





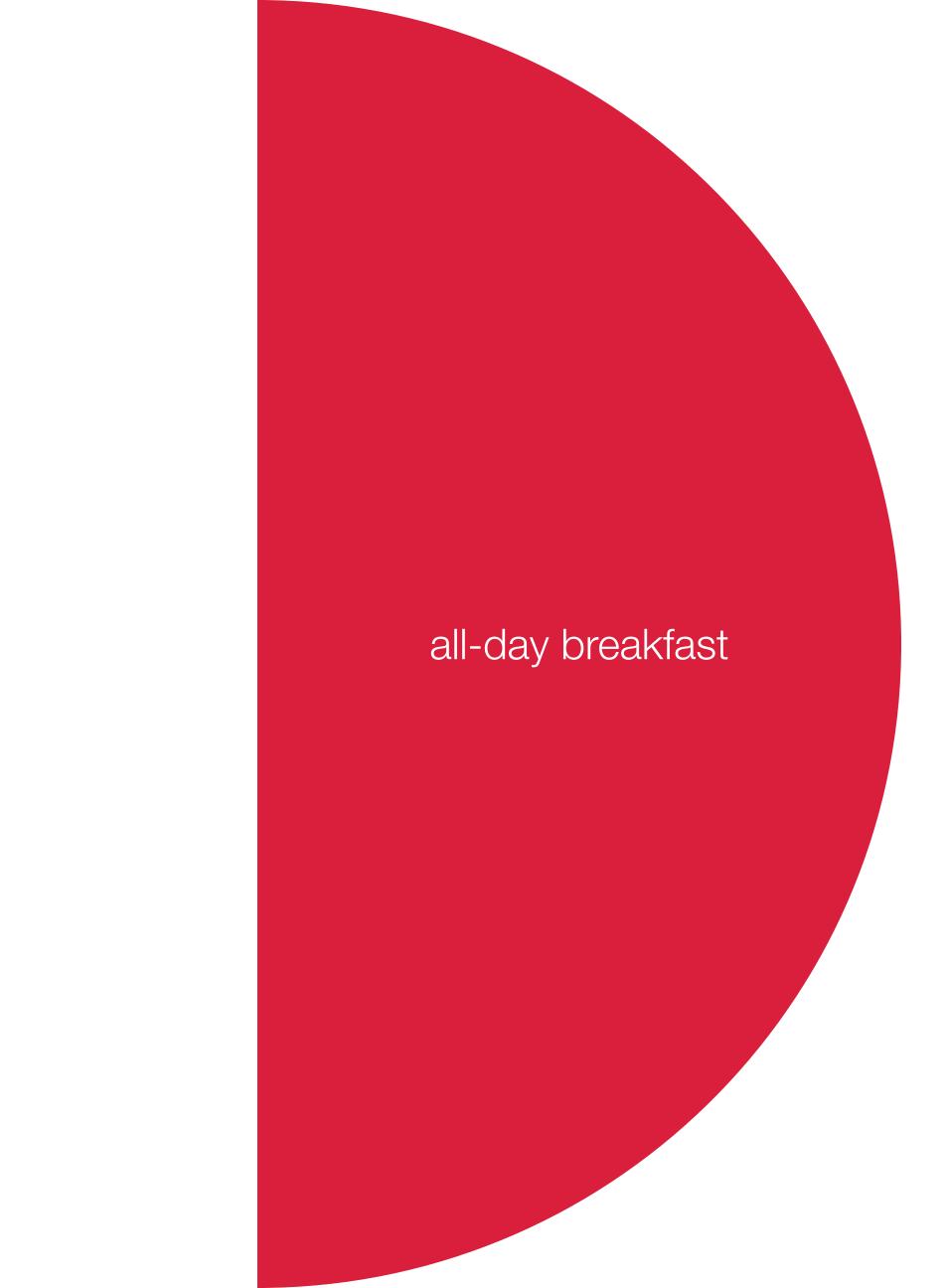
A whole lot of wholesome!

If variety is the spice of your life, then GAD is glad 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.

While our master chefs have perfected the art of recreating International fare using the finest produce.

Think there's nothing better than good home-cooked food? We agree! That's why we brought in homemakers to do 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.

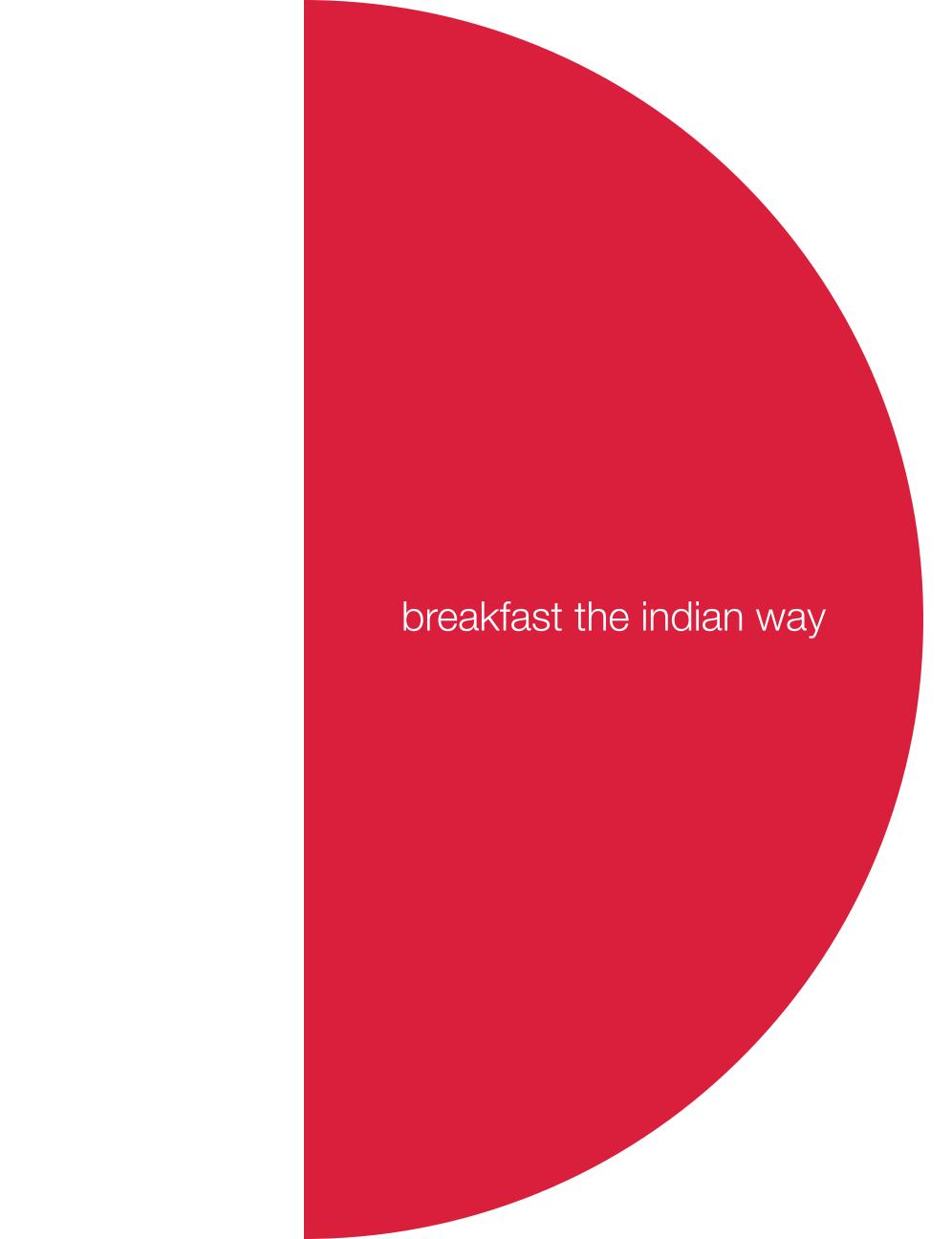
If that's too hot to handle, there's an assortment of classics that's pretty much in your comfort zone.

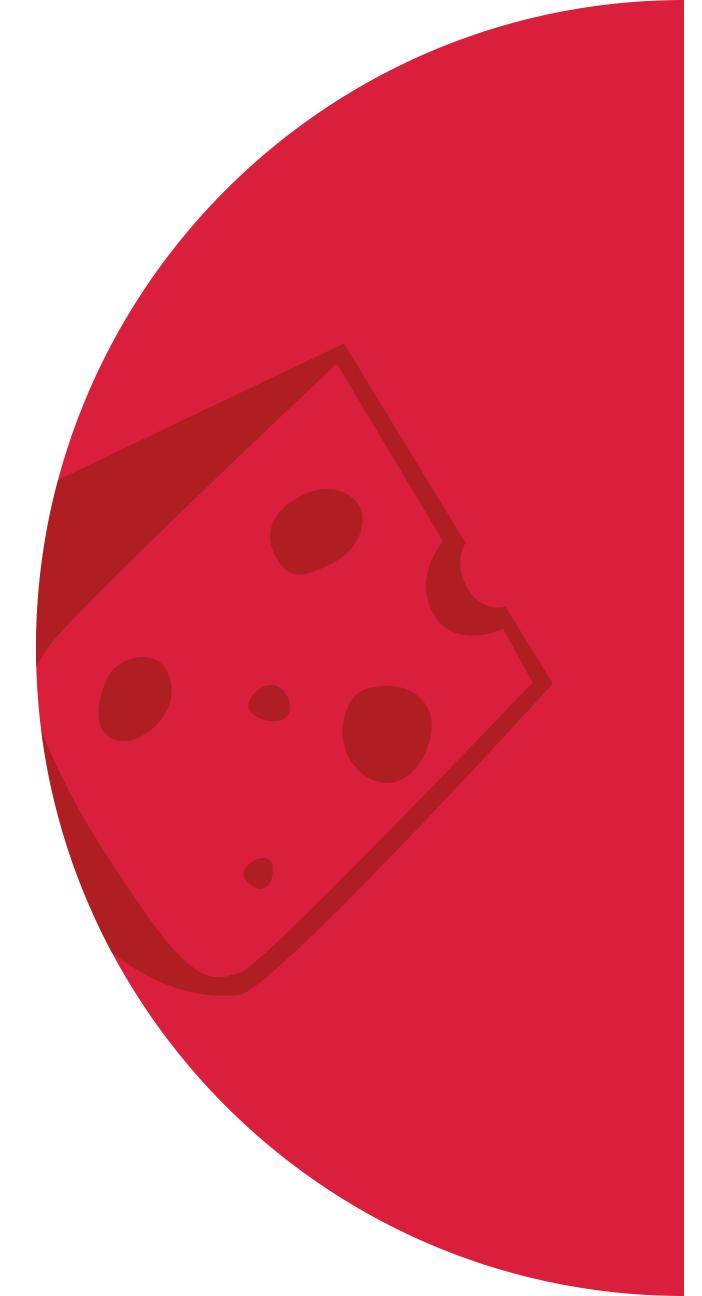




all-day breakfast

- good-to-eat fruits (seasonal) 275 pineapple, watermelon, grape, papaya or banana
- choice of cereals 275 corn flakes, wheat flakes, choco flakes, served with hot or cold milk
- eggs cooked to order 325 choice of fried, boiled, scrambled, poached or omelettes, served with hash browns and grilled tomato
- freshly baked breakfast breads 325
 three oven-fresh breakfast rolls from a selection of croissants,
 danish pastries, muffins, whole-wheat bread or white bread toast,
 served with butter and preserves
- waffles, pancakes or french toast 325 choice of plain, cinnamon or banana, served with maple syrup or honey, and melted butter





breakfast the indian way

▶ idli 325

steamed rice and lentil cake, served with chutney and sambhar

 dosa – masala or plain 325 traditional rice and lentil indian pancake - plain or masala, served with chutney and sambhar

→ pongal 325

- medu vada 325 deep-fried crispy lentil savoury indian doughnuts, served with coconut chutney and sambhar
- upma 325 south indian breakfast speciality made with semolina, served with vegetables or plain
- pesarattu 325
 green moong dal dosa an andhra breakfast,
 served with chutney and sambhar
- paratha 325 griddle-cooked whole-wheat filled with choice of stuffing – aloo, gobi or paneer, served with yoghurt and pickle
- poori bhaji 325 fluffy-fried wheat bread, served with potato curry





breakfast

- ★ seasonal fresh fruit juice 275
- chef's special vegetable juice 275 special concoction of vegetables, herbs and spices
- - oat meal porridge 275 served with fruits and honey
 - multi-grain bread 250 served with low-fat butter and homemade preserves
 - ★ homemade muesli 295
 served with low-fat milk or yoghurt
 - broken-wheat upma 325 fibre rich savoury broken-wheat, variation of the traditional semolina upma with vegetables
- For fluffy egg white omelette 325 served with sauteed vegetables and whole-wheat toast

salads

greek salad 325

crunchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives, tossed in oregano-flavoured vinaigrette dressing

crispy lettuce and chicken tossed with caesar dressing

soups

- ♦ ➤ oven-roasted tomato and burnt pepper soup with basil 250
- ▶ lemon-coriander soup 250
- murgh dhaniya shorba 275

light and long lasting light alternate lite bites

- paneer or assorted vegetable pakoda 325
- ✓ mirchi or onion bhaji 325
- cheese chilli toast 375 toasted bread topped with spiced cheese and gratinated
- Fish 'n' chips 595

sandwiches

make your own sandwich whole-wheat, white bread or croissant

- cheese, tomato, lettuce and roasted vegetables 450
- chicken & egg 495
- vegetable club sandwich 475
 triple-layered, toasted multi-grain or white bread sandwich
 with cheese, lettuce, tomato, russian salad and pickled cucumber

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

burgers

- ✓ chilli vegetable burger 450 burger with vegetable patty, the indian way
- spicy chicken burger 495
 a perfect steak of chicken in a sesame bun
 with lettuce and fried egg

pizza

- margherita 450
 an all-time favourite with mozzarella, tomato and basil
- paneer tikka pizza 450 pizza topped with paneer tikka
- chicken tikka pizza 525 a special pizza topped with chicken tikka

pasta

choice of spaghetti or penne

- ✓ pasta arrabbiata or pomodoro 450
- bolognese (lamb) 550
- mac 'n' cheese classic macaroni and cheese baked with crumbs
- mushroom 450
- prawns 550

kebabs

- gateway active kebabs 475 assortment of spinach, curd cheese and chick pea kebabs griddle-cooked, served with chef's style salsa and mint chutney
 - crispy-fried vegetable spring roll 450
- prawns salt and pepper 750 served with hot garlic sauce

curries

- dal tadka 350
- dal makhani 375
- paneer lababdar 495 a delicate combination of tandoor-cooked paneer and green peppers, simmered in fenugreek-flavoured tomato gravy
- ♦ dhania murg 575 a home-style coriander-flavoured chicken curry
- Fish curry 595 tangy fish cooked with indian spices in traditional-style

breads

breads 150 naan, butter naan, roti, paratha, roomali roti, kulcha or phulka

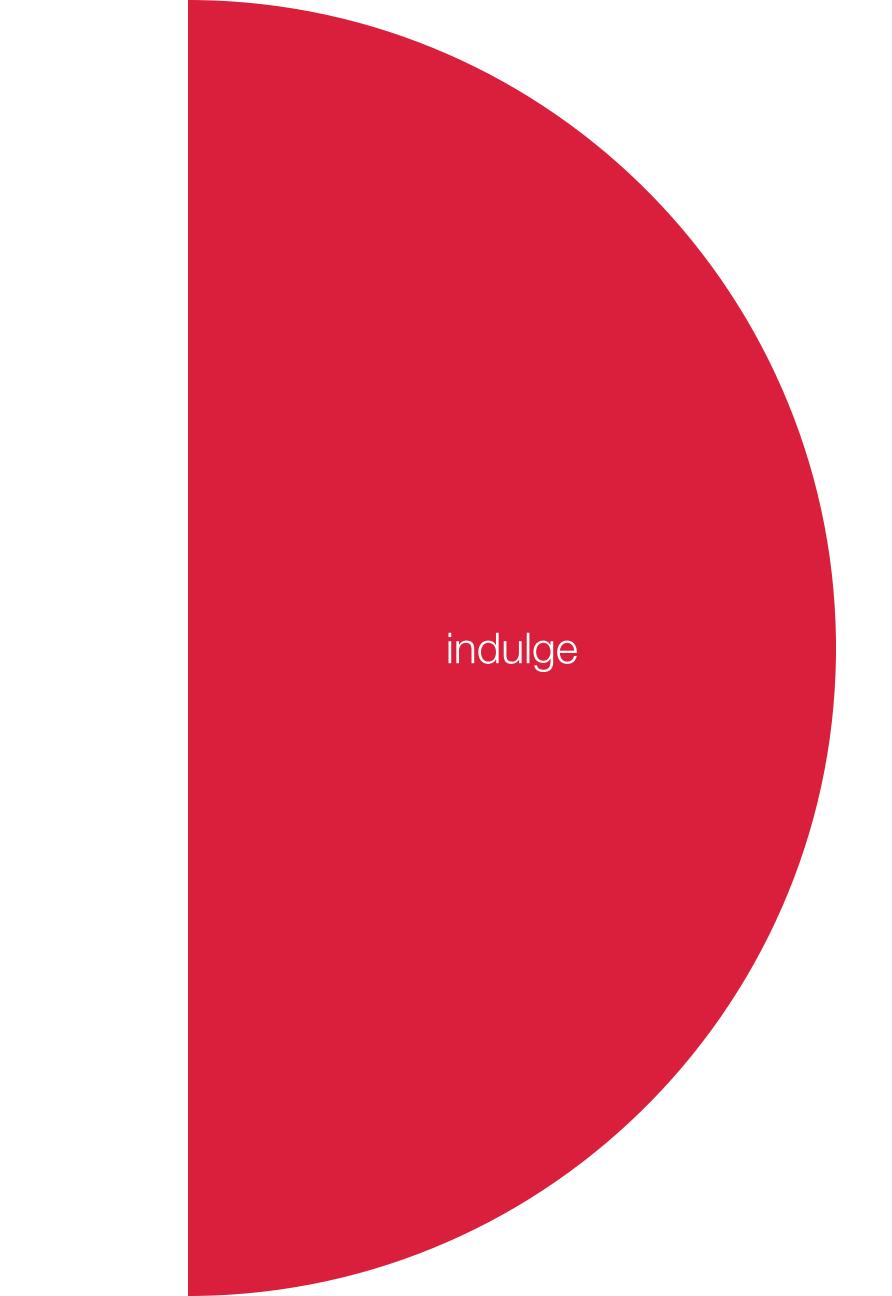
rice

- steamed rice 275
- bisi bele bath 425
 rice cooked with vegetables and lentils
- ➤ multi-grain khichdi 425 rice, broken-wheat and barley cooked with lentils, vegetables and spices

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

international

- grilled cottage cheese 525 grilled vegetable and cottage cheese on a bed of herbed rice with tomato coulis
- Fish 'n' chips 595 served with tartar sauce
- caramelised lemon chicken 575
 succulent pan-roasted chicken
 infused with garlic, rosemary and lemon,
 served with wild mushroom sauce and mashed potatoes
- grilled prawns 750 with garlic-lemon butter and grilled vegetables





appetisers

chilli pesto paneer 425
homemade cottage cheese marinated in yoghurt,
green chilli, basil and aromatic spices, cooked in tandoor

salad

runchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives, tossed in oregano-flavoured vinaigrette dressing

Շ caesar salad 375
 crispy lettuce and chicken tossed with caesar dressing

soups

- dal dhania shorba 250 coriander-flavoured lentil soup
- ♦ > oven-roasted tomato and burnt pepper soup with basil 250
 - ➤ murgh dhaniya shorba 275

cantonese

- vegetable 250
- chicken 295

thai-style soup

- vegetable 250
- chicken 295

15:00 hrs - 19:00 hrs

comfort street food

- french fries 325
- samosa 325 savoury pastry filled with spiced potato and peas, served with tamarind chutney
- mirchi or paneer or vegetable bajji 325
- loose onion pakoda 325
- dahi papdi chaat 325
- karam punugulu an andhra delicacy 325
- pav bhaji 425 an all-time favourite tawa-cooked potatoes, vegetables, fresh chillies, coriander, tomatoes and special spice mix, served with buttered bread loaf
- ✓ New York Market M
- mutton chukka 595 dry-cooked pepper-flavoured spicy lamb chunks

11:00 hrs - 23:00 hrs

sandwiches

make your own sandwich whole-wheat, white bread or croissant

- cheese, tomato, lettuce and roasted vegetables 450
- chicken and egg 495
- vegetable club sandwich 475 triple-layered, toasted multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber

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

burgers

- chilli vegetable burger 450 burger with vegetable patty, the indian-style
- spicy chicken burger 495 a perfect steak of chicken in a sesame bun with lettuce and fried egg

kathi roll

- tandoori cottage cheese and peppers 475
- tandoori chicken and peppers 550

pizza

- margherita 450 an all-time favourite with mozzarella, tomato and basil
- paneer tikka pizza 450 pizza topped with paneer tikka
- chicken tikka pizza 525 a special pizza topped with chicken tikka

pasta choice of spaghetti or penne

- pasta arrabbiata or pomodoro 450
- bolognese 550
- mac 'n' cheese classic macaroni and cheese baked with crumbs
- mushroom 450
- prawns 550





international

- grilled cottage cheese 525 grilled vegetable and cottage cheese on a bed of herbed rice with tomato coulis
- baked vegetables 525 choice of corn and spinach, mixed vegetables, or corn and peas
- grilled vegetables with herbs (seasonal) 525
- Fish 'n' chips 595 served with tartar sauce
- caramelised lemon chicken 575
 succulent pan-roasted chicken
 infused with garlic, rosemary and lemon,
 served with wild mushroom sauce and mashed potatoes
- spaghetti bolognese 550 minced mutton cooked with indian spices
- char-grilled medium prawns 750 with garlic-lemon butter and grilled vegetables

pan asian

starters and mains

- vegetable manchurian 450
- ✓ corn salt and pepper 450
- ✓ chilli paneer 450
- vegetable spring roll 450
- exotic vegetables in hot garlic sauce 495 vegetables cooked in hot garlic sauce
- baby corn and mushroom in schezwan sauce 495
- stir fried vegetable and greens in chilli soya sauce 495
- chicken spring roll 575
- apollo fish 595
 oriental-style fried fish with a regional touch
- chicken kung pao style 575 a schezwan speciality, chicken tossed with schezwan peppers and fried cashew nuts
- cashew nut chicken 575 our chef's signature dish
- konjee crispy lamb 595 crispy-fried shredded lamb tossed with vegetables and tomato
- ✓ prawns 750 choice of golden fried of schezwan
- crab singapore 750 fresh crabs cooked with sweet chilli sauce
- jumbo prawns 950 choice of golden fried of schezwan
- lobster 950 our chef's signature dish

noodles

hakka noodles

- vegetable 295
- egg or chicken 325
- prawns 395

rice

fried rice

- vegetable 295
- egg or chicken 325
- prawns 395

kebabs, curries, rice, breads and kids' menu



kebabs

✓ lal mirch ka paneer tikka 475 homemade cottage cheese marinated in yoghurt and aromatic spices, cooked to perfection in a clay oven

hara bhara kebab 475 deep fried minced peas, spinach & potato patty served with mint chutney

■ malai murg tikka 575 juicy chunks of chicken marinated in flavoured fresh cream, and cooked to perfection in tandoor

• gilafi gosht seekh kebab 595 minced lamb kebab

tandoori chicken 595
 leg and breast of chicken marinated with yoghurt and indian spices, cooked in charcoal oven

murg tangdi kebab 595 chicken drums skewered in clay pot for perfection

tandori pomfret 750 pomfret marinated with yoghurt and aromatic spices, cooked in tandoor pot

non veg kebab platter 1100 assorted chicken/ fish/ lamb/ prawn

curries

bhindi do pyaza 475 farm fresh okra cooked in traditional style with lot of onions and tomatos

mix vegetable curry 475

 carrot, beans, cauliflower, corn and green peas
 cooked with cashew nut paste and indian spices

aloo capsicum 475
 potatoes and capsicum cooked with Indian spices

paneer lababdar 495 a delicate combination of tandoor-cooked paneer and green peppers, simmered in a fenugreek-flavoured tomato gravy

methi chaman 495 cottage cheese chunks cooked in rich cashew gravy, flavoured with fresh fenugreek

• mutter mushroom masala 495 green peas and mushrooms cooked with Indian spices

dhania murg 575
a home-style coriander-flavoured chicken curry with indian spices

• butter chicken 575 tandoori chicken cooked in creamy tomato gravy

✓ ■ mutton rogan josh 595 an indian delicacy, mutton curry in traditional-style

y ■ jhinga masala 750 medium prawns home-style preparation with onion, tomato and spices

rice

- steamed rice 275
- perugu annam 295 curd rice
- bisi bele bath 425 rice cooked with vegetables and lentils
- ™ multi-grain khichdi 425
 rice, broken-wheat and barley,
 cooked with lentils, vegetables and spices
- hyderabadi subz biryani 525 basmati rice dum-cooked with vegetables, served with raita and salan
- ✓ New York Manager American American American American Spiked Boiled Property American American American Spiked Boiled Property American Americ
- hyderabadi gosht biryani 650 basmati rice dum-cooked with lamb, served with raita and salan
- nizami murg biryani 625 basmati rice dum-cooked with chicken, served with raita and salan
- fried prawn biryani 675
 basmati rice cooked with marinated fried prawns
 served with raita and salan

breads

breads 150
 naan, butter naan, roti, paratha, roomali roti, kulcha or phulka

kids' menu

- pokemon pizza 425
 mini pizza with roundels of tomatoes and capsicum
- wimpy burger 425 juicy vegetable burger with french fries
- snoopy doo hot dog 425 hot dog with chicken sausages and lettuce
- snow white rainbow scoops 425 three different small scoops of ice creams topped with cherries and nuts
- jughead's boost shake with choco nuts and cookie 425 chocolate milkshake with choco cookies and nuts

regional home-style

- more kuzhambu 375 curd-based, tempered
- tomato pappu 350 lentils flavoured with tomatoes
- ✓ vepudu 450 bhindi or aloo or small gherkins or yam
- tomato drumstick, cashew curry 475
 Andhra special tomato, drumstick and cashew curry
- flavoured rice 475 kothimiri or karam podi or nemmakai
- ragi sankati 350 ragi flavour cooked with rice and ghee
- putta gudugullu iguru 475 a regional delight, mushrooms cooked to perfection with tomatoes and onions
- guthi vonkai 475 baby brinjals tossed in a tangy spicy andhra curry
- nellore chepala pulusu 595 traditional spicy andhra fish curry
- kodi karam koora 575 morsels of chicken slow-cooked in an aromatic gravy
- natu kodi pulusu 595 authentic country chicken cooked in regional flavours
- kodi guddu koora 495
- gongura mamsam 595 lamb chunks cooked with tangy gongura leaves – a local favourite
- peethala koora 750 crab curry in south indian style
- guntur chilly prawns 750 andhra style chilly prawns
- andhra vegetarian thali 800
 a whole meal by itself with one vegetarian starter,
 three vegetarian dishes, sambhar, rasam, pappu,
 flavoured rice, and one dessert, accompanied with curd,
 steamed rice, pickle, papad, chutney, buttermilk and poori
- andhra non-vegetarian thali 850

 a whole meal by itself with one non-vegetarian starter,
 two non-vegetarian dishes, one vegetarian dish, sambhar,
 rasam, pappu, steamed rice, flavoured rice and one dessert,
 accompanied with poori, curd, pickle, papad, chutney and buttermilk

desserts, hot and cold beverages

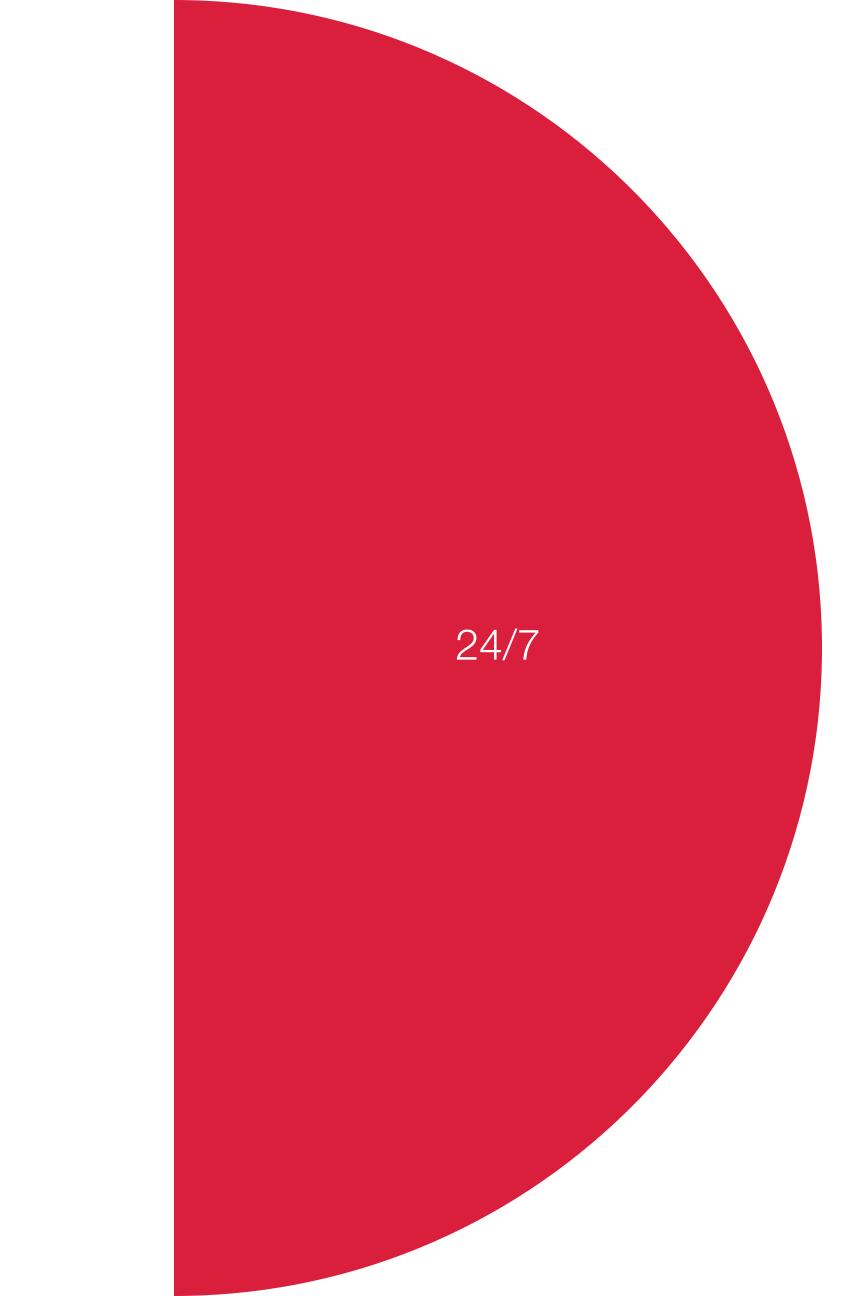


desserts

- choice of ice cream 295
 vanilla, chocolate, mango, strawberry, butterscotch or black currant
- jamun tart with rabdi 325 gulab jamun, served with a difference
- kurbani ka meeta 325 dry apricot cooked in sugar and spices
- kesari pista rasmalai 225
- gulab jamun 295
- caramel custard 295
- apple pie 325 baked spiced apples enveloped in a pastry shell, served with vanilla ice cream
- - chocolate brownie with ice cream 325

hot and cold beverages

- fresh lime soda or water 175
- aerated water and services 175
- bottled water and services 150
- chaas 175 plain or masala
- tea 195
 our finest choice of assam, green, Darjeeling,
 earl gray, English breakfast, jasmine, camomile
- coffee 195 choice of filter coffee, espresso, cappuccino, decaffeinated, cafe late, Debra coffee
- tender coconut water 195
- ➤ punjabi lassi 275 salt or sweet or plain
 - cold coffee 275with or without ice cream
 - hot chocolate, bournvita or horlicks 275
 - iced tea 250
 - milkshake 275 vanilla, strawberry or chocolate
 - energy drink 295
 - seasonal fresh fruit juice 275





breakfast

- ➤ seasonal fresh fruit juice 275
 - good-to-eat fruits 275
 pineapple, watermelon, grape, papaya or banana
- - choice of cereals 275 corn flakes, wheat flakes, chocos or all-bran, served with hot or cold milk
 - homemade muesli 295 served with soy milk, low-fat milk or yoghurt
 - ★ oat meal porridge 275
 served with fruits and honey
- multi-grain bread 250 served with low-fat butter and homemade preserves
 - breakfast breads 325
 three oven-fresh breakfast rolls from a selection of croissants,
 danish pastries, muffins, whole-wheat bread or white bread toast,
 served with butter and preserves
 - eggs cooked to order 325 fried, boiled, scrambled, poached, omelette or akuri

salad

crunchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives tossed in oregano-flavoured vinaigrette dressing

soup

♦ > ■ oven-roasted tomato and burnt pepper soup with basil 250

burgers

- chilli vegetable burger 450 burger with vegetable patty the indian way
- spicy chicken burger 495 a perfect steak of chicken in a sesame bun with lettuce and fried egg

sandwiches

make your own sandwich choice of whole-wheat, white bread or croissant

- cheese, tomato, lettuce, peppers or roasted vegetables 450
- chicken & egg 495
- vegetable club sandwich 475
 triple-layered, toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber
- gateway club sandwich 575
 triple-layered, toasted, multi-grain or
 white bread sandwich with cheese, lettuce, tomato,
 roasted chicken, fried egg and onion marmalade

lite bites

- french fries 295
- cheese balls 325
- cheese chilli toast 375 toasted bread topped with spiced cheese and gratinated

pizzas

- margherita pizza 450
 an all-time favourite mozzarella, tomato and basil
- chicken tikka pizza 525 a special pizza topped with chicken tikka
- fish 'n' chips 595 served with tartar sauce

curries

- paneer lababdar 495 a delicate combination of tandoor-cooked paneer and green peppers simmered in fenugreek-flavoured tomato gravy
- dal makhani 375
- gongura mamsam 595 lamb chunks cooked with tangy gongura leaves – a local favourite
- ♦ dhania murg 575 a home-style rich chicken curry with indian fine herbs and predominant flavour of fresh coriander

rice

- hyderabadi subz biryani 525 basmati rice dum-cooked with vegetables, served with raita and salan
- bisi bele bath 425 rice cooked with vegetables and lentils with local spices
- steamed rice 275
- perugu annam 295 curd rice
- hyderabadi gosht biryani 650 basmati rice dum-cooked with lamb, served with raita and salan
- nizami murg biryani 625 basmati rice dum-cooked with marinated chicken, served with raita and salan

breads

• phulka or tawa paratha 150

dessets

- choice of ice cream 295 vanilla, chocolate, mango, strawberry, butterscotch or black currant
- kesar pista rasmalai 325
- gulab jamun 295
- caramel custard 295
- chocolate brownie with ice cream 325

hot and cold beverages

- fresh lime soda or water 175
- aerated water and services 175
- bottled water and services 150
- chaas 175 plain or masala
- tea 195
 our finest choice of assam, green, Darjeeling,
 earl gray, English breakfast, jasmine, camomile
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- tender coconut water 195
- ➤ punjabi lassi 275
 salt or sweet or plain
- cold coffee 275with or without ice cream
- hot chocolate, bournvita or horlicks 275
- iced tea 250
- milkshake 275 vanilla, strawberry or chocolate
- energy drink 295

