA

River sole fish marinated in hung curd, yellow chilli powder, mustard oil, ginger garlic paste and home pounded spices
Serving size: 185 gms | Calorie per serving: 681 Kcal

MURGH MALAI TIKKA

Chicken morsels marinated in lime juice, cream cheese, flavoured with cardamom powder, cooked in tandoor
Serving size: 223 gms | Calorie per serving: 1344 Kcal

MUTTON SEEKH KEBAB

Tender minced meat, mixed with green chilli, coriander, ginger garlic and Indian spices
Serving size: 370 gms | Calorie per serving: 1125 Kcal

TANDOORI AJWAINI JHINGA

Carom seeds, hung curd and mustard oil marinated tiger prawns cooked till perfection in charcoal oven
Serving size: 280 gms | Calorie per serving: 673 Kcal

PANEER ANGARA

Cottage cheese marinated with red chilli, hung curd and garam masala cooked in charcoal oven
Serving size :185 gms | Calorie per serving: 681 Kcal

DAHI KE KEBAB

Crispy fried yoghurt croquettes served with smoked tomato chutney made in mustard oil
Serving size: 410 gms | Calorie per serving: 1063 Kcal

SUBZ-E-SHAMI

Melange of vegetables minced and cooked with chickpeas, lentils and hot Indian spices
Serving size: 240 gms | Calorie per serving: 416 Kcal

TANDOORI MALAI BROCCOLI

Broccoli marinated in black pepper, cream cheese, cashew paste, cooked in charcoal oven
Serving size: 190 gms | Calorie per serving: 331 Kcal



JHINGA MASALA

Cochin bay prawns tossed with crushed spices and onion tomato masala
Serving size : 255 gms | Calorie per serving: 633 Kcal

RIWAYAT-E-NIHARI

An old Delhi Street favourite, slow cooked lamb shanks with whole spices
Serving size : 655 gms | Calorie per serving: 1287 Kcal

MURGH NAWABI KORMA

A recipe from royal family of Lucknow, chicken braised in rich almond gravy with a hint of rose essence
Serving size: 210 gms | Calorie per serving: 828 Kcal

SUBZ-E-KEHKASHA

A melange of seasonal vegetable and potato, fried and cooked with onion tomato gravy and Indian hot spices
Serving size: 329 gms | Calorie per serving: 385 Kcal

LEHSUNI PALAK

Chef's signature Delhi style preparation with burnt garlic tadka
Serving size : 190 gms | Calorie per serving: 264 Kcal

        
Vegetarian | Non-Vegetarian | Chef Speciality | Spicy Food | Contain Nuts | Contain Gluten | Contains Egg | Contains Milk | Contains Sea Food

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PINDI CHANA

An all-time favourite dish from Amritsar, chickpeas tossed with ginger, chillies and dry pomegranate
Serving size : 310 gms | Calorie per serving: 599 Kcal

DIYA SIGNATURE DAL

Slow cooked black lentils with tomato puree, butter, spices and cream finished with white butter
Serving size: 223 gms | Calorie per serving: 1344 Kcal

GOSHT DUM BIRYANI

Saffron flavoured basmati rice cooked with succulent chunks of lamb cooked in dum style
Serving size : 505 gms | Calorie per serving: 944 Kcal

SADA CHAWAL | ASSORTED INDIAN BREADS | RAITA



GULAB JAMUN | KESAR RASMALAI



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SHORBA

MIRIYAL CHARU

890

Cooked with Andhra style spicy black pepper, coriander, curry leaves and tomato broth

Serving size : 200 gms | Calorie per serving : 177 Kcal

Star ingredient - Tomato, eating tomatoes daily will ensure that you get an array of nutrients which will help in better functioning of your body

APPETISER

KEBAB-E-PUKHTAN

1390

A delicacy of Lucknow, mouth-melting roasted pumpkin galettes with a twist of roasted pumpkin seed chaat

Serving size : 200 gms | Calorie per serving : 410 Kcal

Star ingredient - Pumpkin is rich in vitamins, minerals and antioxidants, and incredibly healthy. It's low-calorie content makes it a weight-loss-friendly food

BADAM BROCCOLI KI SHAMM

1390

Kebab well known in Lucknow made with mashed broccoli, almond, green chilli and mace flavoured galettes cooked in clarified butter

Serving size : 190 gms | Calorie per serving : 331 Kcal

Star ingredient - Broccoli is rich in vitamin C and protein

KHUMB SIKAMPURI

1590

Hyderabadi popular kebab, cinnamon perfumed button mushroom and king oyster mushrooms patties stuffed with hung curd, mint & cheese, seared on a griddle

Serving size : 240 gms | Calorie per serving : 416 Kcal

Star ingredients - Button mushrooms and King Oyster mushrooms are a rich and source of fiber, protein and antioxidants

MAINS

PALAK SOYA

1490

Chef signature Delhi style preparation one of the favourite choices for green leaf lovers, spinach tossed with onions, dill leaves and tempered with cumin seeds

Serving size : 190 gms | Calorie per serving : 264 Kcal

Star ingredients - Spinach is rich in vitamin B and other important vitamins such as A, E, K and C that help to improve the skin texture and treat numerous skin-related disorders

MUNAKKA AND CHILGOZA KA KOFTA

1490

The city of nawabs Lucknow specialty, raisin and pine-nut stuffed cottage cheese dumpling, finished in creamy almond gravy

Serving size : 250 gms | Calorie per serving : 421 Kcal

Star ingredients - Pine nuts are a rich source of protein, iron, vitamin E and magnesium. They help to reduce the risk of diabetes and heart disease and also increase your energy levels



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SHORBA

TULSITAMATAR SHORBA

890

Cooked with basil, spicy black pepper, coriander, mint leaves, and tomato broth
Serving size : 200 gms | Calorie per serving : 177 Kcal

MURGH ZAFRANI SHORBA

990

Slow-cooked chicken bones with potli masala, strained and served hot, garnished with ginger julienne, finished with saffron threads, lemon, and coriander
Serving size : 115 gms | Calorie per serving : 718 Kcal

APPETISER (VEGETARIAN)

CHEF'S SIGNATURE TASTING KEBAB PLATTER

2490

Serving size : 1223 gms | Calorie per serving : 1344 Kcal

SUBZ-E-SHAMI

1590

Melange of vegetables, minced and cooked with chickpeas, lentils, and hot Indian spices
Serving size : 240 gms | Calorie per serving : 416 Kcal

TANDOORI SOYA CHAAP

1390

Soya chaap marinated with hung curd, ginger-garlic paste, and Indian spices
Serving size : 290 gms | Calorie per serving : 410 Kcal

TANDOORI MALAI BROCCOLI

1390

Broccoli marinated in black pepper, cream cheese, and cashew paste, cooked in a charcoal oven
Serving size : 190 gms | Calorie per serving : 331 Kcal

PANEER ANGARA

1390

DAHI KE KEBAB

1390

Crispy fried yogurt croquettes served with smoked tomato chutney made in mustard oil
Serving size : 410 gms | Calorie per serving : 1063 Kcal

APPETISER (NON VEGETARIAN)

CHEF'S SIGNATURE TASTING KEBAB PLATTER

2890

Serving size : 1223 gms | Calorie per serving : 1344 Kcal

MUTTON SEEKH KEBAB

2550

Tender minced meat mixed with green chilli, coriander, ginger-garlic, and Indian spices
Serving size : 370 gms | Calorie per serving : 1125 Kcal

TANDOORI AJWAINI JHINGA

1990

Carom seeds, hung curd, and mustard oil-marinated tiger prawns, cooked to perfection in a charcoal oven
Serving size : 280 gms | Calorie per serving : 673 Kcal

GOSHT GALAWATI KEBAB

1890

A Lucknow delicacy—mouth-melting tender lamb patties, served with ulta tawa paratha
Serving size : 475 gms | Calorie per serving : 1505 Kcal

TANDOORI MAHI TIKKA

1790

River sole fish marinated in hung curd, yellow chilli powder, mustard oil, ginger-garlic paste, and home-pounded spices
Serving size : 185 gms | Calorie per serving : 681 Kcal

TANDOORI CHICKEN

1690 / 1290

Whole tandoori chicken marinated with Indian spices, hung curd and mustard oil, roasted in a charcoal oven
Full: Serving size : 750 gms | Calorie per serving : 900 Kcal
Half: Serving size : 400 gms | Calorie per serving : 600 Kcal

MURGH MALAI TIKKA

1690

Chicken morsels marinated in lime juice and cream cheese, flavoured with cardamom powder, cooked in a tandoor
Serving size : 223 gms | Calorie per serving : 1344 Kcal



Vegetarian | Non-Vegetarian | Chef Speciality | Spicy Food | Contain Nuts | Contain Gluten | Contains Egg | Contains Milk | Contains Sea Food

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MAIN COURSE (VEGETARIAN)

WARQ - E - PANEER

1490

Layered paneer with nuts and seasonal vegetables, served on smoked tomato gravy

Serving size : 306 gms | Calorie per serving : 625 Kcal

PANEER KHURCHAN

1490

Semi-dry preparation with bell peppers & cottage cheese, cooked with a touch of makhani gravy & Indian spices

Serving size : 266 gms | Calorie per serving : 612 Kcal

SUBZ-E-KEHKASHA

1490

A melange of seasonal vegetables and potatoes, fried and cooked with onion-tomato gravy & Indian hot spices

Serving size : 329 gms | Calorie per serving : 385 Kcal

BHUNE PYAAZ KI SUBZI

1490

A creation that has been popularized over the years as a signature of Diya—slow-roasted whole onions with home-ground spices

Serving size : 309 gms | Calorie per serving : 655 Kcal

DUM ALOO KASHMIRI

1490

Deep-fried potatoes cooked in traditional Kashmiri chilli paste and yogurt

Serving size : 229 gms | Calorie per serving : 518 Kcal

LEHSUNI PALAKFL

Chef's signature Delhi-style spinach preparation with burnt garlic tadka

Serving size : 190 gms | Calorie per serving : 264 Kcal

CHANDI MALAI KOFTA

1490

A specialty from Lucknow—raisins and cashew-stuffed cottage cheese dumplings, finished in creamy almond gravy topped with silver varq

Serving size : 250 gms | Calorie per serving : 436 Kcal

PINDI CHANA

1490

An all-time favourite dish from Amritsar—chickpeas tossed with ginger, chillies, and dry pomegranate

Serving size : 310 gms | Calorie per serving : 599 Kcal

DIYA SIGNATURE DAL

1190

Slow-cooked black lentils with tomato puree, butter, spices, and cream, finished with white butter

Serving size : 223 gms | Calorie per serving : 1344 Kcal

DIYA TADKA

990

Yellow lentils tempered with garlic, cumin, and asafoetida

Serving size : 220 gms | Calorie per serving : 828 Kcal




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MAIN COURSE (NON VEGETARIAN)

RAAN-E-KHAAS    3490

A delicacy from the kitchens of the Nizams in Hyderabad—24-hour marinated whole baby lamb leg with red chilli, brown onion paste, garam masala, malt vinegar, fresh herbs, and whole spices, cooked in a tandoor and finished with a smoked nut-based sauce
Serving size : 606 gms | Calorie per serving : 1194 Kcal

JHINGA MASALA    2290

Cochin Bay prawns tossed with crushed spices and onion-tomato masala
Serving size : 255 gms | Calorie per serving : 633 Kcal

RIWAYAT-E-NIHARI   1990

An Old Delhi street favourite—slow-cooked lamb shanks with whole spices
Serving size : 655 gms | Calorie per serving : 1287 Kcal

LAHORI NAMKEEN BOTI   1990

A dish that originated from the undivided province of Punjab—lamb stew cooked with whole garam masala, always a delight to try
Serving size : 321 gms | Calorie per serving : 1017 Kcal

MURGH NAWABI KORMA   1990

A recipe from the royal family of Lucknow—chicken braised in rich almond gravy with a hint of rose essence
Serving size : 210 gms | Calorie per serving : 828 Kcal


BUTTER CHICKEN   1990

Tandoor-smoked chicken morsels, cooked in creamy tomato gravy, finished with kasoori methi
Serving size : 355 gms | Calorie per serving : 662 Kcal

RICE

SADA CHAWAL 690

Steamed basmati rice
Serving size : 222 gms | Calorie per serving : 172 Kcal

SUBZ DUM BIRYANI   1490

Selection of vegetables and basmati rice cooked together in dum pukht style
Serving size : 352 gms | Calorie per serving : 609 Kcal

KABUL KA MURGH PULAO   1690

Marinated chicken thigh and basmati rice cooked together with homemade Kabul spices
Serving size : 500 gms | Calorie per serving : 1217 Kcal

GOSHT DUM BIRYANI   1890

Saffron flavoured basmati rice cooked with succulent chunks of lamb cooked in dum style
Serving size : 505 gms | Calorie per serving : 944 Kcal

SIDES

GREEN SALAD 490

Serving size : 100 gms | Calorie per serving : 18 Kcal

RAITA   490

Burani raita / Kachumber raita / Pineapple raita
Serving size : 100 gms | Calorie per serving : 105 Kcal

PLAIN DAHI  390

Serving size : 100 gms | Calorie per serving : 105 Kcal

        
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BREADS

ZAFRANI LACHHA NAAN

290

Diya signature flaky bread topped with saffron and poppy seed
Serving size : 110 gms | Calorie per serving : 435 Kcal

KHAMEERI ROTI

290

Overnight fermented refined flour bread baked in tandoor
Serving size : 100 gms | Calorie per serving : 374 Kcal

TAFTAN

290

Saffron and cardamom flavoured refined flour bread baked in tandoor
Serving size : 100 gms | Calorie per serving : 460 Kcal

AMRITSARI KULCHA

425

Crisp and soft leavened bread stuffed with potatoes and cottage cheese
Serving size : 125 gms | Calorie per serving : 462 Kcal

DALCHA KULCHA

425

Tempered lentil stuffed flaky bread, baked in tandoor
Serving size : 162 gms | Calorie per serving : 573 Kcal

DESSERT

KULFI FALOODA

790

Hyderabadi speciality frozen dessert, vermicelli, fruits, nuts and vanilla
Serving size : 80 gms | Calorie per serving : 117 Kcal

BALAI KA TUKDA

790

A Lucknowi specialty of three-layered bread along with dry fruits and nuts
Serving size : 125 gms | Calorie per serving : 648 Kcal

BHARWAN GULAB JAMUN

790

Deep fried dumplings stuffed with pistachio, soaked in sugar syrup
Serving size : 100 gms | Calorie per serving : 168 Kcal

GULAB KI KHEER

790

Govind bhog rice and milk cook with sugar rose petal cardamom powder until reduce milk
Serving size : 122 gms | Calorie per serving : 427 Kcal

KESARI RASMALAI

790

Indian cottage cheese (chenna) dumplings soaked in sweet saffron sweet milk
Serving size : 80 gms | Calorie per serving : 427 Kcal

HOUSE MADE SIGNATURE ICE-CREAM (2 SCOOPS)

GULABO ICE CREAM

690

Serving size : 110 gms | Calorie per serving : 207 Kcal

ZAFRANI BADAM PISTA ICE CREAM

690

Serving size : 110 gms | Calorie per serving : 211 Kcal

MANGO ICE CREAM

690

Serving size : 110 gms | Calorie per serving : 209 Kcal

MALAI ICE CREAM

690

Serving size : 110 gms | Calorie per serving : 211 Kcal

MEETHA PAAN ICE CREAM

690

Serving size : 110 gms | Calorie per serving : 210 Kcal

TUTTI FRUTTI

690

Serving size : 110 gms | Calorie per serving : 207 Kcal

        
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