MEGU

THE LEELA PALACE NEW DELHI

FOOD MENU

Modern Japanese Cuisine

FOOD MENU

COLD APPETIZERS

- Shira Ae *(G)(D)(SU)(A)(SY)*
  Portion: 210 gms I 369 Kcal
  Mashed silken tofu mixed with spinach and served with sesame sauce

- Seaweed Salad *(G)(SU)(A)(SY)*
  Portion: 140 gms I 440 Kcal I AUJASYA
  Seaweed salad tossed with crispy onion, fresh lettuce, scallions, cherry tomatoes and miso dressing

- Oriental Soba Green Salad *(G)(D)(SU)(A)(SY)*
  Portion: 190 gms I 130 Kcal I AUJSAYA
  Buckwheat noodles mixed with spinach, lettuce, edamame puree, crispy tofu and melon

- Avocado Tartar *(G)(D)(SU)(A)(SY)*
  Portion: 185 gms I 312 Kcal
  Charred avocado tartar served with rice cracker, yuzu lime wasabi soy

- Silken Tofu Carpaccio *(G)(D)(SU)(A)(SY)*
  Portion: 120 gms I 135 Kcal I AUJSAYA
  Thin slices of silken tofu tempered with hot sesame oil and dressed with citrus soy

- Sesame Eggplant, Nori Chips *(G)(D)(SU)(A)(SY)*
  Portion: 180 gms I 342 Kcal
  Smoked eggplant dressed with sesame soy, scallion oil and crispy nori

- Tuna Tataki *(G)(D)(A)(SU)(SY)(F)*
  Portion: 165 gms I 110 Kcal I AUJSAYA
  Seared blue fin lean tuna served with citrus soy, spicy grated daikon raddish and pickled cucumber

- Salmon Tartar *(G)(D)(A)(SU)(SY)(F)*
  Portion: 160 gms I 181 Kcal I AUJSAYA
  Fresh Norwegian salmon tartar served with salmon roe, vinegar soy and a side of toasted bread

- Yellowtail Carpaccio *(G)(D)(A)(SU)(SY)(F)*
  Portion: 120 gms I 311 Kcal I AUJSAYA
  Thin slices of yellowtail fish served with aromatic citrus soy and fresh pepper

VEGETARIAN NON-VEGETARIAN

(D) Dairy · (F) Fish · (E) Egg · (G) Gluten · (C) Crustacean · (SY) Soya · (N) Nuts · (A) Alcohol
(SU) Sulphite · (NG) No Gluten · (P) Pork · (VG) Vegan

Kcal-Calories per serving
Kindly let your server know if you are allergic to any ingredient. All food is cooked in refined sunflower oil, olive oil or butter.
An average adult requires 2000 kcal energy per day. However, calorie needs may vary. Prices are applicable in Indian rupees. Government taxes as applicable.
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COLD APPETIZERS · CONTINUED

▲ Scallop Salad *(D)(G)(A)(SU)(SY)(C)*
Portion: 130 gms I 203 Kcal
Cured Hokkaido scallops served with pickled apple, cucumber, salmon roe and vinegared soy dressing

▲ Toro Tartar *(D)(G)(A)(SU)(SY)(F)*
Portion: 140 gms I 354 Kcal
Fatty tuna tartar served with nori cracker, spring onion, avocado and soy dashi

HOT APPETIZERS

● Steamed Edamame *(G)(VG)(SY)*
Portion: 170 gms I 252 Kcal
Steamed edamame pods served with sea salt and togarashi

● Sichimi Tofu *(G)(SU)(A)(SY)*
Portion: 160 gms I 170 Kcal
Steamed silken tofu coated with sichimi, served with warm ginger soy and hints of chilli oil

● Crispy Asparagus *(G)(D)(N)(SU)(A)(SY)*
Portion: 100 gms I 442 Kcal
Soy rice crisps coated green asparagus, crispy fried and dusted with lime flavored togarashi

● Seasonal Vegetable Tempura *(G)(SU)(A)(SY)*
Portion: 180 gms I 524 Kcal
Seasonal vegetables tempura fried and served with green tea salt and warm soy dashi

● MEGU'S Pop Corn *(G)(D)(SU)(A)(SY)*
Portion: 230 gms I 854 Kcal
Corn tempura tossed in homemade spicy sauce

● Crispy Okra, Yuzu Cream *(G)(D)(SU)(A)(SY)*
Portion: 170 gms I 614 Kcal
Crispy tobanjan marinated okra served with a side of yuzu lime cream

▲ Seafood Tempura *(G)(D)(SU)(A)(F)(E)(SY)(C)*
Portion: 200 gms I 696 Kcal
Soft shell crab, shrimp and whitefish tempura served with green tea salt and warm soy dashi

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HOT APPETIZERS · CONTINUED

▲ MEGU'S Shrimpop *(G)(D)(A)(SU)(E)(SY)(C)*
Portion: 180 gms I 591 Kcal
Shrimp tempura tossed in homemade wasabi and togarashi sauce

▲ Baked Eel *(G)(D)(SU)(A)(E)(SY)(F)*
Portion: 180 gms I 336 Kcal
MEGU'S signature baked eel served with tobiko mayonnaise and avocado puree

▲ MEGU'S Fried Chicken *(G)(D)(SU)(E)(A)(SY)*
Portion: 220 gms I 800 Kcal
Fried baby chicken served with miso tomato sauce

▲ Crispy Calamari, Yuzu Cream *(G)(D)(SU)(A)(E)(SY)(C)*
Portion: 140 gms I 350 Kcal
Crispy calamari served with yuzu cream

SASHIMI AND NIGIRI

▲ Sake (Salmon) *(G)(A)(SU)(SY)(F)*
Sashimi - Portion: 50 gms I 54 Kcal | Nigiri - Portion: 60 gms I 110 Kcal

▲ Blue Fin Akami (Lean Tuna) *(G)(A)(SU)(SY)(F)*
Sashimi - Portion: 50 gms I 32 Kcal | Nigiri - Portion: 60 gms I 120 Kcal

▲ Blue Fin Chutoro (Medium Fatty Tuna) *(G)(A)(SU)(SY)(F)*
Sashimi - Portion: 50 gms I 32 Kcal | Nigiri - Portion: 60 gms I 80 Kcal

▲ Blue Fin Otoro (Fatty Tuna) *(G)(A)(SU)(SY)(F)*
Sashimi - Portion: 50 gms I 55 Kcal | Nigiri - Portion: 60 gms I 75 Kcal

▲ Unagi Kabayaki (Freshwater Eel) *(G)(A)(SU)(SY)(F)*
Sashimi - Portion: 50 gms I 75 Kcal | Nigiri - Portion: 60 gms I 84 Kcal

▲ Hotate (Scallop) *(G)(A)(SU)(SY)(C)*
Sashimi - Portion: 50 gms I 51 Kcal | Nigiri - Portion: 60 gms I 61 Kcal

▲ Ebi (Tiger Prawns) *(G)(A)(SU)(SY)(C)*
Sashimi - Portion: 50 gms I 31 Kcal | Nigiri - Portion: 60 gms I 38 Kcal

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SASHIMI AND NIGIRI · CONTINUED

▲ Hamachi (Yellowtail) *(G)(A)(SU)(SY)(F)*
Sashimi - Portion: 50 gms I 37 Kcal | Nigiri - Portion: 60 gms I 62 Kcal

Presenting an array of fresh fish caught from the shores of Japan, Norway and the Pacific. All of the above are served only 1 piece per portion as nigiri or sashimi

SUSHI ROLLS

● Vegetable Rainbow Roll *(G)(D)(A)(SU)(SY)*
Portion: 180 gms I 515 Kcal
Assorted vegetable tempura roll served with spicy mayonnaise

● Green California Roll *(G)(D)(A)(SU)(SY)*
Portion: 180 gms I 338 Kcal I AUJASYA
Avocado, cucumber and carrot roll with wasabi mayonnaise

● Crispy Avocado Roll *(G)(D)(A)(SU)(SY)*
Portion: 180 gms I 460 Kcal
Avocado roll with crispy tempura flakes

● Enoki Tempura Roll *(G)(D)(A)(SU)(SY)*
Portion: 180 gms I 725 Kcal
Enoki mushroom tempura roll with spicy mayonnaise

● Asparagus-Avocado Roll *(G)(D)(A)(SU)(SY)*
Portion: 180 gms I 459 Kcal
Asparagus tempura roll with avocado salsa on top

● Wasabi Cucumber Roll *(G)(D)(A)(SU)(SY)*
Portion: 180 gms I 386 Kcal I AUJASYA
Fresh cut cucumber roll with wasabi mayonnaise

CHOICE OF MAKING IT SPICY / CRISPY

▲ Tuna Roll *(G)(D)(A)(SU)(SY)(F)*
Portion: 180 gms I 263 Kcal

▲ Shrimp Tempura Roll *(G)(D)(A)(SU)(E)(SY)(C)*
Portion: 180 gms I 690 Kcal

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SUSHI ROLLS · CONTINUED

▲ Eel Roll *(G)(D)(A)(SU)(SY)(F)*
Portion: 180 gms I 446 Kcal

▲ Fatty Tuna Roll *(G)(D)(A)(SU)(SY)(F)*
Portion: 180 gms I 436 Kcal

▲ Soft Shell Crab Tempura Roll *(G)(D)(A)(SU)(E)(SY)(C)*
Portion: 180 gms I 788 Kcal

▲ Yellowtail Roll *(G)(D)(A)(SU)(SY)(F)*
Portion: 180 gms I 429 Kcal

▲ Salmon Roll *(G)(D)(A)(SU)(SY)(F)*
Portion: 180 gms I 464 Kcal

OMAKASE

Omakase, meaning "I leave it to you", is the epitome of culinary trust and intimacy. A culinary showcase of crafting experience and creating a journey through nuanced techniques and fresh produce. The crafted menu is a presentation of your preferences. Kindly inform your server to know more.

GRILLS

● Seasonal Vegetable Tsukune *(G)(D)(A)(SU)(SY)*
Portion: 180 gms I 190 Kcal I AUJASYA
Grilled seasonal vegetable dumpling seasoned with aged soy

● Portobello Mushroom *(G)(D)(A)(SU)(SY)*
Portion: 200 gms I 549 Kcal I AUJASYA
Grilled portobello mushroom glazed with aged soy

● Soy Kabucha *(G)(D)(A)(SU)(SY)*
Portion: 160 gms I 317 Kcal
Grilled kabucha (pumpkin) glazed with aged soy

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GRILLS · CONTINUED

▲ John Dory, Spicy Yuzu Miso *(G)(D)(A)(SU)(E)(SY)(F)*
Portion: 180 gms I 323 Kcal
Spicy miso grilled john dory

▲ Rock Lobster, Yuzu Miso *(G)(D)(A)(SU)(E)(SY)(C)*
Portion: 190 gms I 342 Kcal
Yuzu lime miso glazed rock lobster

▲ Grilled Prawns *(G)(D)(A)(SU)(E)(SY)(C)*
Portion: 170 gms I 202 Kcal
Tobanjan marinated prawns grilled with aged soy

▲ Grilled Salmon *(G)(D)(A)(SU)(SY)(F)*
Portion: 180 gms I 423 Kcal
Norwegian salmon grilled with aged soy

▲ Chicken Yakitori *(G)(D)(A)(SU)(SY)*
Portion: 190 gms I 527 Kcal
Grilled chicken leg glazed with aged soy

SOUPS

● Tofu Miso Soup *(G)(A)(SU)(SY)*
Portion: 250 gms I 278 Kcal I AUJASYA
Classic miso soup served with tofu and spring onion

● Shojin Dobinmushi *(G)(D)(A)(SU)(SY)*
Portion: 220 gms I 95 Kcal I AUJASYA
Flavorful vegetable broth with exotic mushrooms and lime

▲ Ichiban Soup *(G)(D)(A)(SU)(SY)*
Portion: 240 gms I 303 Kcal I AUJASYA
Chicken soup flavoured with garlic, leeks and shiitake mushroom

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SIDES

- Soy Tossed Seasonal Vegetables *(G)(D)(A)(SU)(SY)*
  Portion: 220 gms I 214 Kcal

- Vegetable Garlic Fried Rice *(G)(D)(A)(SU)(SY)*
  Portion: 350 gms I 553 Kcal

- Chicken Egg Fried Rice *(G)(D)(A)(E)(SU)(SY)*
  Portion: 350 gms I 656 Kcal

- Pork Garlic Fried Rice *(G)(D)(A)(SU)(SY)(P)*
  Portion: 350 gms I 780 Kcal

- Sautèed Vegetable Soba Noodles *(G)(D)(A)(SU)(SY)*
  Portion: 230 gms I 234 Kcal

- Sautèed Vegetable Udon Noodles *(G)(D)(A)(SU)(SY)*
  Portion: 200 gms I 443 Kcal

MAINS

- Miso Eggplant *(G)(D)(A)(SU)(SY)*
  Portion: 240 gms I 605 Kcal
  Sweet miso glazed grilled eggplant

- Braised Tofu *(G)(D)(A)(SU)(SY)*
  Portion: 240 gms I 246 Kcal I AUJASYA
  Silken tofu cooked in a pot served with seasonal squash and ginger soy

- Mélange of Mushroom *(G)(D)(A)(SU)(SY)*
  Portion: 200 gms I 330 Kcal I AUJASYA
  Mélange of portobello, shiitake and oyster mushrooms served with seaweed cream

- Grilled Lotus Stem *(G)(D)(A)(SU)(SY)*
  Portion: 240 gms I 442 Kcal
  Wasabi flavored mashed potato and grilled lotus stem cooked in homemade vegetable soy sauce

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MAINS · CONTINUED

▲ Grilled Baby Chicken *(G)(D)(A)(SU)(SY)*
Portion: 240 gms I 605 Kcal
Miso glazed baby chicken served with sauteed mushrooms

▲ Lamb Chops, Garlic Sauce *(G)(D)(A)(SU)(SY)*
Portion: 280 gms I 340 Kcal
Grilled lamb chops served with garlic sauce and mint eggplant mash

▲ Buta Kakuni *(G)(D)(A)(SU)(SY)(P)*
Portion: 240 gms I 604 Kcal
24 hours braised pork belly served with an array of vegetables

▲ Yuzu Salmon *(G)(D)(A)(SU)(SY)(F)*
Portion: 230 gms I 363 Kcal
Yuzu scented salmon served with spinach, snow peas and asparagus in wasabi soy

▲ Grilled Seabass, Ginger-Pepper Soy *(G)(D)(A)(SU)(SY)(F)*
Portion: 240 gms I 350 Kcal
Grilled chilean seabass cooked in ginger pepper soy and served with smoked edamame sauce along with seasonal vegetables

▲ Yuzu Miso Glazed Black Cod *(G)(D)(A)(SU)(E)(SY)(F)*
Portion: 160 gms I 240 Kcal
Miso glazed black cod

DESSERTS

▲ Vanilla Purin *(D)(SY)(G)(E)*
Portion: 200 gms I 457 Kcal
Classic vanilla custard, exotic seasonal fruits and rhubarb lychee sorbet

▲ MEGU'S Yuzu Lemon Sable *(G)(D)(N)(E)*
Portion: 190 gms I 812 Kcal
Black sesame sable, yuzu curd, white sesame ice cream and crème diplomat

▲ Azuki Almond Crumble Tart *(G)(D)(N)(SY)(E)*
Portion: 220 gms I 829 Kcal
Red bean, frangipane tart, matcha custard and sea salt ice cream

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DESSERTS · CONTINUED

▲ Flourless Chocolate Cake *(D)(N)(SY)(E)(NG)*
Portion: 190 gms I 812 Kcal
Rich Silk cake, miso whipped ganache and maple walnut ice cream

● Vegan Chocolate Delice *(VG)(NG)*
Portion: 180 gms I 651 Kcal
Chocolate cremeux, wildberry sorbet and exotic seasonal berries

▲ Choice of Ice Cream *(G)(D)(N)(SY)(E)*
Portion: 110 gms I 200 Kcal
Matcha / maple walnut / white sesame / sea salt vanilla

● Choice of Sorbet *(VG)(NG)*
Portion: 110 gms I 165 Kcal
Rhubarb lychee / wildberry / yuzu mango

SELECTION OF DIGESTIF

Freshly Brewed Sencha Tea

Freshly Brewed Matcha Tea

Freshly Brewed Herbal Hibiscus Tea

The Choya Extra Years Umeshu
Signature Japanese plum liqueur (30 ml)

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