ADDETIZEDC

APPETIZERS	
Samosas	799
Stuffed with cumin tempered potato and peas, kachumber salad and mint chutney	
Nutty Vegan Salad	849
Carrot, radish, cucumber, celery, fennel, orange, pomelo, sunflower seeds, walnut, mix lettuce, tomato with maple lemon dressing	
💿 La Ensalada Griega	899
Lettuce, onion, tomato, cucumber, bell peppers, olives, lemon oregano dressing, crumb fried feta	
Deconstructed Caesar Salad	
Romaine lettuce, anchovy infused Caesar dressing, shaved parmesan	
sun-dried tomato, crispy bacon rashers and pesto crouton	
with garlic and herb tossed mushroom caps	899
with herb marinated pan seared chicken breast	999
with smoked salmon	1099
Arabic Cold Mezze Sampler	999
Beetroot hummus, babaganoush, tzatziki, fattoush, marinated olives	
SOUPS	
Slow Roasted Tomato Soup	599
Sun-dried tomato, potato and mint tortellini, pesto croutons	
Essential Green Soup Pland of green page braggeli gningeb, galary nearl barley garlis faceaging	599
Blend of green peas, broccoli, spinach, celery, pearl barley, garlic focaccia	
Greek Lemon Chicken Soup	649
Vegetables, beans	

GOURMET PIZZAS

Available from 1930 hrs to 2230 hrs

Pizza Margherita	999
Farm Fresh Pizza Broccoli, bell pepper, onion, spinach and zucchini	999
Asian Chilli Bean Tossed Bean Curd, Water Chestnuts, Bamboo Shoots Bell peppers, baby corn, spring onion, carrot, zucchini, bok choi, Chinese cabbage, bird eye chilli	999
Sautéed vegetables, Goat Cheese and Pesto spread	999
Honey and Sriracha Marinated Grilled Chicken, Spring Onion	1099
Chicken Tikka Pizza with Sautéed Mushroom and Kachumber	1099
A Parma Ham, Pineapple and Feta	1099
Pork Pepperoni, Glazed Onion	1099
Goan Cafreal Marinated Seafood with Kachumber	1099

Caramelized Onion Focaccia 999 Grilled bell pepper, zucchini, carrot, oven dried tomato, feta cheese, Pommery mustard mayo spread Grilled Tomato and Bocconcini 999 Basil, balsamic drizzle, pesto mayonnaise spread, white bread Bombay Masala Sandwich 999 Street style sandwich layered with potato, onion, tomato, processed cheese and mint chutney spread The Leela Club in Multi-Grain Bread Lettuce, tomato, cucumber, grilled zucchini, onion, bell pepper and cheese 1099 Lettuce, grilled chicken, fried egg, ham, tomato and cheese 1199 Roast Chicken, Goat Cheese Multigrain Panini 1099 Olive tapenade and sweet pepperoncini Tuna Nicoise Stuffed Baguette 1099 Hard-boiled egg, olives, potato, beans, anchovy fillet **BURGERS** Deep-Fried Vegetable Patty 1099 Grilled Tenderloin Or Lamb Or Chicken Patty 1299 Choice of melted cheese, sautéed mushrooms, crispy bacon rashers to top

All sandwiches and burgers are served with French fires

SANDWICHES

PASTA AND RISOTTO

Fusilli, Penne or Spaghetti as you like it Gluten free pasta or whole wheat pasta are available upon request	
 Arrabbiata, rustic pomodoro, pesto, aglio e olio pepperoncino, alfredo sauce Carbonara, Bolognese 	1099 1299
Oven Baked Lasagna	1099
Mushrooms, baby corn, zucchini, eggplant, sun-dried tomato and cherry tomato basil sauce	
Sun-dried Tomato, Olive and Smoked Cheese Tortellini *	
Tossed with summer vegetables	1099
with prawns, aglio e olio, chilli flakes	1299
Risotto alla Funghi Shiitake, black fungus and straw mushroom cooked with white wine	1299
*all homemade pastas contain egg	

INTERNATIONAL MAINS

Grilled Courgette Envelopes Stuffed with spinach, mushroom and ricotta, pan-fried polenta, tomato and raisin chutney	1299
Cajun Spice Marinated Grilled Chicken Breast Stuffed with spinach ricotta and walnut, mash potato, pearl vegetables, chicken jus	1399
Local Tenderloin Steak Grilled vegetables, celery mash potato and bourguignon sauce	1399
Herb and Citrus marinated Grilled Snapper Fillet Basil crusted potatoes, zucchini aglio e olio and garlic butter sauce	1449
Honey Mustard Glazed Salmon Vegetable barley, spiced peach halves, sauce vierge	1999
White Wine Grilled Tiger Prawns Parmesan custard, mushroom and green peas purée, vegetable and white wine garlic sauce (A supplement of `1299 would be charged to our half board guests)	2999
Rosemary Grilled New Zealand Lamb Rack Pan seared herb cheese polenta, roasted eggplant mash, red wine glazed shallots, black olive tapenade, sauté green peas and thyme jus	3649
 (A supplement of `1949 would be charged to our half board guests) Grilled Seafood Platter (Baby Lobster, Tiger Prawns, Snapper and Calamari) Grilled vegetables, fried potato wedges and garlic butter sauce (A supplement of `2199 would be charged to our half board guests) 	3899
Lobster Thermidor Spaghetti basilica (A supplement of ` 2299 would be charged to our half board guests)	3999

THE PREMIUM CUTS OF MEAT

Australian Angus Cuberoll (200 gms) (A supplement of ` 2399 would be charged to our half board guest)	4099
 Australian Wagyu Striploin (200 gms) (A supplement of ` 6499 would be charged to our half board guest) 	8199

Served with grilled vegetables, egg stuffed baked potato, vanilla scented tomato and bourguignon sauce.

ORIENTAL FARE

DIM SUM

Crystal Vegetable Dumpling	799
Vegetable Bun	799
Chicken and Chives Dumpling	899
A Prawn Shumai	899
Barbeque Pork Buns	899
APPETIZERS	
Crispy Lotus Stem - tossed with honey chilli sauce	799
Fried Aromatic Silken Tofu with Chinese Spice Rock Salt	899
Crispy Spring Roll with your choice of Vegetable and glass noodles Chicken	799 899
Chicken and Prawn Satay Salad of raw papaya, wonton crisps and peanut dipping sauce on the side	999
Crispy Prawn Salt and Pepper	1199

SOUPS

Sweet Corn Soup	
Vegetable	599
▲ Chicken	649
Crab meat	649
Tom Yam - Thai style hot and sour soup	
Phak – vegetables	599
Kai – chicken	649
Koong – prawns	699
Talay – seafood	699
CURRIES (served with steamed jasmine rice)	
Gaeng Phed - Thai red curry	
Vegetable	1249
▲ Chicken	1349
Seafood	1349
Gaeng Kiew Waan- Thai green curry	
Vegetable	1249
▲ Chicken	1349
Seafood	1349
Massaman	
Tenderloin	1349
Lamb	1349
A Pork	1349
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FROM THE WOK

Steamed Tofu with Sichuan Peppercorn "Mapo Style"		1249
Stir-fried Vegetables, Water Chestnut and Straw Mushrooms		1249
Braised Assorted Mushrooms with Tofu in Chilli Sauce		1249
Wok-fried Garlic Flavoured Seasonal Greens		1249
Stir-fried Long Beans with Chilli Black Bean Sauce		1249
Braised Eggplant in Chilli Bean Sauce		1249
Baby Bok Choi with Braised Shiitake Mushrooms		1249
Kung Pao Chicken with Cashew Nuts and Dry Chilli		1349
Wok-fried Black Pepper Tenderloin		1349
Red Snapper Fish in Black Bean Sauce		1449
Crispy Roast Duck on the Bone with Salted Steamed Peanuts		2099
Singaporean Chilli Crab with Steamed Man Tao	per 100gm	449
Lobster Wok-fried with "XO" Sauce (A supplement of ` 2299 would be charged to our half board guests)		3999

RICE AND NOODLES	
Steamed Jasmine Rice	549
Phad Thai	
Wok tossed flat rice noodles	
Vegetables	999
▲ Chicken	1099
Prawns	1099
Hakka Style Wok-fried Noodles	
Vegetable	999
▲ Chicken	1099
Prawns	1099
Golden Garlic Fried Rice	
Vegetable	999
▲ Chicken	1099
Salmon	1099
Glass Noddles with Seasonal Vegetables Ginger and Spring Onion	
Vegetable	999
A Chicken	1099
A Prawns	1099
Pan-fried Noodles with Seasonal Vegetables in Sauce	
Chinese greens and mushroom	999
▲ Chicken	1099
Seafood	1099

MOBOR'S GOAN SPECIALITY

Portuguese Caldo Verde // Potato and spinach soup	549
Sopa Grossa Chicken, rice and vegetable broth	649
Goan Masala Dal	649
Konkan Aloo JJ Potatoes, spiced onion, tomato masala with the flavours of Goa	949
 Vindaloo Masala JJJJ with dry red chillies, cloves, cinnamon and Goan toddy vinegar Vegetable Chicken, lamb or pork * 	949 1299
 Xacutti Masala JJ From roasted coconut, dry red chillies, sweet spices and cilantro Vegetable or button mushrooms Chicken, lamb or tenderloin 	949 1299
Chicken Cafreal JJ Boneless chicken cooked with fresh coriander, chillies, cinnamon and garlic	1299
Prawn Peri Peri <i>JJJ</i> Red chillies spiced dry preparation	1299
Balchao JJ Onions, tomato, dry chillies and dry shrimp gravy Medium prawns Snapper fillet *made with prior potice	1399 1399
*made with prior notice	

Goan Curry JJ Prepared with coconut milk, chillies and flavoured with 'kokum' berries	
Medium prawns Pomfret fillet	1349 2199
Kingfish Rechado Rawa Fry Fresh kingfish coated with Rechado masala and semolina	1299
Goan Pomfret Rechado Pomfret fillet marinated in Goan red chillies, vinegar masala and grilled	2199
INDIAN SELECTION All tandoor items available from 1200 hrs to 1530 hrs and 1900 hrs to 2230 hrs KEBABS	
Kesariya Malai Paneer Tikka Indian cottage cheese marinated with Kashmiri saffron and cream	1049
Murgh Malai Tikka	1199
Ajwaini Tandoori Machli Tikka Carom flavoured fish with yoghurt, cream, ginger-garlic paste	1199
Malmali Sheekh Kebab Minced lamb and bell pepper kebab	1199
Tandoori Chicken // Spring chicken marinated with Kashmir chillies and chat masala	
Half chicken Full chicken	1449 2049
▲ Jhinga Tandoori King prawns with lemon, red chilli paste, hung yoghurt and fenugreek	2499
 (A supplement of ` 799 would be charged to our half board guests) ▲ Kerala Masala Prawns JJ A specialty of Kerala with kachumber salad 	1299

الله Mild الله Medium المالة Spicy

CURRIES Yellow Dal Tadka JJ Yellow lentils tempered with onion, tomato and garlic 	649
Chawli Beans Thoran // Kerala style long beans with onion and coconut	949
Dal Makhani Overnight cooked black lentil with tomato purée, butter and cream	799
Kadhai Vegetables Mix seasonal vegetables cooked with kadhai gravy	949
Dum Aloo Kashmiri Cottage cheese filled potatoes in brown onion and cashew tomato gravy	949
Bhindi Laal Pyaaz Lady fingers cooked with brown onions and garlic	949
Palak Aap ki Pasand JJ Paneer, potato, mushroom or corn, cooked with puréed spinach, onion and garlic	949
Paneer Butter Masala Cottage cheese batons cooked with onion, tomato and butter	949
Avadhi Mutter Paneer Cottage cheese cooked in a tomato, onion, cashew nut, ginger and cream gravy	949
Murgh Tikka Makhani // Chicken tikka in a tomato, cashew nut, ginger and cream gravy	1299
Criya Lamb Curry JJ Lamb on the bone with Kashmiri chillies and potatoes	1399

الله Mild المال Medium المالة Spicy

Biryani of your choice with raita	
💽 Vegetarian 🌶	1049
Chicken or lamb 🥖	1299
Selection of Indian Bread	249
Tandoori roti, roomali roti, plain, butter or garlic naan, phulka,	
lachha paratha, pudina paratha, missi or garlic-masala roti	
Stuffed Indian Bread	299
Aloo paratha, paneer paratha, dry fruit naan, cheese garlic naan	
Or onion kulcha	
Steamed Rice	449
Goan Poi Bread Basket	349
Steamed Goan Brown Rice	549
DESSERTS	
Tropical Sliced Fruit Platter	599
💽 Warm Gulab Jamun	649
Stuffed with nuts	
💽 Gajar ka Halwa	649
Tofooni Wulfi	640
Zafrani Kulfi with fruits	649
Choice of Ice cream	599
Alphonso gold, Chocolate, Minty chocolate chip, Very berry strawberry, Vanilla,	
Fruit overload	

Everything Chocolate	799
Chocolate mud cake, chocolate truffles, chocolate salami,	
chocolate cremeux, cocoa crumble, chocolate ice cream and	
chocolate frangipane tart	
Belgian Chocolate Brownie	799
Vanilla ice cream	
A Philadelphia Baked Cheese Cake	799
Strawberry sheet, pistachio micro sponge and berry curd	

グ Mild ダダ Medium ダダダ Spicy

KID'S MENU VIP DELIGHTS FOR OUR INFANT CELEBRITIES	
Chef Crafted Signature Purées Peas and carrots, Beetroot and apple, Carrot and apple, Papaya and melon	349
Porridge Banana and apple	349
Gooey Dal Khichdi	349
ALL-DAY DINING Available from 1100 hrs to 2230 hrs	
MUNCHIES Yankee Doodle's Peanut Butter and Jam Sandwich in white bread 	649
Ben Ten's Grilled Chicken and Cheese Sandwich in white bread	699
The Scooby Doo Hot Dog	699
Nemo's Fish Fingers Panko crumbed fried fish fingers with tartare sauce	799
Goofy and Pluto Panko crumbed fried chicken with coleslaw	799

All the above munchies will be served with potato smileys

Chip n Dale French Fries	449
Samurai's Maggie Masala Noodles Vegetable Chicken	599 649
Mickey's Squiggly Wiggly Spaghetti with tomato or cream sauce Spaghetti with chicken and peas in tomato or cheese sauce	599 649
Garfield Tomato and Cheese Pizza	799
Casper's Chicken Sausage and Cheese Pizza	899
Simba's Fried Chicken in Sweet and Sour Sauce	799
YUMMIES	
Milk Shakes Vanilla and banana, chocolate	499
Fruit Custard Trifle	499
Chocolate Eclairs Choux paste cylinders filled with rich chocolate cream	499
Ice Cream	599
Chocolate Brownie Vanilla ice cream	799