



LEELA
BY CHEF MANAV TULI

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Leela, where the rich tapestry of Indian cuisine
comes alive with a playful flair

| S T A R T E R S | | | |
|---|-----|---|---------|
| BONELESS MASALA CHICKEN WINGS Kokum Berry and Tamarind Glaze | 88 | CHICKEN BAIDA ROTI Chicken Mince and Egg Parcels | 108 |
| JACKFRUIT AND SOYA KEEMA DABELI Tamarind Chutney, Caramelised Onions | 88 | GOAN PERI PERI PRAWNS Black Tiger Prawns | 248 |
| LUCKNOWI TOKRI CHAAT Potato Basket Chaat, Sweet and Sour Chutneys | 118 | CHICKEN NIHARI SHORBA Black Stone Flower, Saffron, Green Cardamon | 128 |
| T A N D O O R & G R I L L S | | | |
| TANDOORI MIX GRILL PLATTER Paneer, Chicken Tikka, Pork Ribs | 688 | TANDOORI BEEF CHOP Black Angus Short Rib, Cinnamon, Ginger | 428 |
| CHESTNUT PANEER TIKKA Homemade Paneer Cheese, Fenugreek, Turmeric | 128 | HONEY SESAME PORK RIBS Wah Kee Farm Pork, Kashmiri Chilli, Organic Honey | 448 |
| BLACK PEPPER CHICKEN TIKKA Tellicherry Black Pepper, Green Cardamom | 128 | KANDHARI LAMB CHOP Ginger Juice, Garam Masala, Pomegranate | 438 |
| COCONUT SEABASS Caramelised Onion, Chilli Flakes | 138 | TANDOORI LOBSTER Cinnamon, Cardamon, Kashmiri Chilli | 988 |
| BADAMI FRENCH GUINEA FOWL Toasted Almonds, Bay Leaf, Pickled Onions | 268 | | |
| C U R R I E S & B I R Y A N I | | | |
| CHAKUNDAR OX-TAIL GOSHT Local Beetroot, Clove, Cinnamon | | | 288 |
| LAMB NAGORI KORMA From the Royal Kitchens of Jaipur | | | 288 |
| SMOKED BUTTER CHICKEN (optional- 50ml Laphroaig Whiskey) Caramelised Tomato, Mustard Oil | | | 258/ 70 |
| BLACK TIGER BENGALI PRAWN CURRY Kasundi Mustard, Coconut, Garlic | | | 338 |
| PORK PANDI CURRY Wah Kee Farm Pork, Black Pepper, Tamarind | | | 268 |
| BONE MARROW BIRYANI Aged Basmati Rice, Saffron, Rose Water | | | 378 |
| MONKFISH MUSALLAM Inspired from the Royal Kitchens of Mughal Emperors | | | 988 |

There could be accidental cross contamination; therefore, we are unable to advise that any dish is allergen free.

All prices are in HKD and subject to 10 percent service charge

| V E G E T A B L E S | |
|---|---------------|
| TADKA LILY BULB AND SNOW PEAS Coriander, Cumin, Carom | 108 |
| SAAG PANEER Local Spinach, Cumin, Garlic | 118 |
| HYDERABADI DAL A2 Ghee Tempering, Caramelised Onion, Curry Leaf | 108 |
| SWEET POTATO MASALA Coconut, Mustard Seed, Curry Leaf | 108 |
| PUNJABI PYAZ Red Onion Curls, Lemon Juice, Spices | 38 |
| KUMAONI RAITA Mustard, Cucumber | 48 |
| G R A I N S | |
| NAAN Butter/ Garlic/ Plain | 68 |
| PESHWARI NAAN Almonds, Golden Raisins, Coconut | 108 |
| UNI BUTTER ROGHANI NAAN Australian Sea Urchin, Layered Naan | 178 |
| MASALA INFUSED AGED BASMATI RICE Green Cardamom, Clove, Cinnamon | 38 per person |
| MILLETS KHICHDI A2 Ghee, Rajamudi Rice, Barnyard & Proso Millets | 68 |
| PRAWN THECHA RICE Garlic, Green Chilli, Caramelized Onions | 338 |

| C H U T N E Y | |
|---|----|
| CHUTNEY SET Lime & Chilli, Tomato, Mint, Spicy, Tamarind, Mango, Sweet Yoghurt | 78 |

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