



Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reected in physical, mental, social, and spiritual wellbeing. 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 but retaining the authentic essence and experience of each dish.

SOUP

■ **Murungai Thulasi Rasam** 675

Drumstick and basil broth flavoured with black pepper, cumin, and fresh coriander vitamin A, B2 (riboflavin), B3 (niacin), B9 (folate) and vitamin C. vitamin K

Portion Size : 200 gm | Calorie Count : 315 | Allergens : Dairy

STAR INGREDIENT: DRUMSTICK, BASIL.

▲ **Paya Shorba** 925

Lamb trotters simmered with Saffron, and Kashmiri spices

Vitamin A. Vitamin C. Dietary fibre.

Portion Size : 200 gm | Calorie Count : 322 | Allergens : Dairy

STAR INGREDIENT : LAMB TROTTERS, SAFFRON

STARTERS

■ **Chukandar Ki Galouti** 1175

Beet root Galouti stuffed with cream cheese.

Vitamin A, Vitamin C, Vitamin b2, potassium, folate.

Portion Size : 120 gm | Calorie Count : 254 | Allergens : Dairy

STAR INGREDIENT : BEET ROOT

▲ **Murgh Bajre Ke Parache** 1500

Mince chicken skewer coated with millet grain, griddle cooked.

Vitamin C Vitamin B, B1, B2, B3, B5, B6, B9 omega-3 fats

Portion Size : 120 gm | Calorie Count : 281| Allergens : Dairy, Gluten

STAR INGREDIENT : CHICKEN, PEARL MILLET



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

■ Vegetarian

▲ Non-vegetarian

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MAINS

🍃 Kambu Dosa Taco With Paneer Bhurji 975

Pearl millet dosa stuffed with paneer bhurji

Vitamin A, Vitamin B, Vitamin C, Vitamin B12, Vitamin D, calcium, zinc, magnesium.

Portion Size : 150 gm | Calorie Count : 293 | Allergens : Dairy

STAR INGREDIENT : PEARL MILLETS, PANEER

🍖 Murgh Saagwala 1525

Boneless chicken cubes cooked with spinach, and chefs spice blend.

Vitamin A, Vitamin C, Vitamin K, Iron, Folate, Potassium.

Portion Size : 150 gm | Calorie Count : 313 | Allergens : Dairy

STAR INGREDIENT : SPINACH, CHICKEN

DESSERTS

🍃 Kezhvaragu Payasam 700

Finger millet cooked with Himalayan honey, coconut milk and cardamom.

Vitamin A, Vitamin B, Iron, Calcium, Phosphorus, Potassium.

Portion Size : 100 gm | Calorie Count : 276 | Allergens :

STAR INGREDIENT : FINGER MILLET



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PROGRESSIVE INDIAN

APPETIZER

- **Truffled Wild Mushroom Galouti** 🥛🌾 | 448 Kcal | Serving Size 205gm **1350**
Black Truffle, Assorted Wild Mushroom & Kashmir Morels Galette With Cream Cheese Filling
- **Amaranth, Avocado Phaldhari Chaat** 🥛 | 211 Kcal | Serving Size 195gm **1200**
Sweet Potato, Puffed Amaranth, Avocado, Pineapple, Traditional Seasonings
- ▲ **Adraki Champein** 🌾🥛 | 490 Kcal | Serving Size 200gm (Gluten free) **2200**
NZ Lamb Rack, Japanese Gari Shoga, Traditional Spices
- ▲ **Mahi Chutney Tikka** 🐟🥛🌾 | 562 Kcal | Serving Size 180gm **2050**
(Gluten free)
Sustainably sourced Chilean Seabass, Spring Onion, Mint & Cilantro
- ▲ **Soft Shell Crab Telacherry** 🦀🌾🥚 | 660 Kcal | Serving Size 250gm **1850**
Sustainably sourced Crab With Traditional Masalas
- ▲ **Madras Bhel** | 498 Kcal | Serving Size 200gm 🌾 **1500**
Chicken 65, Rice Puffs & Corn Flakes
(Vegan option available)



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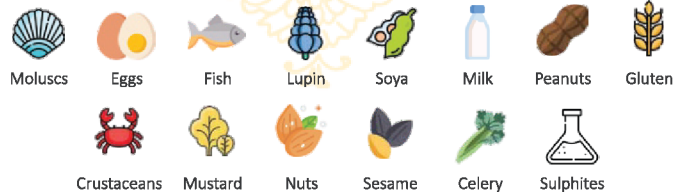
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MAIN COURSE

- 
Palak Paneer Roll 🍷🥛 | **323 Kcal** | **Serving Size 241gm** **1250**
 A Swiss Roll of Cottage Cheese and Sauteed Spinach,
 Served with Smoked Makhani Sauce
- 
Khasta Baigan Bharcha 🍷🥛 | **374 Kcal** | **Serving Size 200gm** **1150**
 Duo of Smoked Eggplant in a Crispy Eggplant Shell,
 Served with Crusty Multigrain Bread
- 
Dal Haleem Chilgoza 🍷🍷🥛 | **720 Kcal** | **Serving Size 180gm** **1100**
 Creamy Wheat and Lentil Cooked with Saffron and Traditional Spices,
 Served with Flaky Bread
- 
Laal Maas “Osso Bucco” Style 🥛🍷 | **489 Kcal** | **Serving Size 276gm** **2750**
(Gluten free)
 Lamb Shank Escalopes, Braised in a Smoked Chilli Sauce,
 Served with Saffron Pulao
- 
Peking Duck “Ghee Roast” 🥛 | **547 Kcal** | **Serving Size 250gm** **2450**
(Gluten free)
 Served with Soft Dosa
- 
Paper Macchli 🐟🍷🥛 | **337 Kcal** | **Serving Size 211gm** **2200**
 Locally Sourced Silver Pomfret Fillets, Cooked “En Cartouche”
 with Local Mustard and Exotic Mushrooms



 Vegetarian

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APPETIZER

- | | |
|--|------|
| <div> <div>  </div> <div> Kosugadde Bezule 331 Kcal Serving Size 180gm (Vegan) </div> </div> <div> Crisp Fried Broccoli Marinated in Homemade Jamavar Special Masala </div> | 1050 |
| <div> <div>  </div> <div> Bharwan Aloo Tikki <div>  </div> </div> </div> <div> 1225.95 Kcal Serving Size 200gm </div> <div> Potato Patties Filled with Masala Green Peas </div> | 975 |
| <div> <div>  </div> <div> Vazhapoo Cutlet <div>  </div> </div> </div> <div> 428.35 Kcal Serving Size 180gm </div> <div> Banana Flower Cutlet Infused with Kerala Spices </div> | 975 |
| <div> <div>  </div> <div> Dahi Bhalla Papdi Chaat <div>   </div> </div> </div> <div> 548.28 Kcal Serving Size 200gm </div> <div> Lentil Fritters Served With Mint Tarmarind Chutney And Sweet Yoghurt </div> | 975 |
| <div> <div>  </div> <div> Kakinada Royyala Vepudu <div>  </div> </div> </div> <div> 299.03 Kcal Serving Size 200gm </div> <div> Stir Fried Spicy Locally sourced Prawns with Onion and Red Chilli </div> | 1850 |
| <div> <div>  </div> <div> Uppu Kari <div>  </div> </div> </div> <div> 369 Kcal Serving Size 200gm </div> <div> Chettinad Lamb Preparation with Cherry Chilli </div> | 1650 |
| <div> <div>  </div> <div> Meen Varuval <div>  </div> </div> </div> <div> 558.78 Kcal Serving Size 180gm </div> <div> Locally sourced Chettinad Style Fresh Catch of the Day, Marinated and Grilled on Tawa </div> | 1500 |
| <div> <div>  </div> <div> Kozhi Roast <div>  </div> </div> </div> <div> 571 Kcal Serving Size 180gm </div> <div> Chicken with pepper and curry leaves </div> | 1375 |



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

 Vegetarian

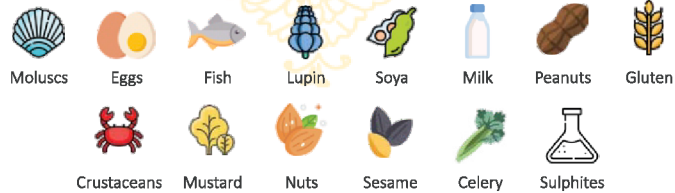
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SOUP

- | | | |
|---|---|------------|
| <div> <div> <div></div> </div> <div> <div> <div></div> </div> </div> </div> | Adraki Tamatar Shorba 89.48 Kcal Serving Size 250ml
Tomato Soup Tempered with Cumin Ginger and Fresh Coriander | 725 |
| <div> <div> <div></div> </div> <div> <div> <div></div> </div> </div> </div> | Mulligatawny Soup 🌿 356.47 Kcal Serving Size 250ml
Spiced Lentil Soup | 725 |
| <div> <div> <div></div> </div> <div> <div> <div></div> </div> </div> </div> | Murungakai Rasam 🌿 212.52 Kcal Serving Size 250ml
Tomato and Drum Stick Broth Flavoured with Black Pepper Cumin and Fresh Coriander | 675 |
| <div> <div> <div></div> </div> <div> <div> <div></div> </div> </div> </div> | Aattukal Soup 460.50 Kcal Serving Size 250ml
Lamb Trotters Slow Cooked and Flavoured with Chettinad Spices | 925 |
| <div> <div> <div></div> </div> <div> <div> <div></div> </div> </div> </div> | Murgh Badam Ka Shorba 🍷🍌 255.3 Kcal Serving Size 250ml
Chicken Slow Cooked and Flavoured with Almonds and Spices | 875 |
| <div> <div> <div></div> </div> <div> <div> <div></div> </div> </div> </div> | Chicken Mulligatawny 🌿 368.98 Kcal Serving Size 250ml
Spiced Lentil Soup with Chicken | 875 |



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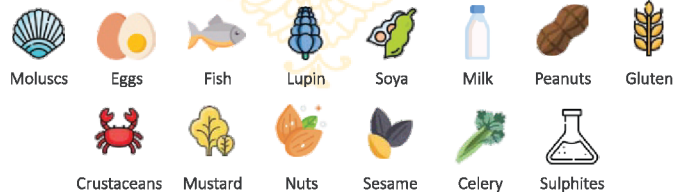
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KEBABS

- **Chutney Paneer Tikka**   | **448.95 Kcal** | **Serving Size 200gm** **1175**
 Tandoori Baked Cottage Cheese Marinated with Spiced Yoghurt and Stuffed with Mint Chutney Served with Garlic Chilli Sauce
- **Badaami Malai Broccoli**   | **257.98 Kcal** | **Serving Size 200gm** **1150**
 Broccoli Florets Marinated in Cream Cheese and Yoghurt, Cooked in Tandoor Crusted with Nuts
- **Subz Mewa Seekh**   | **450.36 Kcal** | **Serving Size 180gm** **1100**
 Vegetable Sautéed with Herbs and Spices Blended with Cottage Cheese Nuts and Potato Cooked in Tandoor

SEAFOOD

- ▲ **Tandoori Tiger Prawns**    | **258.99 Kcal** | **Serving Size 180gm** **2775**
 Locally sourced Tiger Prawns Marinated with Lemon Juice Tandoori Spices and Cooked in Tandoor
- ▲ **Kasundi Rawas Tikka**    | **418.77 Kcal** | **Serving Size 180gm** **1850**
 Locally sourced Indian Salmon Marinated with Mustard Sauce Hung Curd and Spices
- ▲ **Haldi Chilly Tawa Fish**    | **337.30 Kcal** | **Serving Size 180gm** **1575**
 Locally Sourced Tender Seabass Fillets Marinated with Indian Spices and Pan Fried



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CHICKEN

- ▲ **Murgh Mirch Kebab** 🍌🥤 | **366.82 Kcal** | **Serving Size 207gm** **1550**
Tandoor Cooked Banana Chillies with a Filling of Chicken Supremes in Cream and Cheese Marination
- ▲ **Highway Murgh Tikka** 🍌🥤 | **366.82 Kcal** | **Serving Size 207gm** **1500**
Chunks of Boneless Chicken Marinated with Yoghurt and Spices Cooked in Tandoor
- ▲ **Tandoori Murgh** 🥤🍌 | **617.75Kcal** | **Serving Size 200gm** **1475**
Classic Marinated Half Chicken Cooked in Tandoor, Served with Bone.

LAMB

- ▲ **Tabak Maas** 🥤 | **600.11 Kcal** | **Serving Size 253gm** **1850**
Pan Fried Ribs of Lamb, Cooked in Traditional Kashmiri Style
- ▲ **Galouti Kebab** 🍌🥤🌾 | **992.71 Kcal** | **Serving Size 200gm** **1825**
A Mouth Melting Delicacy of Minced Lamb Medallions Pan Fried Served on Warqui Paratha
- ▲ **Maas Ke Sooley** 🍌🥤 | **619.93 Kcal** | **Serving Size 220gm** **1775**
Tender Chunks of Lamb, Cooked in Tandoor with Mathania Chillies and Clove Smoke
- ▲ **Gosht Pyaz Ki Seekh** 🥤 | **555.05 Kcal** | **Serving Size 200gm** **1775**
Traditional Seekh of Minced Lamb Flavoured with Fresh Coriander Onion Cardamom Garam Masala and Cooked in Tandoor



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



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MAIN COURSE

- **Paneer Tikka Masala**   | **609.47 Kcal** | **Serving Size 300 gm** **1350**
 (Gluten free)
 Cottage Cheese Cooked with Bell Peppers Onion Tomato Sauce and Indian Spices
- **Malai Kofta**   | **668.10 Kcal** | **Serving Size 300gm** **1350**
 A Delicacy of Homemade Cottage Cheese Dumpling Stuffed with Raisins Almonds and Reduced Milk Solid Simmered in Creamy Tomato Gravy
- **Subz Punjratan**   | **549.67 Kcal** | **Serving Size 301gm (Gluten free)** **1350**
 Five Type of Vegetable Cooked in Onion Tomato Cashew Gravy with Indian Spices
 Vegan option available
- **Amritsari Chole**  | **1044.65 Kcal** | **Serving Size 311gm** **1350**
 Chickpea Cooked with Indian Spices
- **Kai Korma**   | **475.99 Kcal** | **Serving Size 250gm** **1350**
 Mixed Vegetables Cooked with Thick Cashew Nut Coconut Gravy
- **Chettinad Vegetable Curry**  | **384.62 Kcal** | **Serving Size 300gm** **1300**
 (Vegan)
 Mixed Vegetable Curry with Famous Chettinad Spices
- **Palak Makai Makhana**  | **474.38 Kcal** | **Serving Size 305gm** **1250**
 Tempered Spinach with Corn Kernels and Foxnuts [**Vegan option available**]
- **Dum Aloo Bhojpuri**   | **542.51 Kcal** | **Serving Size 303gm** **1250**
 Stuffed Baby Potatoes Tossed in Mewa Cream Cashew Cocktail Onion and Tomato Gravy
- **Punjabi Kadhi Pakodi**   | **577.13 Kcal** | **Serving Size 312gm** **1175**
 Onion Dumplings Stir Fried and Cooked in Yoghurt Gravy with Indian Spice



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SEAFOOD

- ▲ **Chettinad Pepper Crab** 🦀 🥤 | **337.62 Kcal** | **Serving Size 300gm** **2575**
Locally sourced Crab Meat Simmered in Onion, Tomato, and Garlic and Pepper Masala
- ▲ **Malabar Prawn Curry** 🦐 🌿 | **554.22 Kcal** | **Serving Size 300gm** **2200**
Locally Sourced Prawns Simmered in Tangy Curry Made with Freshly Grounded Spices and Tempered with Shallots and Curry Leaves
- ▲ **Kadhai Jhinga** 🦀 🍅 🥤 | **419.53 Kcal** | **Serving Size 330gm** **2175**
Locally sourced Prawns Cooked with Bell Peppers Onion Tomato Gravy and Kadhai Masala
- ▲ **Meen Gassi Curry** 🐟 🌿 | **617.75Kcal** | **Serving Size 300gm** **1875**
Locally sourced Indian Seabass Cooked in Tomato Reduction with Indian Spices
- ▲ **Alleppey Fish Curry** 🐟 🥥 | **554.37 Kcal** | **Serving Size 300gm** **1875**
Locally sourced Indian Seabass with Green Mango Coconut Milk and Green Chilli



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CHICKEN

- ▲ **Murg Tikka Makhani** 🥤 🍅 🌿 | **1266.36 Kcal** | **Serving Size 350gm** **1575**
Classic Tandoori Chicken Tikka Simmered in Tomato Gravy Finished with Fresh Cream and Fenugreek
- ▲ **Amritsari Kukkad** 🥤 🍅 🌿 | **656.63 Kcal** | **Serving Size 311gm** **1575**
Boneless Chicken Tikka Cooked with Onion, Tomato, Cashewnut and Cream
- ▲ **Kozhi Melagu Curry** | **406.25 Kcal** | **Serving Size 300gm** **1525**
Pepper and Fennel Spiced Chicken Curry Southern Style
- ▲ **Kozhi Chettinad** 🍅 | **575.08 Kcal** | **Serving Size 300gm** **1525**
Chicken Curry Made with Roasted Chettinad Spices

LAMB

- ▲ **Rogan Josh** 🥤 | **317.084 Kcal** | **Serving Size 300gm** **1875**
Lamb Shanks and Lamb Cubes Braised with Onions Tomatoes and Kashmiri Red Chilli
- ▲ **Gosht Ki Nihari** 🥤 🌿 | **668.15 Kcal** | **Serving Size 300gm** **1875**
Tender Lamb Shanks Cooked in Rich Lamb Extract with Exotic Herbs and Spices
- ▲ **Bhunna Gosht** 🥤 🍅 🌿 | **524.48 Kcal** | **Serving Size 303gm** **1725**
Lamb Shank and Cubes Cooked with Indian Spices and A Onion Tomato Masala
- ▲ **Erachi Stew** | **355.99 Kcal** | **Serving Size 302gm** **1475**
Lamb Stewed in Coconut Milk with Ginger, Green Chilli, Onions and Curry Leaves



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SIGNATURE DISH

▲ **Raan -E- Jamavar** 🍷 🍌 🌾 | 1619.86 Kcal | Serving Size 750gm **2475**

Tender Leg of Lamb Braised and Finished in Tandoor, Served with Dal Makhani ,
Chefs Special Accompaniments and Butter Naan

DAL

■ **Dal Jamavar** 🍷 | 508.47 Kcal | Serving Size 300gm **1150**

Jamavar Specialty Delicacy of Black Lentils Simmered Overnight on Tandoor,
Enriched with Cream and Butter

■ **Tomato Pappu** 🍷 | 543.49 Kcal | Serving Size 300gm **1050**

Yellow Lentil Cooked with Tamarind Green Chilli, Tomatoes, Tempered with Mustard
Cumin and Garlic (Vegan option available)

■ **Dal Tadka** 🍷 | 467.13 Kcal | Serving Size 300gm **1050**

Tempered Yellow Lentils, with Chillies, Onion and Garlic
(Vegan option available)



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RICE

■	Kesar Gucchi Pulao  569.46 Kcal Serving Size 300gm	1350
	Kashmiri Morel and Saffron Cooked in Basmati Rice	
■	Subz Biryani  526.05 Kcal Serving Size 350gm	1225
	Garden Fresh Vegetables and Saffron Scented Basmati Rice	
■	Jeera Matar Pulao  376.54 Kcal Serving Size 300gm	1000
	Green Peas and Cumin Scented Basmati Rice	
■	Thayir Saadam  263.61 Kcal Serving Size 300gm	700
	Curd Rice	
■	Steamed Rice 270.15 Kcal Serving Size 300gm	650
▲	Hyderabadi Gosht Biryani  514.09 Kcal Serving Size 450gm	2050
	Classic Hyderabadi Biryani with Mint, Kewra and Brown Onions	
▲	Murgh Dum Biryani  749.48 Kcal Serving Size 450gm	1875
	Saffron Scented Basmati and Chicken Cooked together in a Sealed Copper Pot	
▲	Thalassery Kozhi Biryani   749.49 Kcal Serving Size 450gm	1875
	South Indian Chicken Biryani Flavoured with Ghee and Curry Leaves	



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BREADS & STAPLES

- **Multi Grain Roti** 🌾 🥚 | **217.34 Kcal** | **Serving Size 58gm** **475**
- **Roomali Roti** 🥛 🌾 | **189.76 Kcal** | **Serving Size 80gm** **475**
 Paper - Thin White Flour Bread Baked on a Glowing Wok - Bottom
- **Kulcha** 🥛 🌾 | **314.79 Kcal** | **Serving Size 120gm** **500**
 Leavened Refined Flour Bread, with a Filling of Potato and Cheese
- **Missi Roti** 🌾 | **184.67 Kcal** | **Serving Size 80gm** **450**
 Punjabi Speciality Bread made with Lentil Refined Wheat Flour
 Flavoured with Chilli Onion Coriander Carom Seeds and Cooked in the Tandoor
- **Malabar Parotta** 🥛 🌾 | **309.56 Kcal** | **Serving Size 90gm** **450**
 Griddle Baked Multi Layered Bread
- **Paronhi Naan** 🌾 🥛 🥜 | **300.20 Kcal** | **Serving Size 190gm** **450**
 Nuts and Poppy Seeds Topping Flaky Bread
- **Laccha Paratha** 🌾 | **222.60 Kcal** | **Serving Size 80gm** **425**
 Layered Whole Wheat Bread, Laccha or Mint
- **Naan** 🌾 | **232.12 Kcal** | **Serving Size 90gm** **425**
 Tandoor Baked Leavened White Flour Bread Plain Buttered or Garlic
- **Tandoori Roti** 🌾 | **222.60 Kcal** | **Serving Size 80gm** **425**
 Tandoor Baked Whole Wheat Bread



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- 
Idiyappam | 302.60 Kcal | Serving Size 150gm **500**
(Gluten free / Vegan)
 Steamed String Hoppers
- 
Appam | 132.72 Kcal | Serving Size 180gm **500**
(Gluten free Vegan)
 Soft Bellied Lacy Edged Hoppers with the Choice of Egg Masala Podi or Plain
- 
Kal Dosa | 268.63 Kcal | Serving Size 200gm **450**
(Gluten free Vegan)
 Thick Pancakes made of Rice and Lentil Flour

YOGHURT

- 
Tadka Dahi   | **213.87 Kcal | Serving Size 180gm** **300**
 Hang Curd Cooked with Mustard Seeds Curry Leaves and Onion Tomatoes and Spices.
- 
Raita  | **120.12 Kcal | Serving Size 200gm** **300**
 Whipped Yoghurt with the Choice of Boondi Pearls, Pineapple, Mint, Cucumber, Potatoes or Onions



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DESSERT

- **Jamavar Dessert Sampler**    | **351.70 Kcal** | **Serving Size 120gm** **900**
 Chef's Special Assortment of Small Portions of Sweet Delicacies
- **Zafrani Phirni**   | **387.43 Kcal** | **Serving Size 120.1gm** **700**
(Gluten free)
 Reduced Sweetened Milk with Ground Rice, Nuts and Saffron
- **Gulab Jamun**    | **539 Kcal** | **Serving Size 80gm** **700**
 Golden - Fried Cottage Cheese Dumplings Steeped in Saffron Infused Syrup and Pistachio Flakes
- **Rasmalai**   | **135.88 Kcal** | **Serving Size 80gm (Gluten free)** **675**
 Poached Cottage Cheese Patties with Reduced Saffron Flavoured Milk
- **Eleneer Payasam**   | **220.70 Kcal** | **Serving Size 120ml** **675**
 Tender Coconut Morsels in Cardamom Flavoured Reduced Milk Served Chilled **(Vegan option available)**
- **Ada Pradhaman**  | **309.56 Kcal** | **Serving Size 150gm (Gluten free)** **675**
 Rice Flakes Cooked with Jaggery and Cardamom Served Hot **(Vegan option available)**
- **Angoori Rabdi**   | **351.70 Kcal** | **Serving Size 122.1gm** **675**
 Cottage Cheese Dumplings on Phyllo Nests
- **Seasonal Fruit Plater - (Vegan)** **120 Kcal** | **200 gms** **675**
 Cut Fruits



Molluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

■ Vegetarian

▲ Non-vegetarian

Please let your server know if you are allergic to any food ingredient.

All prices are in Indian rupees. Government taxes as applicable.

BEVERAGES

■	Kashmiri Kahwa Traditional Green Tea From the Valley of Kashmir, Served with Saffron and Crushed Almonds	525
■	Filter Coffee Locally Sourced Filter Coffee	425
■	Masala Chai Masala Tea	425
	Selection of Aerated Beverage	350
	Red Bull	375
	Sparkling Water 330ml/750ml	450/600
	Still Water 750ml	350



Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

■ Vegetarian

▲ Non-vegetarian

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