LE CIRQUE SIGNATURE

THE LEELA PALACE BENGALURU

MENU

À LA CARTE MENU

APPETIZER

Peruvian Asparagus Declination (v)
Celery root crémeux, stuffed morels, hazelnut crumbs

Atlantic Sea Scallops & Caviar Oscietra
Cauliflower cream, grenobloise sauce, croutons

SOUP

Summer Squash & Confit Pepper Veloute (v)
Brie fritters, chevre, herb oil

Russet Potatoes & Leeks Veloute
Blue swimmer crab, turmeric, silvered almonds

PASTA

Hand Cut Tagliatelle with Field Mushrooms (v)
Ricotta fondue, oyster elm, tempura crisp

Sous Vide Chicken & Activated Charcoal Cappellacci
Chicken quenelle, black truffle essence

RISOTTO

Split Peas wild Garlic with Aged Pecorino & Carnaroli (v)
Stracciatella, pine nuts, red vein sorrel

Split Peas wild Garlic with Aged Pecorino & Carnaroli
Coppa ham, pine nuts, red vein sorrel

Limoncello Sorbet

MAIN COURSE

Sicilian Caponata Vegetables in Lasagna (v)
Arugula pesto, pickled tomato, salsify chips

(V) is for vegetarian. Wines will be served one glass per course.
We levy staff contribution charge of 5%. Thank you for your voluntary contribution.
Prices are applicable in Indian rupees. Government taxes as applicable. We do not levy any service charge.

À LA CARTE MENU

MAIN COURSE · CONTINUED

Torched Norwegian Salmon Fillet
Tomato and Basil relish, charred spring onion, whole grain mustard

Chevre Crusted Lamb Loin Fillet
Butternut fondant, jumbo asparagus, Kalamata olive and basil jus

DESSERT

Passion Orange Panna cotta
Classic Vanilla panna cotta, orange blossom, passion boba

Java Cranberry
Java single origin chocolate parfait with cranberry confit and Cocoa rum ice cream

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DESSERT MENU

DESSERTS

Crème Brulee 550
Traditional French custard with caramelized sugar

Mousse di Rema Formaggio 550
Saffron Pain de Genes, plum tomato relish, passion orange blossom sauce

Strawberry Delice 550
Almond meringue, berry earlgrey jelly, pabana ice cream

Molten Chocolate Decadence 550
Hot chocolate molten pudding, vanilla gelato

Lemon Short Cake 450
Vanilla roasted pineapple, cheese cremeaux, lemon curd, morello cherry gelato

Tiramisu 450
Mascarpone cheese, coffee, cocoa powder

Homemade Gelato 450
French vanilla/Morello cherry/Pabana/Hazelnut

Homemade Sorbet (V) 450
Limoncello /Mixed berries/Melon

Le Cirque classics originated in New York!

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