

THE **GATEWAY** HOTEL
HINJAWADI PUNE

buzz

a whole lot of wholesome!

if variety is the spice of your life, then at buzz we are pleased to present a menu that features a wide selection of culinary delights from the far far east, the wild wild west and of course, from our own backyard – oxford of the east that's known for its street eats.

while our master chefs have perfected the art of recreating international fare using the inest produce, they've also masterminded active food – great-to-taste, micronutrient based food and beverage for those who look after themselves.

active food includes ingredients of low glycemic value – such as complex carbohydrates, unpolished and unprocessed whole grains, vegetables and legumes – that ensure sugar is released into the blood stream much slower than other types of food. this helps in weight management and keeping your energy levels high.

it also includes fresh fruit dishes packed with anti-oxidants and phytochemicals that fight against free radicals and inflammation known to cause chronic diseases; pro-biotic food that's naturally fermented and loaded with useful bacteria; and super foods that are believed to be mood enhancers.

think there's nothing better than good home-cooked food? we agree! that's why we brought in homemakers to don the chef's cap. they're eager to bring to your table, cuisine prepared using fresh-off-the-market ingredients and flavours that are characteristic of this part of the world. if that's too hot to handle, there's an assortment of classics that's pretty much in your comfort zone.

 vegetarian  non-vegetarian  gateway's signature dishes  active  non-dairy  contains pork

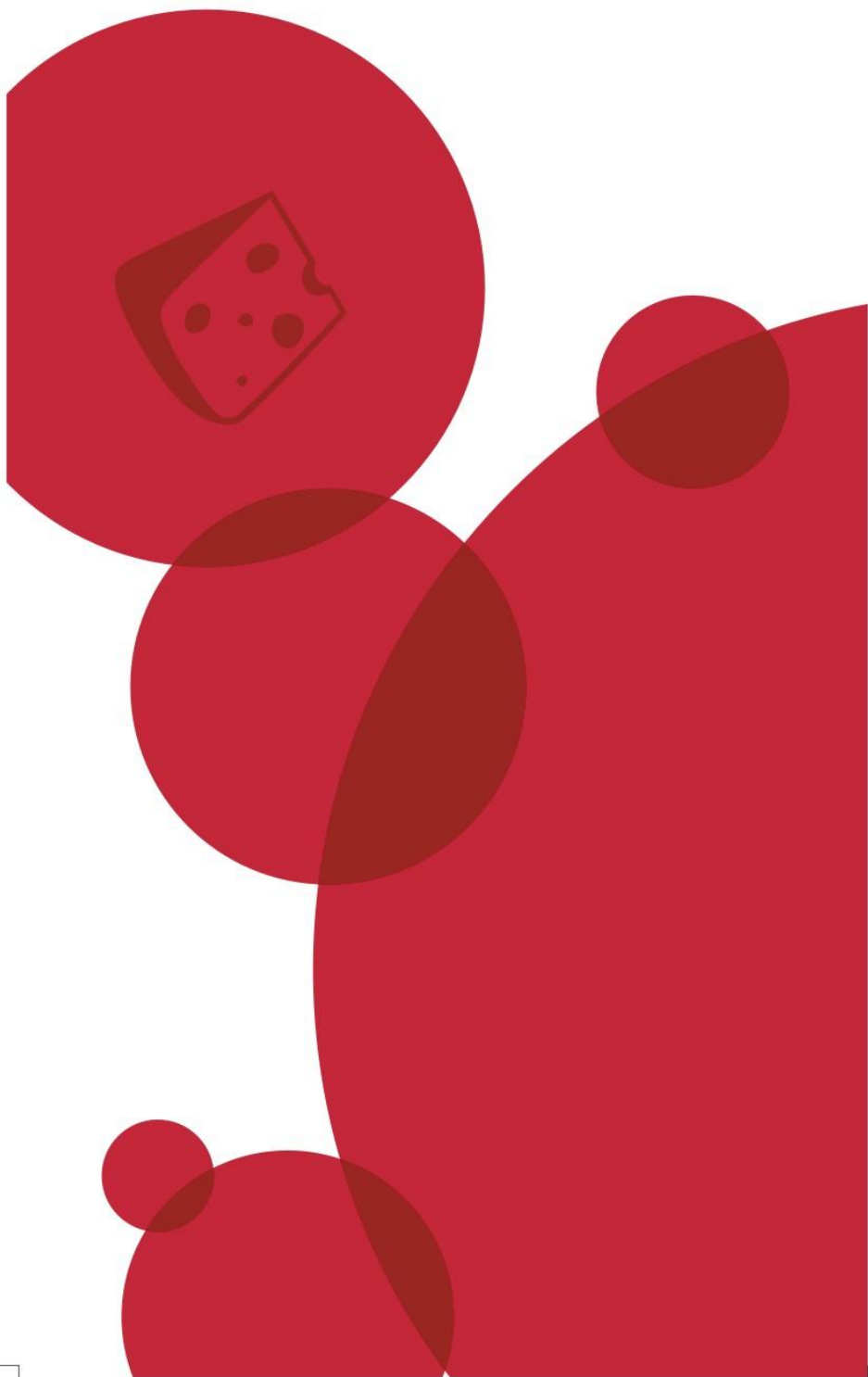
Please inform our associates if you are allergic to any ingredients.

Please call EAT IN and ask our associates for Alcoholic beverage options.

Some food preparations contain Mono Sodium Glutamate.

Please inform our associates in case you would like your food prepared without it.

All prices are in Indian rupees (₹). Taxes as applicable.



6:30 hrs - 11:00 hrs

breakfast

-   fresh fruits 325
fresh seasonal fruit platter
-  yoghurt 225
plain, low-fat, mango or blueberry
-  cereals – hot or cold 225
corn flakes or choco flakes, served with hot or cold milk
-  morning bakeries 325
freshly baked breads and morning pastries (choose any three)
whole wheat croissants, danish pastry, muffin, doughnut or whole
wheat bread with butter, fruit preserves, marmalade and honey
-  platter of cheese wedges 475
a combination of hard and soft cheeses, served with
walnuts, raisins and dark bread
-  cashew nut and raisin french toast 275
brioche bread coated with egg white, dredged with cashew nut and raisin and
pan fried served with whipped cream and raisin compote
-  golden belgian waffles 275
served with whipped cream and raisin compote
-  eggs cooked to order 350
two farm fresh eggs prepared to your liking (scrambled, poached, fried, omelette,
akuri or boiled), served with grilled tomato, sautéed mushrooms and hash brown,
and potatoes.
 choice of chicken sausage or pork sausage or bacon or ham
- breakfast sides
 -  chicken sausage or pork sausage or crisp bacon or grilled ham 125
 -  grilled tomatoes, grilled hash brown or sautéed mushroom 100

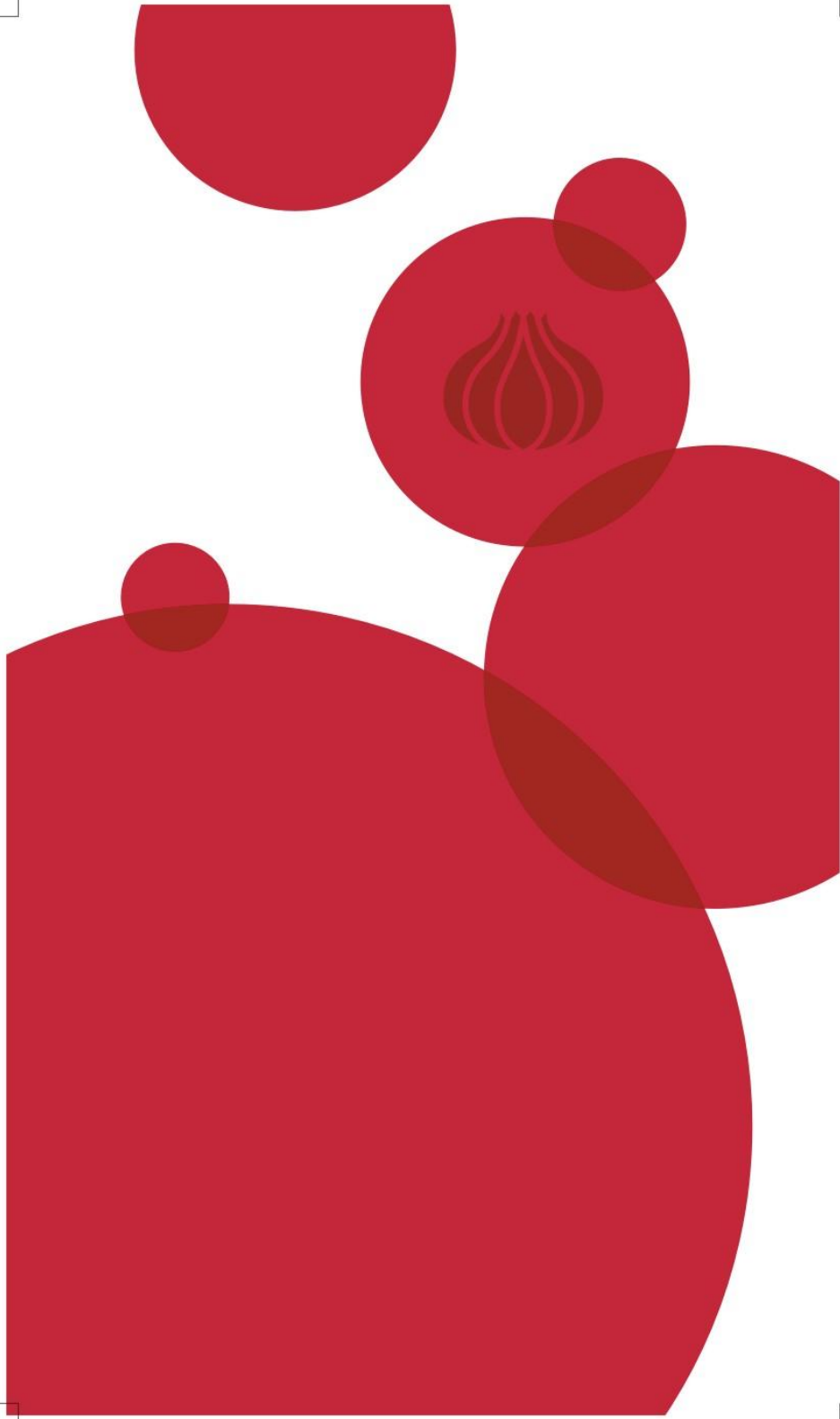
breakfast - the indian way

-   misal pav 300
the pune breakfast dish of spicy gravy and sprouts, topped with
gram flour crisps, served with pav
-   kanda pohe 300
flattened rice tempered lightly with onion,
mustard seeds and garnished with fresh coconut and coriander
-  dosa or uttappam 325
traditional rice and lentil pancake, plain or masala,
served with sambar and chutney
-  poori bhaji 325
whole wheat indian bread, deep fried and served with potato bhaji
-  paratha 325
aloo, gobi or paneer served with yoghurt and pickle



active food

'active' a new innovative healthy food concept is a combination of low glycemic food and super food packed with antioxidants and phyto-nutrients. this fights against the free radicals and inflammation which is the key driver for chronic diseases. our endeavor is to guide you through a careful selection of super fruits, whole grain, vegetables and legumes which are low glycemic and food products high in antioxidants. the ultimate objective is to prolong the physical endurance and long term health benefits. gateway menus are redefining the work-life balance of eating five small meals in a day, at regular intervals.



24/7 breakfast

-    choice of freshly squeezed seasonal fruit juice 225
seasonal fruit, sweet lime, pineapple, watermelon or orange
-    chef's special vegetable juice 225
special concoction of vegetable, herbs and spices
-   good-to-drink smoothie 275
blueberry, orange protein smoothie made with skimmed milk yoghurt, honey and an all natural granola brittle
-   multi-grain bread 200
served with low-fat butter and preserves
-   gateway active cereals 250
homemade muesli or wheat flakes, served with low-fat milk or yoghurt
-   saffron pancake 275
palm jaggery, honey glazed banana or mascarpone drop
-    fluffy egg white omelette 325
broccoli, cured tomatoes and spring salad
-   idli 325
steamed unpolished rice and lentil cake, served with sambar and chutney
-    gateway multi-grain dosa 325
an all-time favourite with chef's special touch, made with nine types of lentils and grains, flavoured with red and green chutney with an irresistible flavour of tomato, bell pepper and potato stuffing, fragranced with olive oil and basil
-    broken wheat upma 325
a south indian breakfast speciality made with broken wheat, tempered and served plain or with vegetables

11:00 hrs - 23:00 hrs

appetisers, salads & soup

-   gateway active kebabs 450
assortment of spinach, curd cheese and chickpea kebabs, griddle-cooked and served with chef's style salsa and mint chutney
-   chilli pesto paneer tikka 425
charred homemade cottage cheese, marinated with yoghurt, basil and aromatic spices, cooked in oven
-   mezze 425
hummus, babaganoush, labneh, za'atar flavoured whole wheat pita
-   singapore chicken satay 450
grilled chicken skewers, served with sweet and tangy peanut sauce
-    kaffir lime & sea salt prawn with tomato salsa 575
arabian sea prawns, marinated with sea salt and kaffir lime, grilled and served with tomato salsa
-   mahi ajwaini tikka 525
freshwater fish cubes, marinated with caraway, yoghurt and yellow chilli, oven baked and drizzled with lime juice and spices

🌱🍴🥗 greek salad 375
crunchy mediterranean salad with iceberg lettuce, cucumber, peppers, onion, tomato, feta cheese and olives, tossed in lemon oregano vinaigrette

🌱🍴🥗 roasted beet salad 375
roasted beetroot, green moong sprouts tossed with bell peppers, arugula, raspberry vinaigrette and flax seed

🍴🥗 insalata caprese 375
vine ripened tomatoes, buffalo mozzarella, basil, aged balsamic and extra virgin olive oil

🍴🥗 watermelon carpaccio 400
goat cheese, lemon, thyme, vanilla vinaigrette, honey and arugula salad

🍴🐟 smoked scottish salmon 575
with tart apple celery salad, capers and sour cream

🌱🍴🥗 oven roasted tomato and burnt pepper soup 225
flavoured with basil pesto and served with garlic bread

🍴🐔 double boiled chicken consommé 250
pearl barley, chicken, with mushroom croustade

🌱🍴🥗 hot & sour soup
burnt garlic and soy flavour soup

🥗 vegetable 225

🐔 chicken 250

sandwiches, pizza & pasta

🍴🐟 salmon caper multi-grain foot long 575
with cream cheese and avocado

🌱🍴🥗 multi-grain soft baguette 425
with spicy chicken tikka salad

🍴🥗 mediterranean grilled focaccia sandwich 375
grilled eggplant, peppers, zucchini, bocconcini, with pesto dressing and black olives

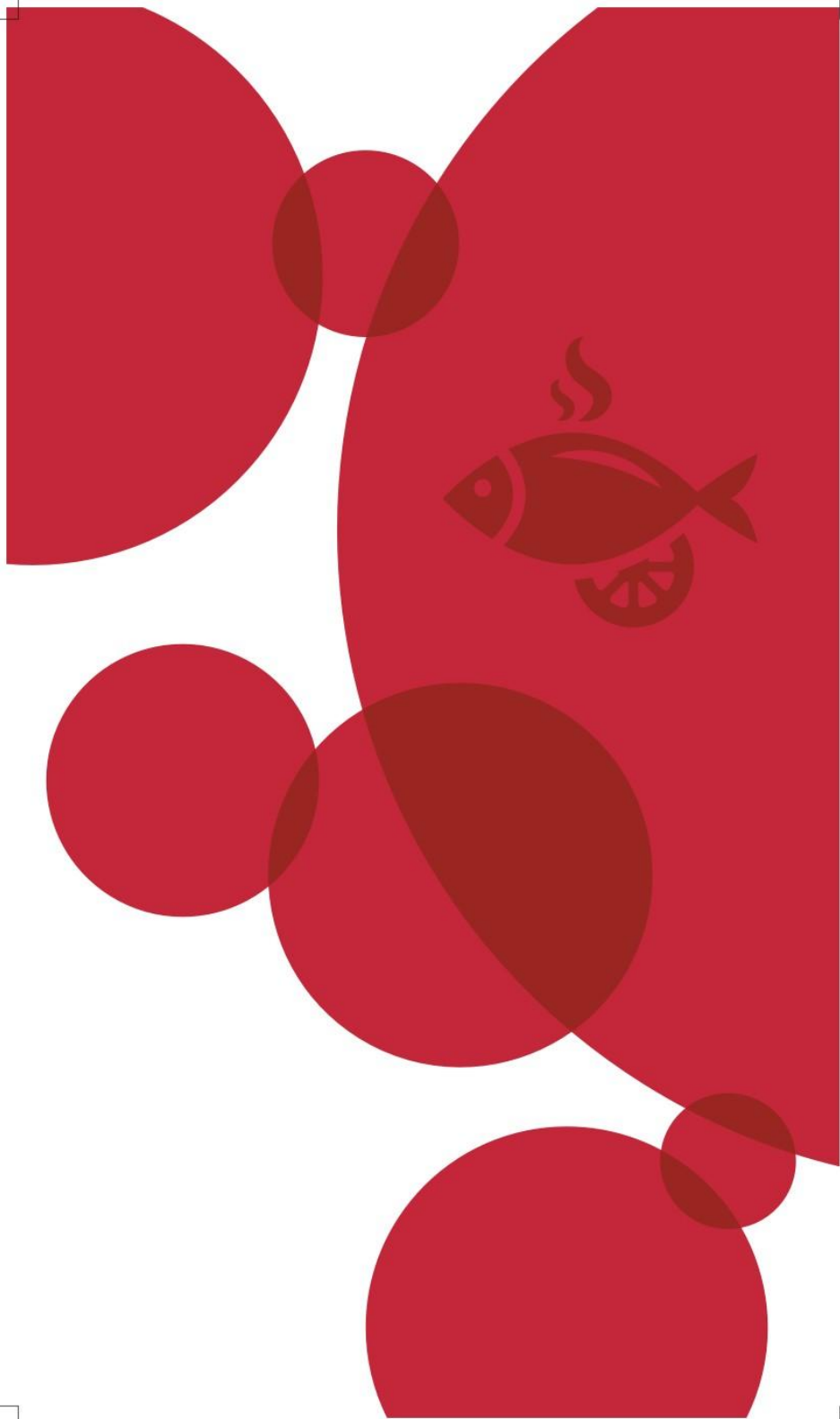
🍴🥗 multi-grain pizza 450
multi-grain pizza base with mozzarella, tomato sauce, corn, bell pepper and mushroom

🍴🐔 whole wheat chicken tikka pizza 475
whole wheat pizza topped with chicken tikka

🍴🥗 whole wheat lasagna verdure 450
homemade wheat pasta filled with zucchini, leeks, celery, peppers, spinach and carrots baked, served with herbed bread

🍴🥗 whole wheat penne arrabiata 425
a spicy tomato sauce with garlic and basil





main course

-   **grilled salmon steak 1250**
with sautéed lemon oregano spinach, young carrots, sweet & sour fennel sauce and micro green salad
-   **fillet of fish 650**
herb crusted, oven baked or grilled snapper, with sautéed greens and grain mustard sauce
-    **stir fried asian vegetable 375**
wok tossed seasonal vegetable with light sauces
-    **subz kalonji 375**
baby corn, broccoli, zucchini, beans, carrots, tossed with indian spices
-    **kumbh palak 375**
aromatic button mushroom cooked with cumin flavoured spinach and indian herbs
-   **rice 225**
organic unpolished brown rice or curd rice
-     **multi-grain khichdi 375**
brown rice, broken wheat and barley cooked with lentil, broccoli and spices
-   **indian breads 90**
tawa paratha, bajra chapati, phulka



indulge

pune is a city that takes its food very, very seriously. it is the hub of some of the country's finest bakeries, snack shops and street treats. the city dishes out traditional homespun culinary magic as well as authentic and robust north indian delicacies. pune's continuing tryst with the it industry has also seen an influx of young globally travelled foodies with adventurous palates into the city.

this vibrant section of our menu caters to the many different punes that seamlessly coexist today. classic north indian favourites like kebabs and curries share space with local delights like sabudana vada and keema pav; international classics like risottos and pizzas; inbetweeners like sandwiches and salads; a vast selection of dessert options and lots more.

12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

appetisers, salads & soups

caesar salad

crisp romaine lettuce, caesar dressing, garlic brioche croutons and parmesan shavings

■ home dried tomatoes, roasted peppers, capers and artichokes 375

■ bacon or anchovies or grilled chicken 425

■ habanero prawn cocktail 525

shredded lettuce, prawns, habanero chilli dip and avocado

■ white onion veloute 275

flavoured with nutmeg, parmesan, served with basil oil and croutons

■ wild mushroom soup 275

essence of field mushroom, cooked slowly and perfected with truffle essence

12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

comfort street food

■ chips and salsa 325

flavoured nachos, guacamole, salsa and sour cream

■ papdi chaat 300

crispy papdi, boiled potatoes, chickpeas, green and sweet chutneys, yoghurt, chopped coriander, onions and sev

■ pav bhaji 300

a spicy mixture of vegetables generously mixed with tomatoes with a dash of butter, served with chopped onion and lemon slices. eaten with griddle fried, buttered "pav"

■ samosa 300

stuffed savoury pastry, spiced potato and peas, served with tamarind chutney

■ sabudana wada 300

deep fried dumplings of soaked sago, diced potatoes and roasted peanuts, served with cucumber chutney

■ pune bhajji platter (batata vada, batata bhajji or onion bhajji) 275

gram flour batter, fried tempered potato, sliced potato, onion and coriander, served with sengdana, garlic chilli chutney, mint chutney and fried chilli

■ keema pav 400

the bombay classic of minced lamb cooked with onion and tomato, home ground spices, flavoured with fresh coriander, served with buttered pav

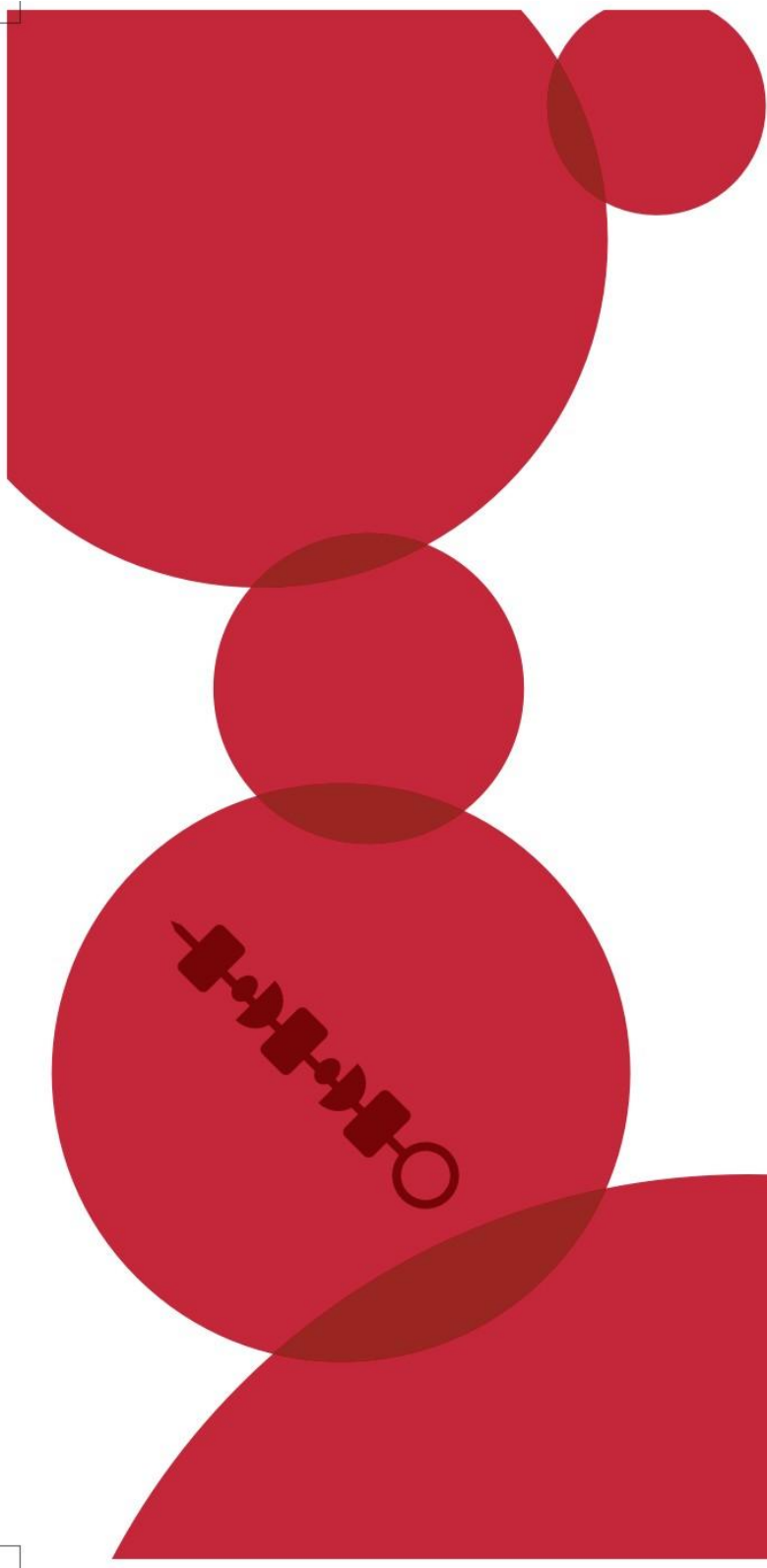
kathi roll

■ paneer 400

julienne of paneer, capsicum and onion tossed in indian masala, rolled in indian bread

■ chicken 475

slivers of chicken tikka, capsicum and onion rolled in indian bread



12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

kebabs

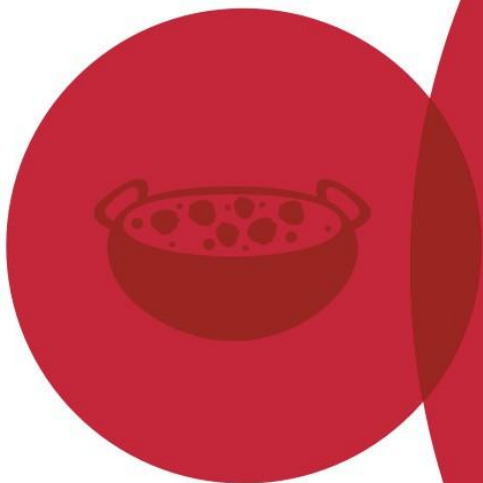
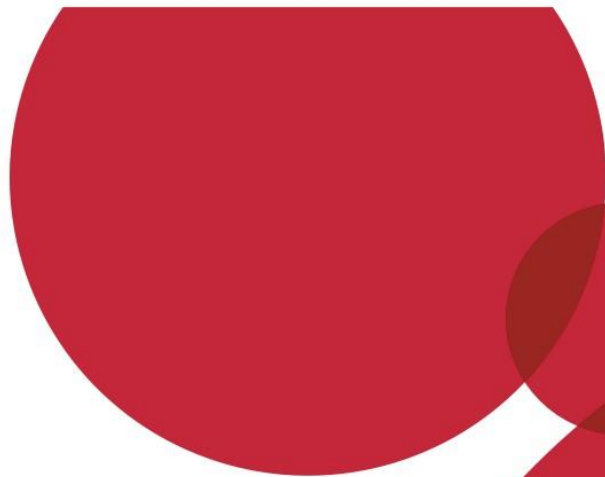
- palak anardana ki shammi 425
a kebab of blanched spinach, indian spices filled with yoghurt and pomegranate, served with chilli tomato relish and mint chutney
- bharwan charra aloo 400
baby potatoes filled with corn & pepper, marinated with yoghurt, kashmiri chilli and cooked in a tandoor, served with mint chutney
- achari paneer tikka 425
homemade cottage cheese, marinated with pickling spices and cooked in a tandoor
- murgh malai tikka 550
succulent supremes of chicken leg marinated with cream, cheese, chilli and cooked in a tandoor
- tandoori jingha curry patta 950
a unique preparation of tiger prawns and curry leaves
- gilafi seekh kebab 625
minced lamb infused with indian spices, dredged with peppers and onions and cooked to perfection on a skewer
- tandoori kebab platter 850
murgh malai kebab, chicken tikka, fish tikka, and gilafi seekh kebab
- tandoori kebab platter 700
achari paneer tikka, charra aloo, palak anardana ki shammi and subz seekh kebab

12:30 hrs - 14:45 hrs; 19:30 hrs - 23:30 hrs

curry

aap ki pasand

- palak 425
cumin tempered emerald green spinach, with a choice of lasooni, makai or seasonal vegetables
- paneer 475
fresh cottage cheese with a choice of lababdar, kadai masala, palak or methi
- aloo 425
a north indian potato preparation of stir-fried potato, with a choice of jeera aloo, aloo hara pyaz, aloo capsicum or aloo methi
- bhindi 425
a unique mélange of lady finger, with a choice of do pyaza, amchuri or naintra



- **gobi adraki 425**
ethnic cauliflower flavoured with ginger
- **baingan bharta 425**
roasted aubergine cooked home style with onions and tomatoes
- **methi tawe ki subzi 425**
hand picked garden vegetables griddled and tossed with onion and tomato gravy, and finished with fenugreek tempered clarified butter
- **chooza khas makhani 525**
chicken tikka simmered in tomato and ginger gravy, finished with cream and butter
- **murgh tikka lababdar 525**
chicken tikka morsels simmered in tomato gravy, enriched with spices & fenugreek
- **gosht rogan josh 600**
braised lamb with kashmiri chillies, coriander and tomato
- **jhinga malai curry 725**
cardamom flavoured tiger prawns simmered in coconut milk and yoghurt
- **meen moilee 650**
a kerala classic of pomfret, cooked in mildly spiced coconut based light gravy
- **lasooni dal tadka 300**
toor dal tempered with cumin, garlic, onion and tomatoes
- **dal makhani 375**
a punjabi delicacy, dal cooked on a slow flame with butter, cream and indian spices

breads

- **indian breads 90**
tandoori roti, paratha, naan, bharwan kulcha or roomali roti
- **kheema paratha 250**
wheat flour flat bread, stuffed with spiced minced meat



12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

international

- braised lamb shank 750
polenta gremolata, sautéed garlic greens and rosemary jus
- grilled jumbo prawns 950
crustacean hash mesclun greens, white wine and garlic butter sauce
- ✦ ■ spanish roast chicken 625
succulent chicken, mushroom jus and green pea mash
- fried fish with tartar sauce 525
salad and french fries
- melanzane alla parmigiana 475
baked batter fried eggplant, parmesan, buffalo mozzarella, fresh basil and tomato sauce
- grilled polenta cakes 475
served with creamy mushrooms and spicy tomato sauce

pizzas

- pizza margherita 450
all-time favourite - buffalo mozzarella, tomato and basil
- pizza ortholona 450
grilled vegetables, tomato sauce, mozzarella and goat cheese
- pizza ai gamberetti 525
prawn, chilli and salsa verde

12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

pasta

match your pasta with your favourite sauce
short and small (penne, fusilli)
long to extra long (spaghetti, fettuccini)
whole wheat (penne)

🌱 🍴 aglio olio e peperoncino 450
extra virgin olive oil, chilli flakes, bird's eye chilli, parsley and garlic

🌱 🍴 napoletana 450
tomato sauce, fresh oregano and basil

🍴 al pesto e pollo 525
grilled chicken, basil pesto, pine nuts, garlic, cherry tomatoes and potato

🍴 alla vodka e gamberi 525
prawns, flamed vodka and tomato cream sauce

🍴 🍴 alla carbonara 525
bacon, egg yolk, cream and parmesan

🍴 bolognese 525
minced lamb, tomato sauce and fresh herbs

🌱 mac n cheese
classic macaroni and cheese, baked with crumbs and choice of:

🌱 mushroom 425

🍴 prawn 525

risotto

🌱 risotto mantecato ai funghi selvatici e parmigiano 475
risotto, wild mushrooms and parmesan

🍴 risotto, pollo alla griglia 500
risotto with grilled chicken, cherry tomato and parsley

12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

oriental

soup

sweet corn soup

- vegetable 225
- chicken 250

tom yum

- vegetable 225
- chicken 250
- prawn 275

starters

- cantonese vegetable spring rolls 375
shredded vegetables, glass noodle, enhanced with sesame oil
- crispy vegetables 325
crispy okra, corn kernels, baby corn, mushroom, thai chilli, salt & pepper
- pan fried chilli fish 525
crispy basa cooked with chilli, tomato and sliced onions
- crispy prawn 625
choice of butter garlic, butter chilli garlic or salt and pepper
- tai chi chicken 425
crispy chicken with bell pepper

main course

- ✦ ■ black pepper fried flat noodle 475
singapore inspired fried noodle with black pepper, curry leaves, tomato, green peas, green cabbage, potato and peppers with light soy
- thai curry, red or green
flavoured with galangal, lemon grass and kafir lime leaves, thickened with coconut milk and served with steamed rice
- chicken 550
- prawn 625
- vegetables 525
- ✦ ■ nasi goreng 600
spicy indonesian shrimp fried rice, served with chicken satay, fried egg and prawn wafers
- kung pao chicken 450
a sichuan-style delicacy, chicken tossed with sichuan peppers and fried cashew nuts
- braised fish fillet in a chilli soya sauces 525
pan seared fish, flavoured with garlic, chilli, and dark soya
- fried rice or noodle
- vegetable 375
- chicken 425



12.30 pm - 02.45 pm & 07.30 pm - 11.30 pm

three course set platter

kebab

- tomato soup, paneer tikka, dal makhani, tandoori or tawa paratha, served with rasmalai 600
- or
- tomato soup, chicken tikka or gilafi seekh kebab, dal makhani, tandoori or tawa paratha, served with rasmalai 800

curry

- tomato soup, khumb palak or paneer lababdar and yellow dal with roti and rice, served with gulab jamun 600
- or
- tomato soup, murg tikka lababdar or gosht roganjosh and yellow dal with roti and rice, served with gulab jamun 800

italian

- tomato soup, lettuce and roasted vegetable salad, penne alfredo with mushroom, served with chocolate mousse 600
- or
- tomato soup, lettuce and roasted vegetable salad, penne alfredo with chicken, served with chocolate mousse 800

24/7 light meal

make your own sandwich

(ask our associate for a best suited option of toasted, grilled or plain)
(baguette, whole wheat, focaccia, white bread, multi-grain panini)

- grilled vegetable, cheese, tomato, lettuce or pickled cucumber 375

- tuna or ham or chicken or egg 425

burger

with a choice of onion, marmalade or cheese,
served with pickled gherkins, lettuce and tomato

- chicken 475
- vegetable 400

- veggie club sandwich 400

a triple layered toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber

- gateway club sandwich 475

a triple layered toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg and onion marmalade

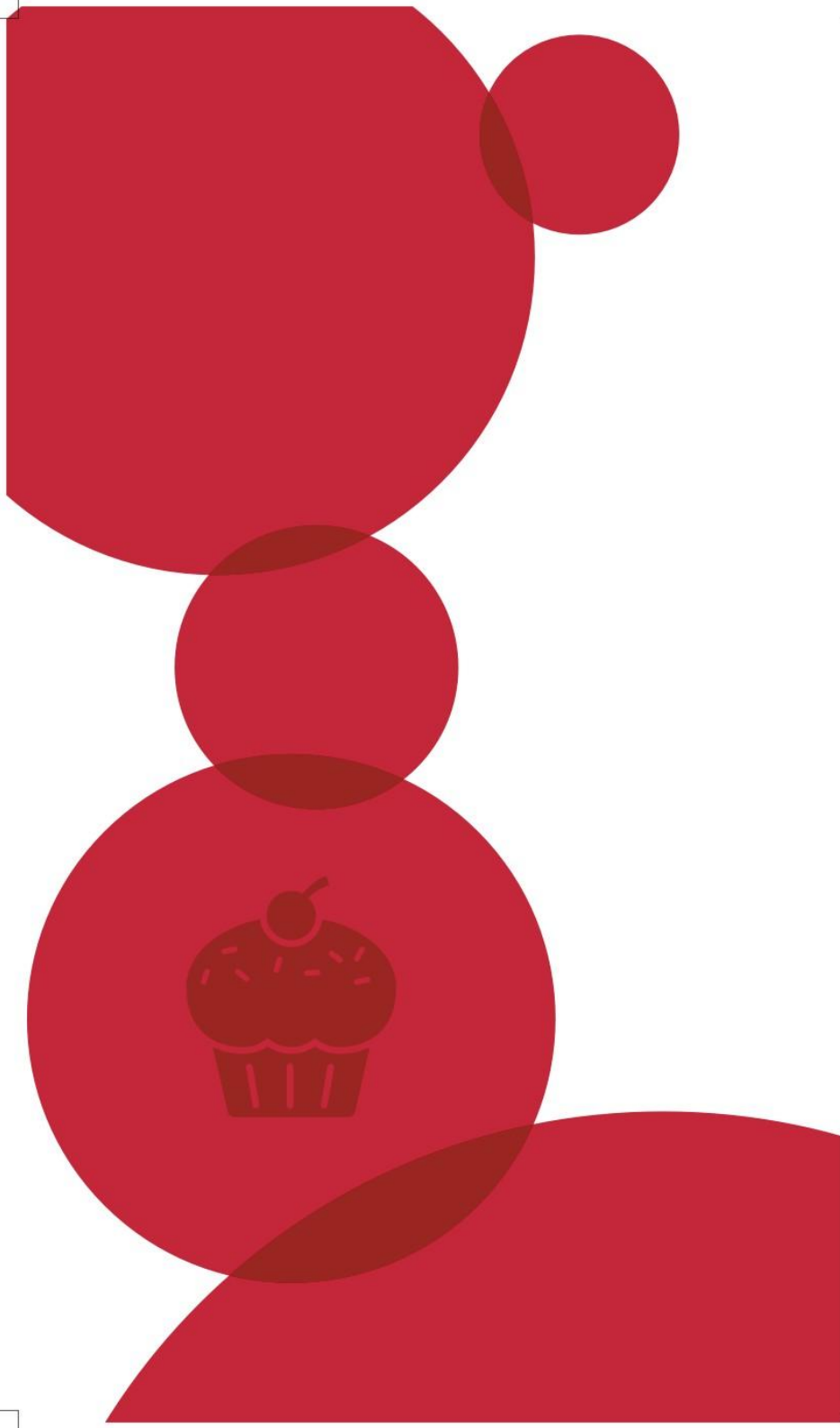


24/7 mains

- paneer aap ki pasand 475
fresh cottage cheese with a choice of lababdar, kadai masala, palak or methi
- dal makhani 475
a punjabi delicacy, dal cooked in a slow flame with butter, cream and indian spices
- murgh tikka lababdar 525
chicken tikka morsels simmered in tomato gravy enriched with spices & fenugreek
- gosht rogan josh 575
braised lamb with kashmiri chillies, coriander and tomato
- murgh dum biriyani 550
chicken and basmati rice cooked in a hyderabadi style, served with raita
- gosht dum biriyani 600
mutton and basmati rice cooked in dum with saffron, cardamom, mace and mint, served with raita
- vegetable biriyani 425
vegetables and basmati rice cooked in dum with saffron, cardamom, mace and mint, served with raita

kids menu

- ✂ ■ apple fruit salad 300
diced fruits in a whole apple
- ✂ ■ baby spinach & cheese omelette 225
- ✂ ■ peanut butter and banana whole wheat sandwich 325
country boy burger
- vegetable 300
- chicken 375
- chicken fingers 375
- whole wheat penne in tomato sauce with chicken sausage 325
- mini pizza margherita 325
- matar paneer, served with mini butter naan or vegetable pulao 325



desserts

- dark chocolate combo 325
a delectable dark chocolate mousse, walnut brownie and chocolate ice cream
- orange crème brulee 300
with biscotti & orange compote
- key lime pie 275
refreshing lime pie topped with whipped cream
- raspberry panna cotta (sugar free) 300
served with fresh fruits
- jamun tart with rabri 350
gulab jamun, served with a difference
- saffron rasmalai 350
cottage dumpling soaked in saffron syrup and chilled to perfection
- malai kulfi 175
a classic frozen dessert of reduced milk and cardamon
- selection of ice creams 300
choice of ice cream from our collection

hot & cold beverages

- coffee 150
decaffeinated coffee, café latte cappuccino, espresso or double espresso
- tea 150
indian ready made, masala, darjeeling, assam, earl grey, green, english breakfast, camomile, peppermint, jasmine or lemon
- hot or cold milk 200
with a choice of horlicks, bournvita or chocolate
- cold coffee with ice cream 250
- iced tea 250
- seasonal fresh fruit juice 225
seasonal fruit, sweet lime, grape, pineapple, watermelon or orange
- milk shake 250
vanilla, chocolate, strawberry or butterscotch
- buttermilk or lassi 250
choice of plain or sweet or masala
- red bull 250
- himalayan 1lt 150
- aquafina 1lt 125
- fresh lime soda or water 150
- aerated beverage 150
- tonic water 150
- soda 330ml 100