

citriné

If variety is the spice of your life, then **citrine** is glad to present a menu that features a wide selection of culinary delight from the Wild West and our own backyard, home to descend ants of the Mughals as well as the Peshwas.

While our master chefs have perfected the art of recreating international fare using the finest produce, they've also masterminded **ACTIVE FOOD**-great-to-taste, micro nutrient-based food and beverage for those who look after them selves

Active Food include sing radiants of low glycemic value such as complex carbohydrates, unpolished and unprocessed whole grains, vegetables and legumes-that ensure sugar is released in to the blood stream much slower than other types of food. This help sin weight management and keeping your energy levels high. them selves.

It also includes fresh fruit dishes packed with antioxidants and phytochemicals that fight against free radicals and inflammation, known to cause chronic diseases; pro-bioticfood that's naturally fermented and loaded with use ful bacteria; and super foods that are believed to be mood enhancers.

Kindly inform us if you are allergic to any food ingredients



Vegetarian



Non-Vegetarian



Gateway Signature Dishes



Active Food

Please inform our associates if you are allergic to any ingredients. Some food preparations contain monosodium glutamate.

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

All prices are in Indian Rupees (₹) and subject to government taxes.



Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

Non-Vegetarian | Vegetarian | Please inform your order taker if you are allergic to any ingredient.

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All Day Breakfast

7:00am-11:00pm

International

- **Choice of Freshly Squeezed Seasonal Fruit Juice** 300
 orange, sweet lime, pineapple or watermelon *1536Kcal | 150gms*
- **Chef's Special Vegetable Juice** 300
 special concoction of vegetable, herbs and spices *1423Kcal | 150gms*
- **Good to Drink Smoothie** 300
 banana, blueberry or seasonal fruit with yoghurt *1544Kcal | 187gms*
- ▲ **Freshly Baked Breads and Morning Pastries** 250
Choose any Three 🍞🍩🥞
 croissant, danish pastry, muffin, doughnut, whole wheat bread or multi-grain bread toast with butter, fruit preserve, marmalade and honey *1544Kcal | 187gms*
- **Multi-Grain Bread** 250
 served with low fat butter and homemade preserves *365Kcal | 45gms*
- **Gateway Active Wheat Flakes** 250
 home made muesli or wheat flakes served with low fat milk, soya milk or yoghurt *1201Kcal | 180gms*
- **Bircher Muesli** 250
 oat meal, cream grated carrot, apple, honey and nuts *1125Kcal | 210gms*
- **Oat Meal Porridge** 250
 served with honey *498Kcal | 192gms*
- ▲ **Pancakes** 250
 served with maple syrup, honey and melted butter, served plain or with banana, apple, raisin or cinnamon *1201Kcal | 180gms*
- ▲ **Eggs Made to Order** 325
 fried, boiled, scrambled, poached or omelettes of your choice, served with homemade hash brown potato and grilled tomato served with bacon, ham or sausage *1125Kcal | 210gms*
- ▲ **Egg White Omelette** 325
 served with broccoli, tomatoes and whole wheat toast *1299Kcal | 210gms*
- **Cheese Selection** 375
 four varieties of cheese with nuts and crackers *1742Kcal | 220gms*

Indian

- **Idli** 325
 steamed rice and lentil cake served with sambhar and chutney *1104Kcal | 180gms*
- **Multi Grain Masala Uttappam** 325
 combination of nine grains roasted and ground in house, flavoured with chopped plum tomatoes, coriander and onions served with sambhar and chutney *350Kcal | 180gms*
- **Paratha** 350
 whole wheat unleavened and layered Indian bread filled with a choice of mildly spiced potatoes, herbed cauliflower or minced cottage cheese, served with pickle and yoghurt *550Kcal | 75gms*
- **Kothimbir Vadi** 300
 all time favourite-gram flour and coriander flat cake, deep fried and served with green chutney *795Kcal | 180gms*
- **Kanda Poha** 325
 Maharashtrian breakfast speciality created with flattened rice, tempered cumin, mustard and peanut *1164Kcal | 180gms*
- **Misal Pav** 325
 local spicy curry comprising of sprouted lentils, served with house baked pav *350Kcal | 182gms*



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Appetizes

11:30am-11:30pm

Salads

-   **Greek** 
crunchy Mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives tossed in oregano-flavored vinaigrette dressing *1567Kcal | 180gms* **450**
-  **Thai Raw Papaya and Citrus Salad** 
chilled silken tofu and kikkoman soya with raw papaya *361Kcal | 186gms* **450**
-   **Smoked Norwegian Salmon Salad** 
served with savour apple and garlic toast *361Kcal | 186gms* **525**
-  **Burnt Herbs Home Charred-Chicken Salad** 
cold salad of chicken placed on a toasted bagel *256Kcal | 220gms* **500**

Soup

-  **Sweet Basil Flavored Roma Tomato Soup** 
with garlic crouton *361Kcal | 186gms* **325**
-   **Mushroom Cappuccino** 
thyme flavored creamy mushroom soup *916Kcal | 186gms* **325**
-  **Spicy Pepper Broth** 
vegetable/chicken or seafood *1371Kcal | 186gms* **325**
-  **Lamb and Kidney Bean Soup** *1371Kcal | 186gms* **325**

Starters

-  **Vietnamese Style Summer Chicken Roll** 
1364Kcal | 265gms **525**
-  **Chilled Poached Prawns** 
pepper remoulade and salmon caviar *1769Kcal | 246gms* **625**
-  **Deep Fried Spinach Kebab with Bikaneri Papadum** 
1423Kcal | 186gms **500**
-  **Sev Papdi Chaat** 
famous Mumbai street food, fattened crispy mini poories topped with potatoes, melange of sweet, spicy tangy chutneys and gram flour crunchy noodles *550Kcal | 181gms* **400**
-  **Cheese Chilli Garlic Toast** 
french bread toast topped with lightly spiced creamy cheese garlic mixture and gratinated *921Kcal | 226gms* **400**



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Comford Food

11:30am-11:00pm

Comfort Food

- ▲ **Chicken Tikka Kathi Roll** 🍗🌾
 1034Kcal | 263gms 525
- **Paneer Tikka Kathi Roll** 🥚🌾
 1230Kcal | 263gms 500
- **Samosa** 🌾
 savoury pastry filled with spiced potato and peas,
 served with tamarind chutney 550Kcal | 220gms 350
- **Pao Bhaji** 🌾🌾
 an all-time favourite tawa-cooked potatoes, vegetables,
 fresh chillies, coriander, tomatoes and special spice mix,
 served with buttered mini-bread 1228Kcal | 180gms 325
- **Kothimbir Vadi** 🌾
 all time favourite gram flour and coriander flat cake,
 deep fried and served with green chutney 795Kcal | 180gms 300
- **Kanda Poha** 🌾🌾
 Maharashtrian breakfast speciality created with flattened rice,
 tempered cumin, mustard and peanut 1164Kcal | 180gms 325
- **Misal Pav** 🌾🌾
 local spicy curry comprising of sprouted lentils,
 served with house baked pav 350Kcal | 182gms 325

Main Course

- **Baingan ka Bharta** 🌾
 roasted and mashed aubergine tempered with
 aromatic Indian herbs and spicesspices 1120Kcal | 220gms 500
- **Bhindi Nayantara** 🌾
 shallow fried lady finger with mother's recipe 1709Kcal | 236gms 500
- ▲ **Home Style Chicken Curry**
 2049Kcal | 236gms 750
- **Dal Palak** 🌾
 yellow lentil tempered with spices and wilted spinach 1494Kcal | 240gms 475

Sandwiches

- Make Your Own** 🌾🌾🌾
 multi-grain, whole wheat, focaccia, white bread or croissant
- ▲ **Meat:** chicken, tuna, ham, egg and salami 910Kcal | 240gms 525
- **Vegetables:** cheese, tomato, lettuce and roasted vegetables 1423Kcal | 186gms 425
- ■ **Whole Wheat with Roasted Vegetables** 🌾🌾
 toasted with grilled bell peppers, lettuce, tomato,
 low fat butter spread 550Kcal | 181gms 425
- ▲ **Gateway Club** 🌾🌾🌾
 triple layered, toasted multi-grain or white bread sandwich
 with cheese, lettuce, tomato, chicken, fried egg, and onion
 marmalade or cheese, served with pickled gherkins,
 lettuce and tomato 910Kcal | 240gms 500
- ▲ **Spicy Poached Chicken** 🌾🌾
 multi-grain soft baguette with
 spicy chicken sausages and greens 910Kcal | 240gms 500
- **French Fries**
 910Kcal | 240gms 275

Burgers

- ▲ **Chicken** 🌾🌾🌾
 with choice of onion marmalade or cheese,
 served with pickled gherkins, lettuce and tomatoes 556Kcal | 246gms 525
- **Veggie** 🌾🌾🌾
 with choice of onion marmalade or cheese,
 served with pickled gherkins, lettuce and tomatoes 556Kcal | 246gms 475



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Pizza

11:30am-11:00pm

Pizza

thin crust-regular or multi grain

- **Margherita** 🍄🍄
 homemade tomato concasse, mozzarella cheese and fresh basil *2866Kcal | 240gms* **525**
- ▲ **Indiana** 🍄🍄
 tomatoes, shredded chicken tikka *2972Kcal | 246gms* **600**
- ▲ **Scampi** 🍤🍄
 herbed chilli prawns *2946Kcal | 246gms* **625**
- **A La Sarda** 🍄🍄
 spinach, ricotta and corn *795Kcal | 180gms* **575**
- **Wild Mushroom** 🍄🍄
 chardonnay wild mushroom ragout, rocket, shaved parmesan *1164Kcal | 180gms* **575**
- **Paneer Tikka** 🍄🍄🍄
 garlic herb crust, pickled ginger, miso aioli, sprouts *795Kcal | 220gms* **550**
- ▲ **Bar-Be Que** 🍄
 spicy lamb arrabbiata, caramelized onion, fresh basil *2941Kcal | 246gms* **575**

Pasta

11:30am-11:00pm

Pasta

spaghetti, whole wheat penne or fusilli

Sauces with Vegetables

- ▲ ■ **Arrabbiata** 🍄🍄
 spicy tomato sauce with chilli flakes *1494Kcal | 246gms* **550**
- **Aglione** 🍄🍄
 olive oil, shredded garlic, chili flakes, parsley, shaved parmesan *1125Kcal | 246gms* **550**
- **Alfredo** 🍄🍄
 creamy sauce flavoured with parmesan cheese *1544Kcal | 246gms* **550**
- ▲ **Chicken Bolognese** 🍄🍄
 minced chicken and herbed plum tomato sauce *910Kcal | 240gms* **600**

Risotto

- **Mushroom** 🍄 *1806Kcal | 246gms* **575**
- ▲ **Chicken** 🍄 *2276Kcal | 246gms* **600**
- ▲ **Prawn** 🍤🍄 *1477Kcal | 246gms* **825**

Mac N Cheese

classic baked macaroni and cheese with choice of

- **Mushroom** 🍄🍄 *1806Kcal | 2406ms* **575**
- ▲ **Chicken** 🍄🍄 *1125Kcal | 246gms* **600**
- ▲ **Prawn** 🍤🍄🍄 *1806Kcal | 246gms* **850**



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Continental

2.45pm - 03.30pm

- **Grilled Creole Marinated Polenta Cake** 🍷
 chargrilled homemade semolina squares, served with
 grilled bok choy and mustard vegetables *371Kcal | 220gms*
- **Vegetable Lasagnena** 🍷
 layered baked pasta with vegetables and gratinated
 cheese served with vine tomato emulsion *780Kcal | 240gms*
- ▲ **Gremolata Crusted New Zealand Lamb Chop** 🍷
 lyonnaise potato and merlot jus *1806Kcal | 246gms*
- ▲ **Grilled Atlantic Salmon** 🍷
 an wilted spinach, mash potato and citrus reduction *694Kcal | 246gms*
- ▲ **Fish N Chips** 🍷
 served with tartar sauce and fries *775Kcal | 246gms*
- ~ ▲ **Kentucky Fried Prawn** 🍷
 delicately marinated prawn napped with crunchy
 corn flakes and deep fried *865Kcal | 246gms*
- ~ ▲ **Cajun Roasted Spring Chicken** 🍷
 roasted new potato and walnut jus *787Kcal | 246gms*

Three-Course Set Platter

12:00pm - 3:30pm / 7:00pm - 11:30pm

- Kebabs** 🍷
■ tamatar aur dhania ka shorba, paneer tikka,
 dal makhani, tandoori roti and rasmalai **825**
- ▲ tamatar aur dhania ka shorba, chicken tikka or fish tikka,
 dal makhani, tandoori roti and rasmalai **950**
- Curries** 🍷
■ tamatar aur dhania ka shorba, khumb makai palak or
 paneer lababdar and dal with roti or rice, served with
 gulab jamun **825**
- ▲ tamatar aur dhania ka shorba, murgh makhanwala or
 gosht rogan josh and dal with roti or rice, served
 with gulab jamun **950**
- Italian** 🍷
■ tomato soup, lettuce and roasted vegetable salad,
 penne parmesan cream sauce with vegetables,
 served with chocolate mousse *371Kcal | 220gms* **825**
- ▲ tomato soup, lettuce and roasted vegetable salad,
 penne parmesan cream sauce with chicken,
 served with chocolate mousse *371Kcal | 220gms* **950**



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Pan Asian

12:00pm - 3:30pm / 7:00pm - 11:30pm

Starters

- **Takrai** 🍄🌿
 crispy fried seasonal vegetables *1184Kcal | 246gms* **425**
- **Crispy Chilli Potato Roundels** 🍄
 layered baked pasta with vegetables and gratinated
 cheese served with vine tomato emulsion *1654Kcal | 186gms* **400**
- ▲ **Mountain Chicken** 🍳🍄🌿
 crispy fried chicken tossed with boro chilli *1692Kcal | 218gms* **425**
- ▲ **Lat Mai Kai** 🍳🍄🌿
 spicy marinated spring chicken wok
 tossed with spring onions *1728Kcal | 220gms* **425**

Soup

Sweet Corn

- **Vegetable** 🍄 371Kcal | 186gms **300**
- ▲ **Chicken** 🍳🍄 399Kcal | 186gms **325**
- ▲ **Lung Fung** 🍳🍄🌿 1452Kcal | 186gms **325**
 an authentic chicken, prawn and mushroom soup with egg drop
- **Hot-N-Sour** 🍄
 Chinese *1304Kcal | 186gms* **300**

Dimsums

- **Vegetable** 🍄🌿 1253Kcal | 220gms **450**
- ▲ **Chicken** 🍳🍄 1393Kcal | 220gms **575**

Mains and Sides

Thai Curry Red or Green

flavoured with galangal, lemon grass and
 kafir lime leaves, thickened with coconut milk

- **Vegetable** 🍄 578Kcal | 246gms **650**
- ▲ **Chicken** 923Kcal | 246gms **800**
- ▲ **Prawn** 🍳 989Kcal | 246gms **1200**

- **Phad Thai** 🍳
 flat noodles tossed with vegetables
 in traditional Thai sauce *1312Kcal | 226gms* **575**
- **Asparagus, Water Chestnut and Shiitake
 Mushrooms in Hunan Sauce** 🍄🌿
 stir fried vegetable in medium spicy ginger
 garlic sauce and sesame oil *935Kcal | 226gms* **575**
- **Eggplant with Chilli Bean Sauce** 🍄🌿 **525**
 diced eggplant tossed in homemade chilli bean sauce *935Kcal | 226gms*
- ▲ **Black Bean Chicken** 🍳🍄🌿 **750**
 stir fried diced chicken with black bean sauce *1957Kcal | 220gms*
- ▲ **Nasi Goreng** 🍳🍄 **750**
 rice served with spicy Indonesian
 chicken satay and fried egg *1121Kcal | 246gms*
- ▲ **Sliced Fish Pepper Garlic Sauce** 🍳🍄🌿🍄 562Kcal | 220gms **850**
- ▲ **Lamb in Devil Sauce** 🍳🍄🌿 1855Kcal | 246gms **850**
- ▲ **Prawn in Lemon Butter Garlic Sauce** 🍳🍄🌿🍄 2052Kcal | 218gms **950**

Fried Rice

- **Vegetable and Burnt Garlic** 570Kcal | 218gms **375**
- ▲ **Chicken and Young Ginger** 🍳 1544Kcal | 218gms **450**
- ▲ **Egg and Sprouts** 🍳 1164Kcal | 218gms **300**
- ▲ **Prawn and Pakchoy** 🍳 666Kcal | 218gms **725**

Hakka Noodles / Pan Fried Noodles

- **Vegetable** 🍄🌿 1670Kcal | 246gms **375**
- ▲ **Chicken** 🍳🍄 1806Kcal | 246gms **425**
- ▲ **Prawn** 🍳🍄 1806Kcal | 246gms **750**



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Kebabs

12:00pm - 3:30pm / 7:00pm - 11:30pm

- **Amritsari Paneer Tikka** 🍴🌱
 cottage cheese marinated in yoghurt and aromatic spices
 cooked to perfection in a clay oven *767Kcal | 220gms*
- **Bharwan Aloo** 🍴🌱
 clay pot baked potatoes stuffed flavored
 with tangy homemade spices *651Kcal | 220gms*
- ■ **Vilayti Gobi** 🍴🌱
 mustard marinated broccoli cooked in tandoor *723Kcal | 220gms*
- ▲ **Dudhia Murgh Tikka** 🍴🌱
 juicy chunks of chicken marinated in yoghurt and aromatic
 spice mix and cooked to perfection in a clay oven *1476Kcal | 192gms*
- ▲ **Murgh Angara** 🍴
 chicken leg and breast marinated with yoghurt and
 chef's special spices, cooked to perfection *2278Kcal | 240gms*
- ▲ **Khaas Seekh Kebab** 🍴
 tender minced mutton skewers
 cooked in a clay oven *1396Kcal | 240gms*
- ▲ **Fish Tikka Amritsari** 🍴🌱🐟
 chunks of fresh fish marinated with yoghurt, carom
 seeds and aromatic spices and cooked in a clay oven *1125Kcal | 220gms*
- ▲ **Jhinga Joshina** 🍴🌱🐞
 prawns marinated with yoghurt, red chilly and
 chef's spice mix, perfectly braised in the tandoor *1975Kcal | 240gms*

Curries

12:00pm - 3:30pm / 7:00pm - 11:30pm

- ▲ **Kashmiri Gosht** 🍴
 traditional Kashmiri style mutton curry flavoured
 with dry ginger and fennel *1312Kcal | 226gms*
- ▲ **Home Style Chicken Curry** 🍴
 home ground masala flavoured chicken with
 fresh coriander *2049Kcal | 223gms*
- ▲ **Murgh Kandahar** 🍴
 clay oven baked chicken morsels, tossed in
 a onion tomato gravy *1188Kcal | 240gms*
- ▲ **Jhinga Noormahal** 🍴🌱🐞
 yoghurt marinated prawns cooked in the
 tandoor, delicately flavoured with carom seeds *1975Kcal | 240gms*
- ▲ **Goan Fish Curry** 🍴🐟
 spicy and tangy fish curry made with chef's
 secret masala *1121Kcal | 246gms*
- **Makai Shahzadi** 🍴
 home style preparation of soft corn and spinach *935Kcal | 226gms*
- **Anjeer Malai Kofta** 🍴🌱
 tender cooked melange of cottage cheese dumpling
 stuffed with figs *2121Kcal | 236gms*
- **Bawli Handi** 🍴🌱
 a delectable assortment of vegetables in an intense gravy
 burgeoning with cashew paste and cream *935Kcal | 226gms*
- **Aloo Gobhi Adharaki** 🍴
 a mix of cauliflower and ginger in a semi-dry preparation *1352Kcal | 224gms*
- **Paneer Shimla Mirch** 🍴
 Indian cottage cheese cubes cooked
 in a spicy tomato gravy *836Kcal | 240gms*
- **Dal Makhani** 🍴
 black lentils, simmered overnight on slow fire and enriched with
 butter a traditional delicacy *1749Kcal | 240gms*
- **Dal Tadka** 🍴
 yellow lentils tempered with cumin and red chillies *935Kcal | 226gms*



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Rice

11:30am - 11:30pm

- ▲ **Murg Biryani** 🍛
 chicken and basmati rice cooked in dum with saffron, cardamom, mace and mint served with raita *1811Kcal | 286gms* **825**
- ▲ **Gosht Biryani** 🍛
 saffron flavoured basmati rice layered with lamb, Indian herbs and spices served with raita *1872Kcal | 286gms* **950**
- **Vegetable Biryani** 🍛
 vegetables and basmati rice cooked in dum with saffron, cardamom, mace and mint served with raita *1742Kcal | 286gms* **700**
- ~^ ■ **Multi-grain Khichdi** 🍛
 brown rice, broken wheat and barley cooked with lentil, broccoli and spices *1476Kcal | 192gms* **475**
- ~^ ■ **Organic Unpolished Brown Rice** **475**
- **Rice** 🍛
 steamed, peas, jeera or mix vegetable *1742Kcal | 165gms* **300**

Breads

12:00pm - 3:30pm / 7:00pm - 11:30pm

- ~^ ■ **Multi-grain Roti** 🍞🍞
365Kcal | 45gms **125**
- **Kulcha** 🍞🍞
 stuffed Indian bread made with refined flour, cooked in a clay oven with a stuffing of cottage cheese, potatoes or onion *394Kcal | 75gms* **125**
- **Paratha** 🍞🍞
 layered Indian whole wheat bread, cooked in the Indian clay oven, flavoured with a choice of mint or better *550Kcal | 75gms* **135**
- **Naan / Khurmi Naan / Garlic Naan** 🍞🍞
 bread made with fermented refined flour dough and cooked in the indian clay oven *393Kcal | 45gms* **150**
- **Tandoori Roti** 🍞🍞
 bread made with unleavened wheat flour dough and cooked in the Indian clay oven *410Kcal | 45gms* **125**

Kid Menu

12:00pm - 2:45pm / 7:00pm - 11:30pm

- ~^ ■ **Doraemon's Magic** 🌿🍞
 stir fried vegetable hakka noodles *1299Kcal | 224gms* **375**
- **Chota Bheem** 🌿🍞
 vegetable burger with french fries *556Kcal | 300gms* **375**
- ▲ **Popeye's Island** 🍞🍞
 chicken burger with french fries *600Kcal | 300gms* **475**
- ▲ **Ben-10** 🍞🍞
 fried chicken with tater sauce *1692Kcal | 218gms* **475**
- ▲ **Jack N Jill** 🍞🍞
 choice of pasta with creamy sauce with or without chicken *1494Kcal | 246gms* **425**



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Dessert

All Day

 Choco-Choco              	a dark chocolate mousse, walnut brownie and chocolate ice-cream <i>602Kcal 280gms</i>	375
 Jam-E-Gul  	deep fried cottage cheese dumpling with cinnamon and cardamom <i>633Kcal 215gms</i>	375
 Crème Caramel  	creamy and scrumptious dessert made with caramelized sugar and flavorful molded custard <i>410Kcal 165gms</i>	375
 Apple Tart   	an upside down tart, layer of puff pastry topped with apple and flavored with cinnamon <i>284Kcal 165gms</i>	375
 Choice of ice Cream 	vanilla, strawberry, mango or choco-chips <i>350Kcal 124gms</i>	350
 Saffron Rasmalai  	sieved cottage cheese dumplings soaked in saffron flavored milk <i>775Kcal 165gms</i>	375
 Gulab Jamun      	dumplings made of reduced milk, golden fried in clarified butter and soaked in sugar syrup <i>410Kcal 165gms</i>	375

Dessert

All Day

Coffee 	cappuccino, espresso, decaffeinated or instant <i>1312Kcal 226gms</i>	300
Tea 	warm ginger honey, lemon, masala tea, Darjeeling Assam, earl grey, jasmine, ginger and iced tea <i>1312Kcal 226gms</i>	300
Milkshake 	choice of with or without ice cream cream vanilla, strawberry, coffee or chocolate <i>633Kcal 150gms</i>	300
Cold Coffee 	with or without ice cream <i>550Kcal 150gms</i>	300
Seasonal Fresh Fruit Juice	orange, sweet lime, pineapple or watermelon <i>284Kcal 150gms</i>	300
Chilled Canned Juice	grape or orange <i>863Kcal 150gms</i>	300
Lassi or Chaas 	plain, sweet, salted or masala <i>1536Kcal 150gms</i>	325
Choice of Hot Chocolate, Horlicks or Bournvita 		325
Aerated Beverages		225
Fresh Lime Soda or Water		225
Red Bull		325
Himalayan		200
Bottled Water		100



Moluscs



Eggs



Fish



Lupin



Soya



Milk



Peanuts



Gluten



Crustaceans



Mustard



Nuts



Sesame



Celery



Sulphites

 Non-Vegetarian |  Vegetarian | Please inform your order taker if you are allergic to any ingredient.

All Prices are in Indian Rupees and subject to applicable government taxes. Prices are inclusive of MRP (Maximum retail Price) and additional charges for our facilities and services