

G O U R M E T D E L I G H T S
from your palace



THE LEEA PALACE

NEW DELHI

Our master chefs are hard at work to elevate your home dining experience. Indulge those taste buds with absolutely scrumptious delicacies from our kitchen. Our gourmet food delivery service will now bring you delightful flavours from across the globe, right to your doorstep. Rest assured, your safety is our priority. Order now to take away or, have us deliver.



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SALADS AND APPETIZERS

Qube Seasonal Salad (V)—925

Shavings of fresh vegetable, mixed greens, citrus vinaigrette

Spicy Raw Papaya Salad (V)—1050

Snake beans, tomato, chili, crushed peanuts

Tomato and Mozzarella Salad—950

Extra virgin olive oil, basil leaves, balsamic reduction

Greek Salad—925

Cucumber, tomatoes, olives and feta, vinaigrette dressing

Caesar Salad, Grana Padano, Crouton

Vegetarian—975

Grilled chicken—1175

Smoked salmon—1250

Crispy bacon (P)—1175

Spring Roll (V)—850

Glass noodle, Asian vegetable, sweet chili sauce

Thai Chicken Satay—1050

Rice cake, cucumber, peanut

INDIAN APPETIZERS

Paneer Tikka Sunheri (V)—900

Cottage cheese, spices, yogurt, saffron

Hara Bhara Kebab (V)—950

Spinach patty, green peas, fennel and lentils

Kasundi Nimboo Macchi Tikka—1500

Marinated river sole, ground Bengal mustard, lemon

Lal Mirch Ka Murgh Tikka—1250

Boneless chicken morsels, Kashmiri chili, cinnamon, yoghurt, mint chutney

Gosht Seekh Kebab—1400

Tandoor roasted minced lamb skewers, spiced garam masala, mint

SOUP

Tomato Dhaniya Shorba (V)—650

Hot and Sour

Asian vegetables (V)—650

Chicken—750

Shrimp—850

Tom Yum

Asian sour and spicy broth with choice of

Vegetable (V)—650

Chicken—750

Shrimp—850

SANDWICHES AND WRAPS

All sandwiches, burgers and wraps are accompanied by choice of French fries, batter fried onion rings, side salad

Qube Vegetable Club Sandwich (V)—1100

Choice of White/Brown/Multigrain Bread
Grilled vegetables, cheddar cheese, lettuce,
tomato, eggless mayonnaise

Qube Non Vegetarian Club Sandwich (P)—1350

Choice of White/Brown/Multigrain Bread
Sous vide chicken breast, fried egg, lettuce, tomato, bacon (P)

Smoked Salmon Sandwich—1450

Sesame bagel, caper cream cheese, rucola, red onion

Kathi Roll

Indian spiced roll, mint chutney, onion bell pepper

Cottage cheese (V)—900

Smoked chicken—950

PASTA AND RISOTTO

Pasta

Select your Pasta – Spaghetti / Penne
/ Gluten Free Penne / Whole wheat

Choice of sauce

Alfredo (V)—1050

Tomato & Basil (V)—1050

Bolognaise—1200

Mushroom Risotto (V)—1350

Truffle Oil, porcini dust

Pasta Norma (V)—1350

Chunky tomato sauce, eggplant, pine nut

Simply on the grill with lemon and olive oil,
choose one side dish and sauce

QUBE GRILL

River Sole (200g)—2850

Scottish Salmon (200g)—2850

Tiger Prawns (350g)—3000

Corn Fed Chicken Breast (220g)—1800

Choose Your Sauce

Lemon Beurre Blanc
Green Peppercorn Sauce
Harissa
BBQ Sauce

Choice of Accompaniments

Sautéed Seasonal Vegetables
Sautéed Garlic Mushrooms
Mash Potato
French Fries

Prices are applicable in Indian Rupees.
Government taxes as applicable.

ASIAN MAIN COURSE

Thai Style Green or Red Curry

Baby eggplant, basil, chili

Asian vegetable (V)—1100

Prawn—1700

Chicken —1500

Nasi Goreng—1550

Malaysian fried rice, fried egg, chicken, prawns, chicken satay, prawn crackers

Wok Fried Yellow Noodles

Chinese cabbage, bok choy, peppers, onions, spring onion, crisp garlic

Vegetable (V)—975

Egg—975

Chicken—1350

Prawn—1550

INDIAN MAINS

Adraki Aloo Gobi (V)—1025

Cauliflower, potato, tempered with cumin and ginger

Pindi Chole (V)—1050

Chickpea tempered ground spices, dry mango

Kadhai Paneer (V)—1050

Cottage cheese, onions and tomatoes with whole spices

Baingan Bharta (V)—1025

Clay oven smoked eggplant, cooked with onion, tomato, cumin

Murg Makhani—1600

Classic tandoori chicken tikka, simmered in tomato gravy, fresh cream, butter, dry fenugreek leaves

Kukad Tariwala—1600

Home style chicken curry (with bone), onions, tomato, spices, yoghurt

Tawa Macchi Masala—1700

River sole, tempered with carrom seeds, garlic, ground spices

Rogan -E- Nishat—1650

Delicacy of Kashmir, lamb braised in deggi chili, cardamon, cinnamon, mace

Boti Ka Bhuna Gosht—1650

Boneless lamb, caramelized onions and whole spices

LENTILS AND RICE

Dal Makhani (V)—800

Slow cooked black lentils, butter, tomatoes, cream

Yellow Dal Tadka (V)—700

Yellow lentil tempered, cumin, garlic, fresh coriander

Steamed Basmati Rice (V)—650

Subz Tarkari Biryani (V)—1250

Garden fresh vegetable, dum cooked with aromatic basmati, saffron, rose water

Tandoori Murg Pulao—1550

Chicken, basmati rice, yoghurt, mint, saffron

Dum Gosht Biryani—1750

Lamb, basmati rice, yoghurt, mint, saffron

INDIAN BREADS

Tandoori Roti (V)—200

Tandoor baked whole wheat bread

Naan (V)—200

Plain / buttered / garlic

Parantha (V)—200

Layered whole wheat bread, plain or mint

DESSERTS

Classic Bake Cheese Cake—750

Baked cream cheese cake with wild berry sauce

Virginia Chocolate Brownie—750

Soft chocolate cake with caramel sauce

Apple Crumble Tart—750

Tossed apple in short crust pastry

Tiramisu—750

Coffee infused mascarpone cream cheese

PLEASE NOTE

- Our delivery is available from 09:00 hrs to 20:00 hrs.
- Kindly inform your server if you are allergic to any ingredient.
- Minimum Order Value is INR 2500 (exclusive of government taxes).
- A premium delivery charge of INR 800 is applicable (exclusive of taxes).
- To confirm your order, you are requested to pay through the Secure Link sent to you via SMS.
- Order will be confirmed once the payment is complete.
- We will deliver the order in 3 hours from confirmation. Any change in time will be communicated via sms / whatsapp.
- Our delivery agents are trained to follow safety protocols and maintain low contact delivery.
- You can re-heat the food to 75°C before consumption.
- We levy no service charge.
- Delivery within the radius or upto 10 kms from The Leela Palace New Delhi.
- No deliveries across the borders.
- 10% discount on takeaway orders.

LEELA SURAKSHA

We are taking extreme care and monitoring the constantly evolving situation and adapting all required precautionary measures as advised by local and global authorities.

To reiterate our commitment, we have redefined our hygiene and cleaning protocols with the launch of Suraksha, a comprehensive program designed in coherence with our partners. This is a holistic approach we are taking to elevate our health, safety and hygiene protocols with stringent measures that ensure a safe environment while you continue to enjoy our opulent and indulgent services.

- Mandatory use of PPE kits for the kitchen team to prevent cross contamination.
- Washing and sanitisation of vegetables, fruits and groceries.
- Preparation of food in small quantities to ensure fresh food is served to the guests.
- Washing of all dishes at 80 degrees Celsius.
- Hygiene training for all the teams.
- Our cars are sanitized before and after each and every trip and all required safety measures are being followed.

To place your order, please reach out to us on:
011-39331350 or +91 9560093862

Email us at:
privatedining.newdelhi@theleela.com

Facebook: [@TheLeelaPalaceNewDelhi](#)

Instagram: [@theleelapalacenewdelhi](#)



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