

citriné

A WHOLE LOT OF WHOLESOME!

If variety is the spice of your life, then citriné is glad to present a menu that features a wide selection of culinary delight from the Wild Wild West and our own backyard, home to descendants 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, 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 antioxidants 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.



Vegetarian



Non-Vegetarian

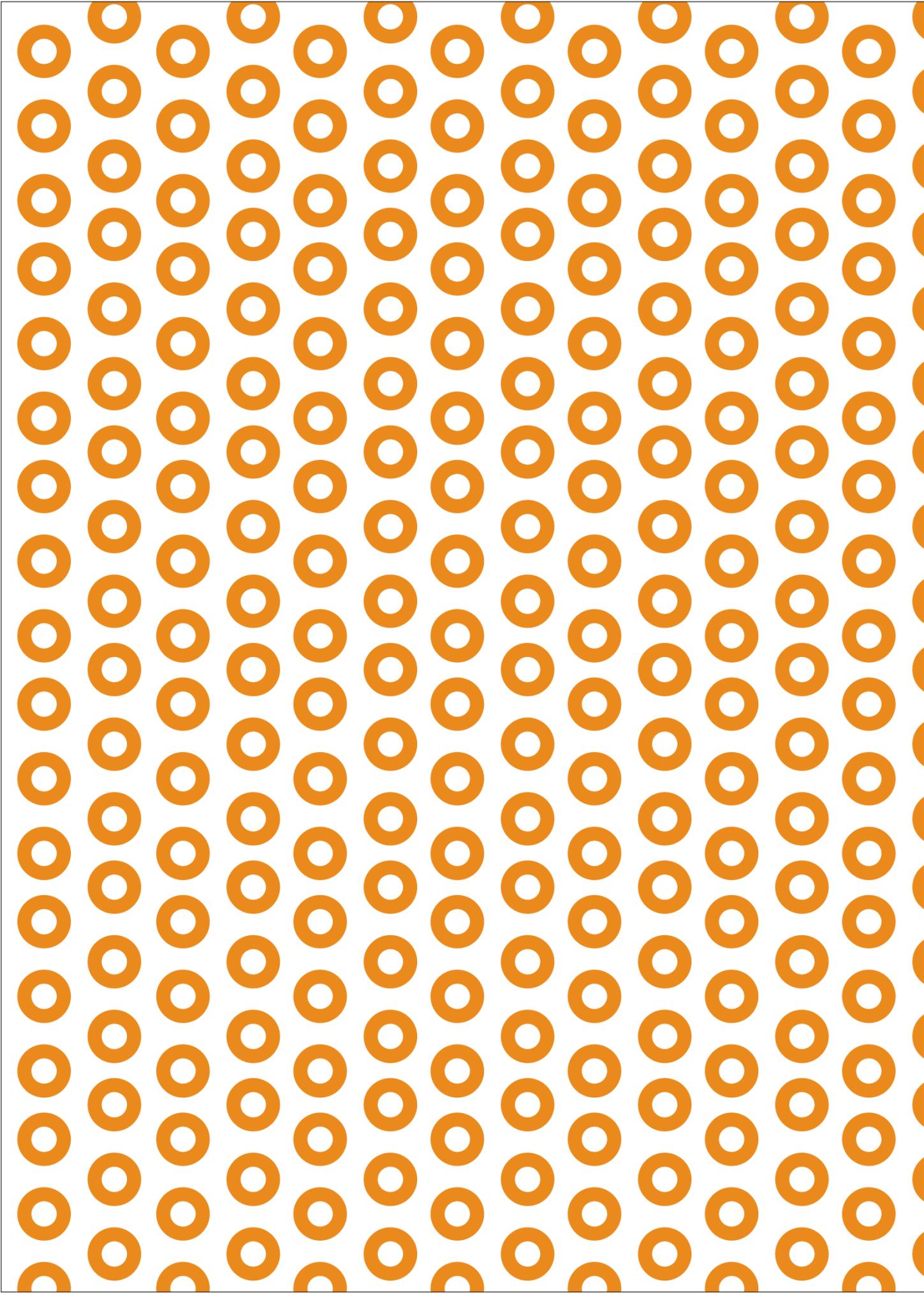


Gateway Signature Dishes



Active Food

Please inform our associates if you are allergic to any ingredients. 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 (₹) and subject to government taxes.



all day breakfast

07:00am - 11:00pm

all day breakfast

7:00am - 11:00pm

international

 	choice of freshly squeezed seasonal fruit juice orange, sweet lime, pineapple or watermelon	245
 	chef's special vegetable juice special concoction of vegetable, herbs and spices	225
  	good to drink smoothie banana, blueberry or seasonal fruit with yoghurt	225
	freshly baked breads and morning pastries (choose any three) croissant, danish pastry, muffin, doughnut, whole wheat bread or multi-grain bread toast with butter, fruit preserve, marmalade and honey	165
 	multi-grain bread served with low fat butter and homemade preserves	165
 	gateway active cereals home made muesli or wheat flakes served with low fat milk, soya milk or yoghurt	165
 	bircher muesli oat meal, cream, grated carrot, apple, honey and nuts	165
	oat meal porridge served with honey	165
 	pancakes served with maple syrup, honey and melted butter, served plain or with banana, apple, raisin or cinnamon	245
 	eggs made to order fried, boiled, scrambled, poached or omelettes of your choice, served with homemade hash brown potato and grilled tomato served with bacon, ham or sausage	265
 	fluffy egg white omelette served with broccoli, tomatoes and whole wheat toast	265
	cheese selection four varieties of cheese with nuts and crackers	295



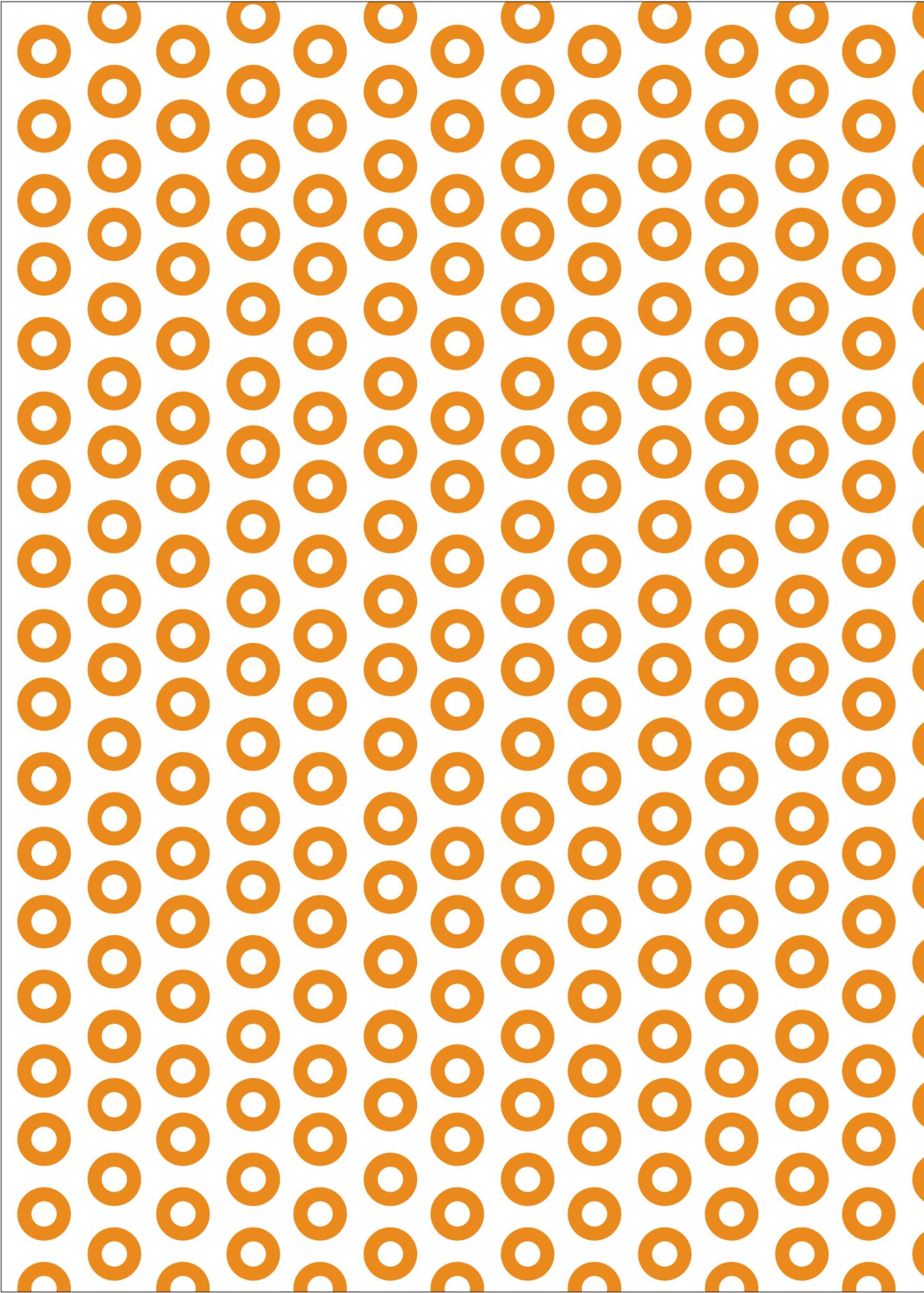
all day breakfast

7:00am - 11:00pm

indian

- **idli** 260
steamed rice and lentil cake, served with sambhar and chutney
- **multi grain masala uthappam** 260
combination of nine grains roasted and ground in-house, flavoured with chopped plum tomatoes, coriander & onion, served with sambhar & chutney
- **paratha** 260
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
- **dosa** 260
traditional rice and lentil pancake – plain or masala, served with sambhar and chutney
- **kothimbir vadi** 260
all time favourite - gram four and coriander flat cake, deep fried & served with green chutney
- **kanda poha** 215
maharashtrian breakfast speciality created with flattened rice, tempered cumin, mustard & peanut
- **misal pav** 215
local spicy curry comprising of sprouted lentils, served with house baked pav





appetizers

11:30am - 11:30pm

appetizers

11:30am - 11:30pm

salads

- 🌱 🌱 🌱 **greek** 375
crunchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives tossed in oregano flavoured vinaigrette dressing
- 🌱 **garden green & citrus salad** 375
mixed garden greens, french beans, seared corn & orange segments with balsamic dressing
- 🍷 **caesar** 425
crisp lettuce with garlic toast, parmesan and caesar dressing, made with vegetarian mayonnaise with an option of crispy bacon, anchovies or grilled chicken
- 🍷 **grilled basa and sprouts salad** 425
cold salad of vietnamese basa fish, mixed greens, assorted sprouts, sesame seed dressing

soups

- 🌱 **oven-roasted tomato and bell pepper soup** 245
drizzled with basil pesto
- 🌱 **forest mushroom soup** 245
thyme flavoured creamy mushroom soup
- 🌱 **soup of the day** 245
please ask your server for today's selection



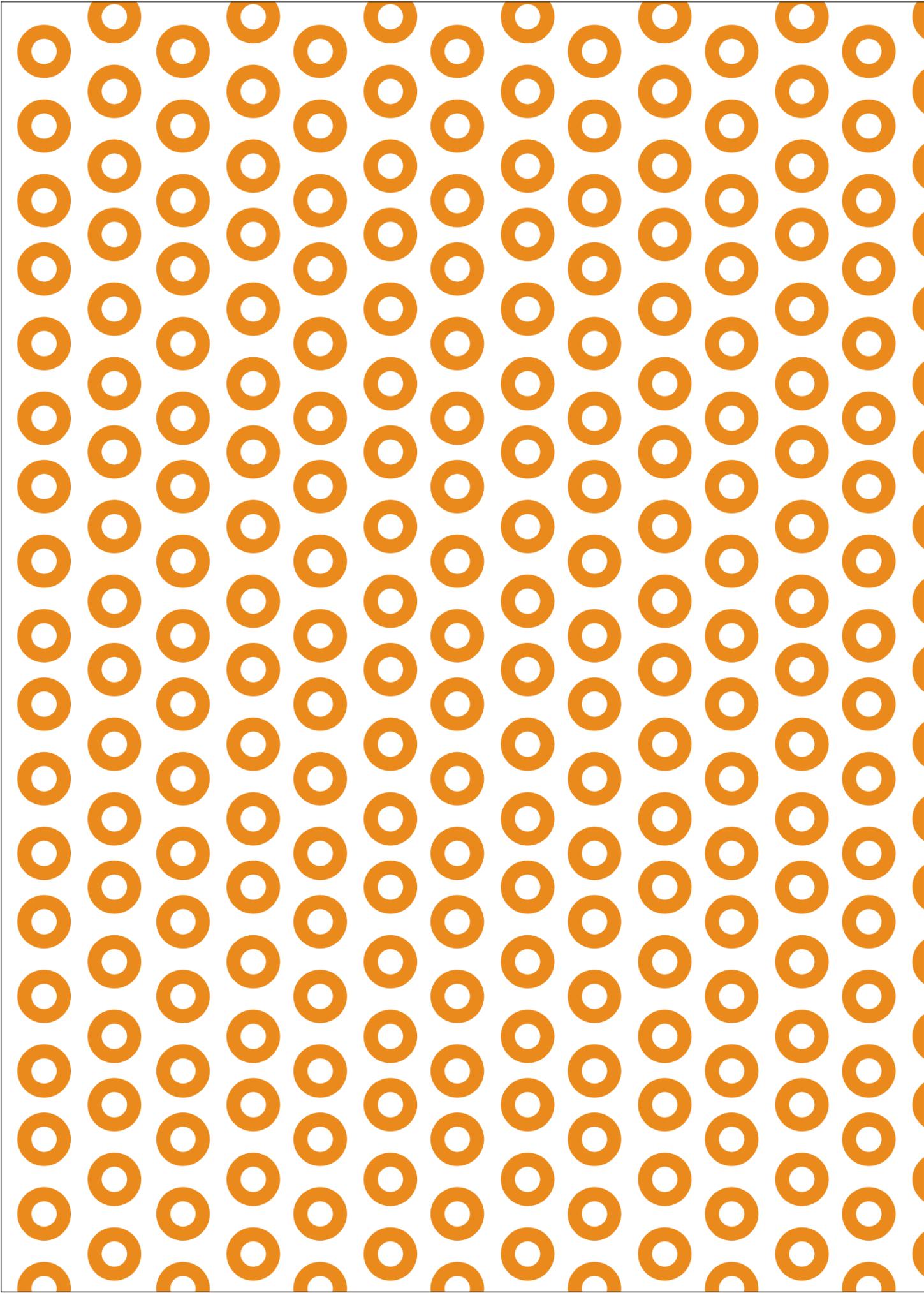
appetizers

11:30am - 11:30pm

starters

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|  singapore chicken satay | 450 |
| grilled chicken skewers, served with sweet and tangy peanut sauce | |
|  cajun crumbed fish fingers | 450 |
| breaded fish fingers, flavoured with homemade cajun spices, deep fried, served with tartar sauce | |
|  chilli pesto paneer tikka | 425 |
| indian cottage cheese steaks, marinated with basil chilly pesto, baked in a claypot oven | |
|  sev papdi chaat | 350 |
| famous mumbai street food, flattened crispy mini poories topped with potatoes, melange of sweet, spicy tangy chutneys and gram flour crunchy noodles | |
|  cheese chilli garlic toast | 350 |
| french bread toast topped with lightly spiced creamy cheese garlic mixture and gratinated | |





comfort food

11:30am - 11:00pm

comfort food

11:30am - 11:00pm

street food

- | | |
|---|-----|
| ■ chicken tikka kathi roll | 450 |
| ■ paneer tikka kathi roll | 425 |
| ■ samosa
savory pastry filled with spiced potato and peas, served with tamarind chutney | 245 |
| ■ pao bhaji
an all-time favourite – tawa-cooked potatoes, vegetables, fresh chillies, coriander, tomatoes and special spice mix, served with buttered mini-bread | 245 |



comfort food

11:30am - 11:00pm

sandwiches

make your own

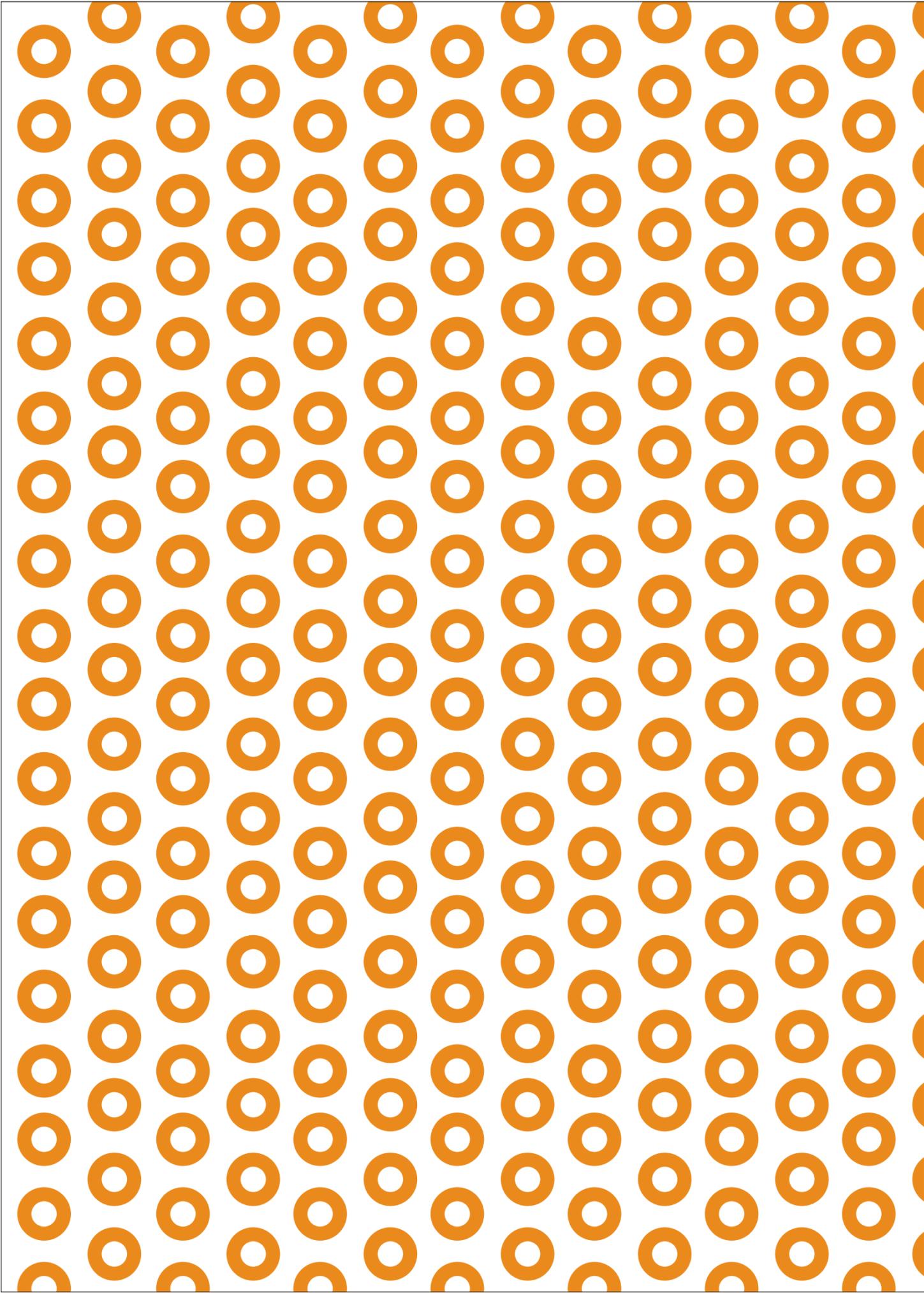
multi-grain, whole wheat, focaccia, white bread or croissant

- **meat:** chicken, tuna, ham, egg and salami 400
- **vegetable:** cheese, tomato, lettuce and roasted vegetables 350
- **whole-wheat with roasted vegetables** 375
toasted with grilled bell peppers, lettuce, tomato, low fat butter spread
- **gateway club** 425
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
- **spicy poached chicken** 425
multi grain soft baguette with spicy chicken sausages and greens
- **french fries** 160

burgers

- **chicken** 425
with choice of onion marmalade or cheese, served with pickled gherkins, lettuce and tomatoes
- **veggie** 350
with choice of onion marmalade or cheese, served with pickled gherkins, lettuce and tomatoes





pizzas and pastas

11:30am - 11:00pm

pizza

11:30am - 11:00pm

pizza

thin crust -regular or multi grain

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|--|-----|
| <input checked="" type="checkbox"/> rosemary margherita | 450 |
| homemade tomato concasse, mozzarella cheese and fresh rosemary | |
| <input checked="" type="checkbox"/> chicken tikka | 525 |
| tomatoes, shredded chicken, garlic confit | |
| <input checked="" type="checkbox"/> seafood | 595 |
| herbed chilly prawns, calamari, fish, capers, pesto garlic | |
| <input checked="" type="checkbox"/> farm house | 495 |
| mushroom, ricotta cheese, charred pepper, basil pesto spread | |
| <input checked="" type="checkbox"/> fungi | 475 |
| chardonnay wild mushroom ragout, rocket, shaved parmesan | |
| <input checked="" type="checkbox"/> tuscany | 475 |
| marinated cherry tomatoes, sun dried tomatoes, thyme, feta cheese, spinach | |
| <input checked="" type="checkbox"/> teriyaki paneer | 495 |
| garlic herb crust, pickled ginger, miso aioli, sprouts | |
| <input checked="" type="checkbox"/> spicy chicken | 525 |
| grilled chicken, cherry tomatoes, jalapeno | |
| <input checked="" type="checkbox"/> lamb bolognaise | 525 |
| spicy lamb arrabbiata, caramelized onion, fresh basil | |



pasta

11:30am - 11:00pm

pasta

spaghetti, whole wheat penne or fusili

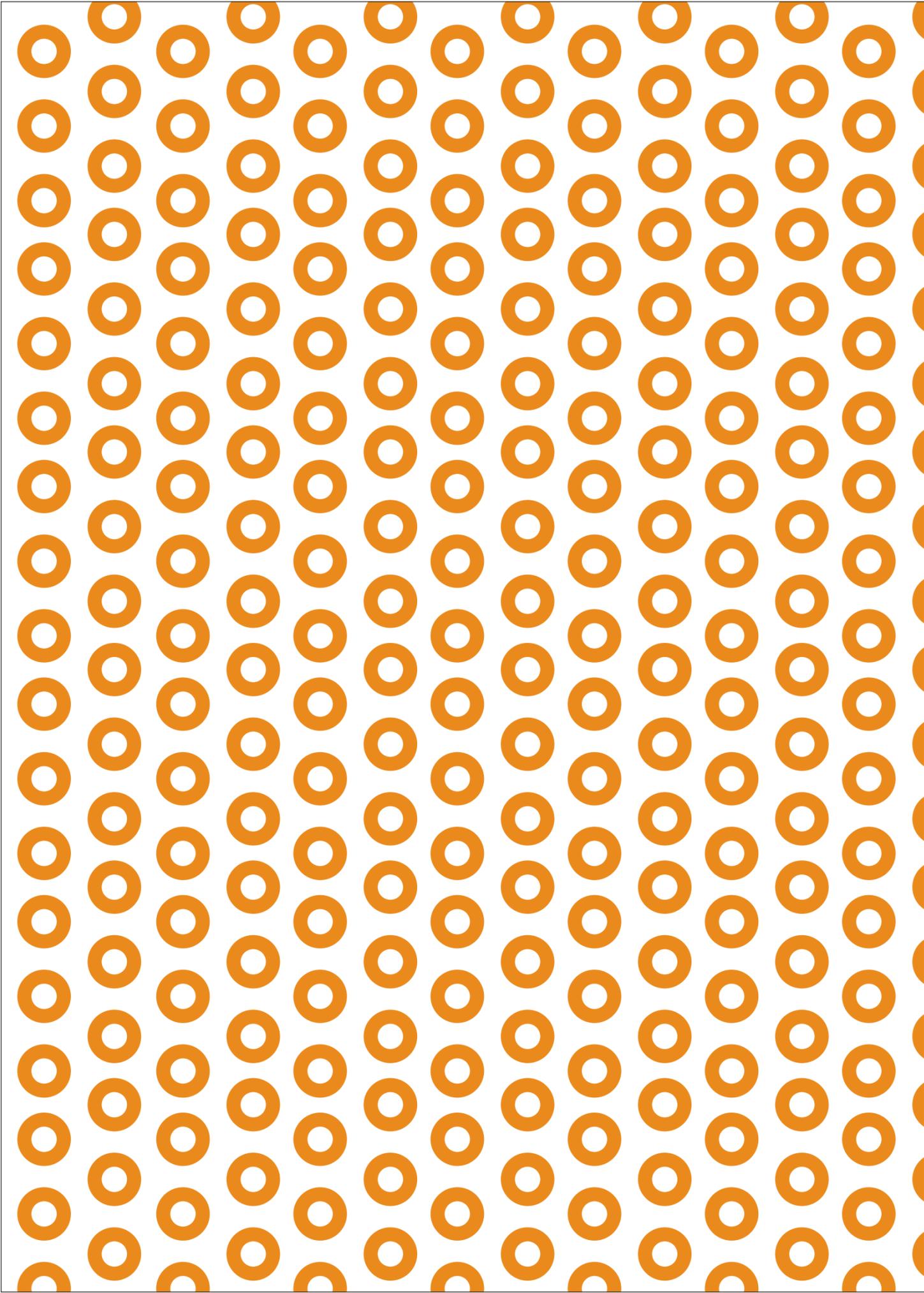
sauces with vegetables

- arrabbiata** 475
spicy tomato sauce with chilly flakes
- aglio e olio** 475
olive oil, shredded garlic, chilly flakes, parsley, shaved parmesan
- parmesan cream** 485
creamy sauce flavoured with parmesan cheese
- chicken bolognese** 525
minced chicken and herbed plum tomato sauce

risotto

- mushrooms** 495
 - chicken** 525
 - prawns** 595
- mac 'n' cheese**
classic baked macaroni and cheese with choice of
- mushrooms** 495
 - chicken** 525
 - prawns** 595





continental

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

three-course set platter

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

continental

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

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|  grilled chimichurri marinated semolina cake | 495 |
| chargrilled homemade semolina squares,
served with grilled bokchoy & mustard vegetables | |
|  mediterranean vegetable lasagne | 495 |
| layered baked pasta with vegetables and gratinated cheese
served with vine tomato emulsion | |
|   steamed fillet of basa | 625 |
| delicately marinated fillet of basa served on a bed of grilled vegetables
and miso mushroom broth | |
|  barbeque roasted chicken | 625 |
| succulent chicken breast grilled with barbeque sauce,
served with creamy scallion mash potato and sautéed french beans | |
|  fish 'n' chips | 625 |
| served with tartar sauce | |
|   chargrilled prawns with sautéed greens | 975 |
| delicately marinated prawns napped with caper butter
and served on a bed of crunchy spring vegetables | |
|   stuffed chicken breast with broken wheat couscous | 625 |
| spinach & pepper stuffed chicken breast served with steamed couscous | |



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 675
- tamatar aur dhania ka shorba, chicken tikka or fish tikka, dal makhani, tandoori roti and rasmalai 725

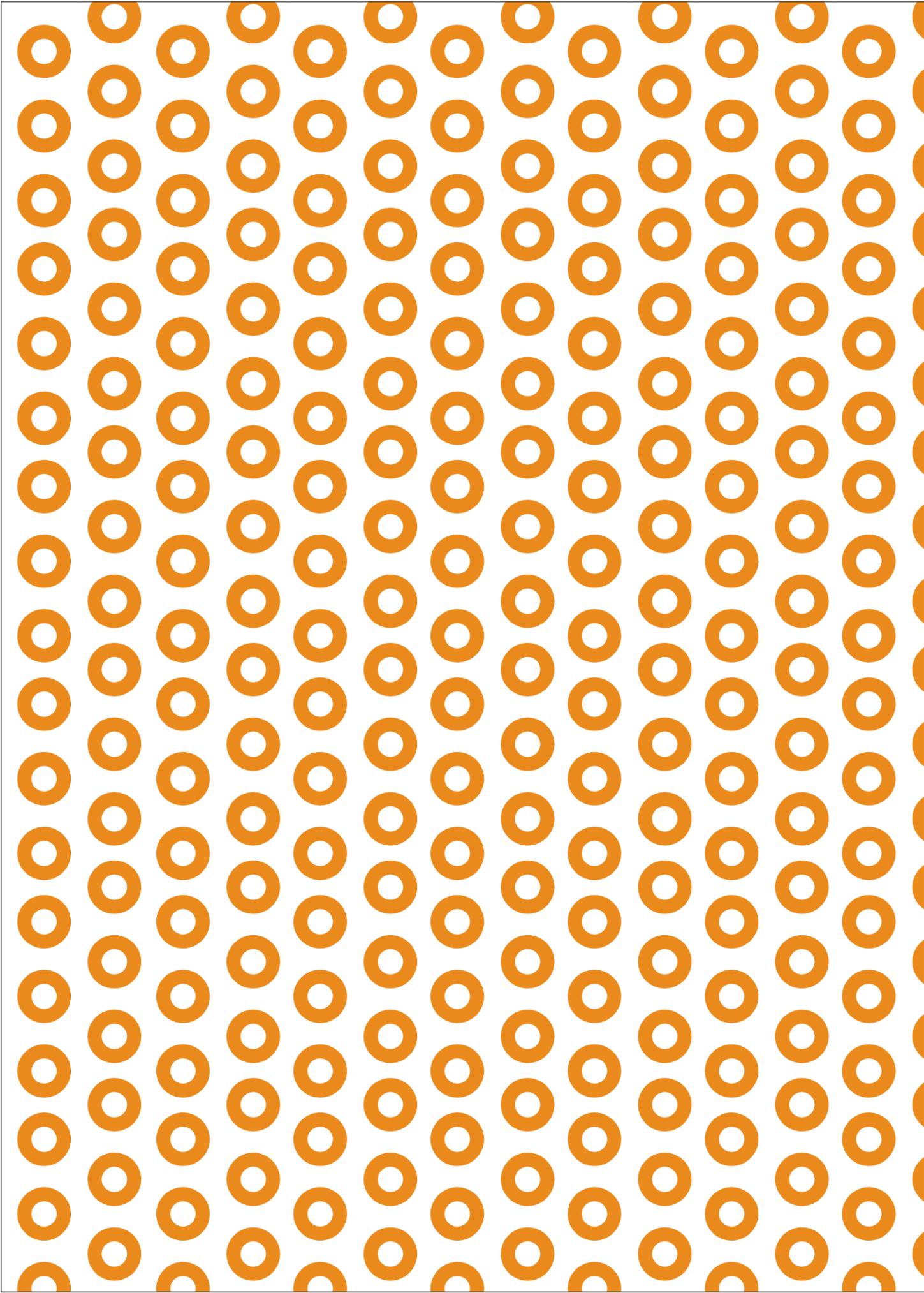
curries

- tamatar aur dhania ka shorba, khumb makai palak or paneer lababdar and dal with roti or rice, served with gulab jamun 675
- tamatar aur dhania ka shorba, murg makhanwala or gosht roganjosh and dal with roti or rice, served with gulab jamun 725

italian

- tomato soup, lettuce and roasted vegetable salad, penne parmesan cream sauce with vegetables, served with chocolate mousse 675
- tomato soup, lettuce and roasted vegetable salad, penne parmesan cream sauce with chicken, served with chocolate mousse 725





pan asian

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

pan asian

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

starters and soups

- shanghai vegetable spring roll 325
crispy fried spring rolls stuffed with oriental shredded vegetables,
served with hot garlic sauce
- stir fried sweet and sour stuffed mushrooms 325
button mushrooms, stuffed and wok tossed in a tangy sweet and sour sauce

dimsums

- vegetarian 350
- chicken 425
- crispy fried american corn pepper salt 350
- golden fried prawns 975
batter fried prawns, fried to perfection and served with hot garlic dip
- ■ qui wi chicken 595
stir fried diced chicken flavoured with sesame and wild pepper and soya
- hunan chicken 595
chicken cubes, tossed with black bean and hoisin inspired sauce

talumein or sweet corn

- ■ chicken 250
- ■ vegetable 225

mains and sides

thai curry – red or green

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

- chicken 625
- prawn 975
- vegetable 475
- fujian vegetable 475
diced garden fresh vegetables with white garlic sauce

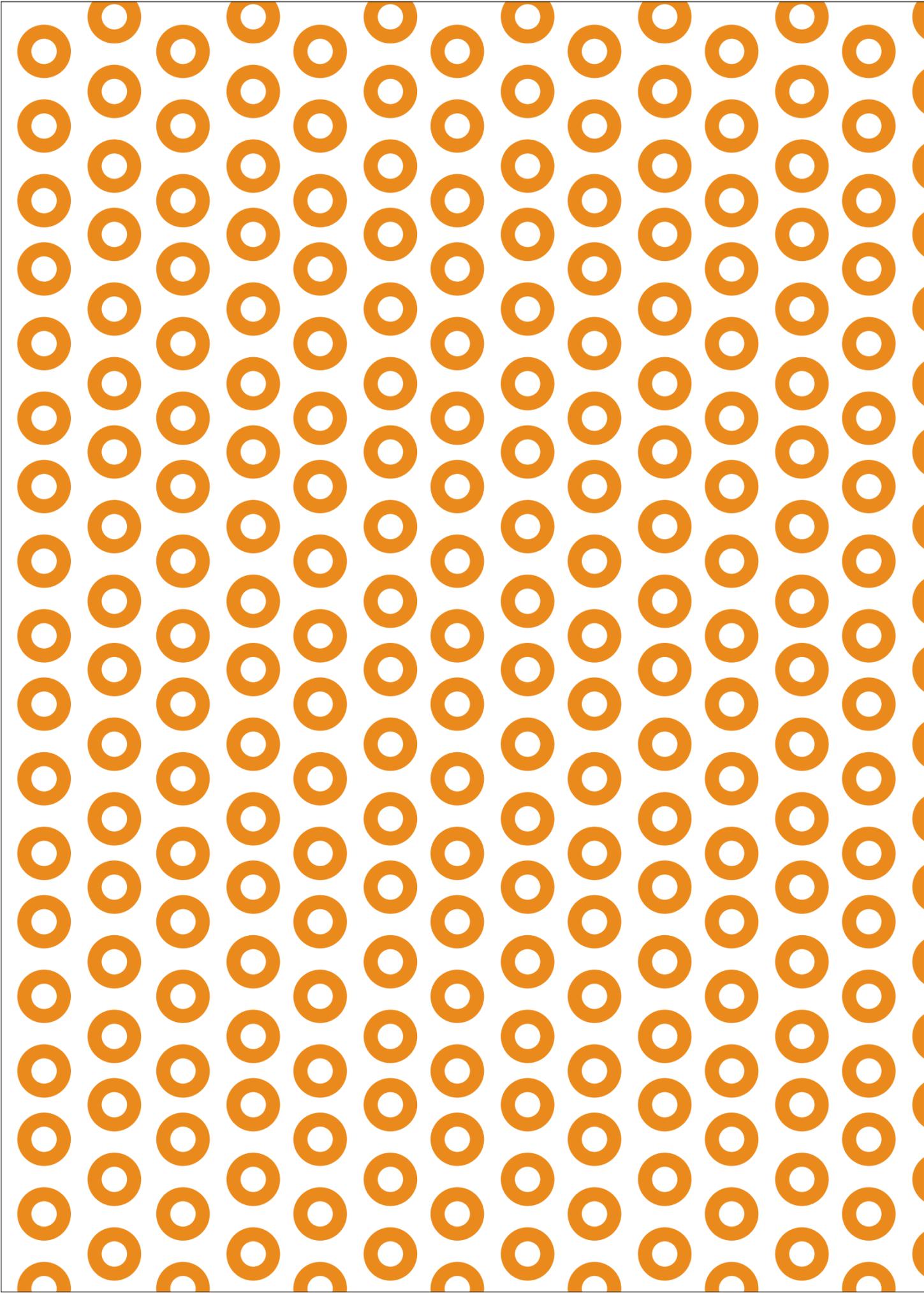


pan asian

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

■ black pepper fried fat noodles	485
Singapore inspired fried noodles with black pepper, curry leaves, tomato, green peas, green cabbage, potato and peppers with light soya	
■ chicken kung pao	625
Sichuan style delicacy, chicken tossed with peppers and fried cashew nuts	
■ vegetable dumpling manchurian	425
■ assorted vegetables	485
hot garlic sauce	
chilly oyster sauce	
yellow bean sauce	
■ stir fry vegetables	485
wok tossed seasonal vegetables with light soya garlic sauce	
■ nasi goreng	625
rice served with spicy indonesian chicken satay and fried egg	
■ diced chicken	625
dry red chilli sauce	
black bean sauce	
■ seafood soya ginger	725
prawn, squid and basa cubes with light soya and young ginger	
fried rice	
■ vegetable and burnt garlic	245
■ chicken and young ginger	325
■ egg and sprouts	275
■ prawn and bokchoy	375
phad thai noodles	
■ vegetable	245
■ chicken	325
■ prawn	375





kebabs and curries

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

kebabs

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

- | | |
|--|-----|
|  lal mirchi paneer tikka | 485 |
| cottage cheese marinated in yoghurt and aromatic spices cooked to perfection in a clay oven | |
|  tandoori achari aloo | 425 |
| clay pot baked potatoes flavoured with tangy home made spices | |
|  malai murg tikka | 575 |
| juicy chunks of chicken marinated in yoghurt and aromatic spice mix and cooked to perfection in a clay oven | |
|  tandoori murg | 575 |
| chicken leg and breast marinated with yoghurt and chef's special spices, cooked to perfection | |
|  tangdi noormahal | 575 |
| drumstick of spring chicken marinated in hung curd & braised to perfection in the tandoor | |
|  pudinewali mutton seekh | 625 |
| tender mint flavoured minced mutton skewers cooked in a clay oven | |
|  ajwain fish tikka | 575 |
| chunks of fresh fish marinated with yoghurt, carom seeds and aromatic spices and cooked in a clay oven | |
|  bhatti ka jhinga | 975 |
| prawns marinated with yoghurt, red chilly and chef's spice mix, perfectly braised in the tandoor | |

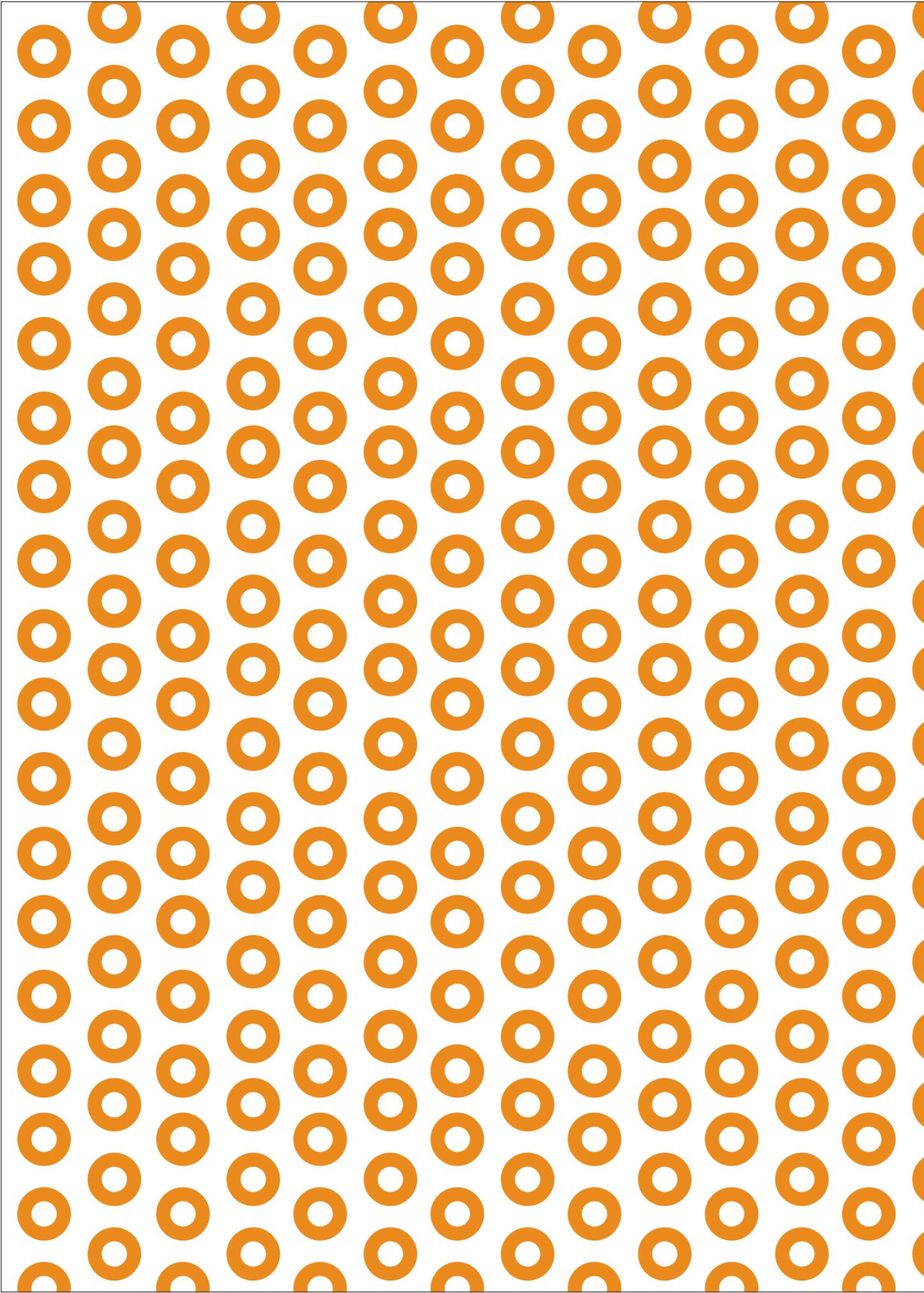


curries

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

■	gosht rogan josh traditional kashmiri style mutton curry flavoured with dry ginger and fennel	650
■	home style chicken curry home ground masala flavoured chicken with fresh coriander	595
■	murgh tikka lababdar clay oven baked chicken morsels, tossed in a onion tomato gravy	595
■	ajwaini malai jhinga yoghurt marinated prawns cooked in the tandoor, delicately flavoured with carom seeds	975
■	goan fish curry spicy and tangy fish curry made with chef's secret masala	595
■	lasooni palak makai khumb home style preparation of soft corn, mushroom and spinach	475
■	vegetable kolhapuri tender cooked melange of vegetables with traditional spice mix native to maharashtra	475
■	navratan korma a delectable assortment of vegetables in an intense gravy burgeoning with cashew paste and cream	475
■	meloni tarkari an assortment of seasonal vegetables in a semi-dry preparation	475
■	kadai paneer indian cottage cheese cubes cooked in a spicy tomato gravy	495
■	dal makhani black lentils, simmered overnight on slow fire and enriched with butter – a traditional delicacy	295
■	dal masala yellow lentils tempered with cumin and red chillies	275
■	sprouted moong adraki dal moong dal tempered with ginger, cumin, raw tomato, green chilly and coriander	275





rice and breads

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

rice

11:30am - 11:30pm

- | | |
|---|-----|
|  murg biryani
chicken and basmati rice cooked in dum with saffron,
cardamom, mace and mint, served with raita | 595 |
|  gosht biryani
saffron favoured basmati rice layered with lamb,
indian herbs and spices, served with raita | 650 |
|  vegetable biryani
vegetables and basmati rice cooked in dum with saffron,
cardamom, mace and mint, served with raita | 495 |
|  multi-grain khichdi
brown rice, broken wheat and barley cooked with lentil, broccoli and spices | 295 |
|  organic unpolished brown rice | 245 |
|  rice
steamed peas, jeera or mix vegetable | 215 |

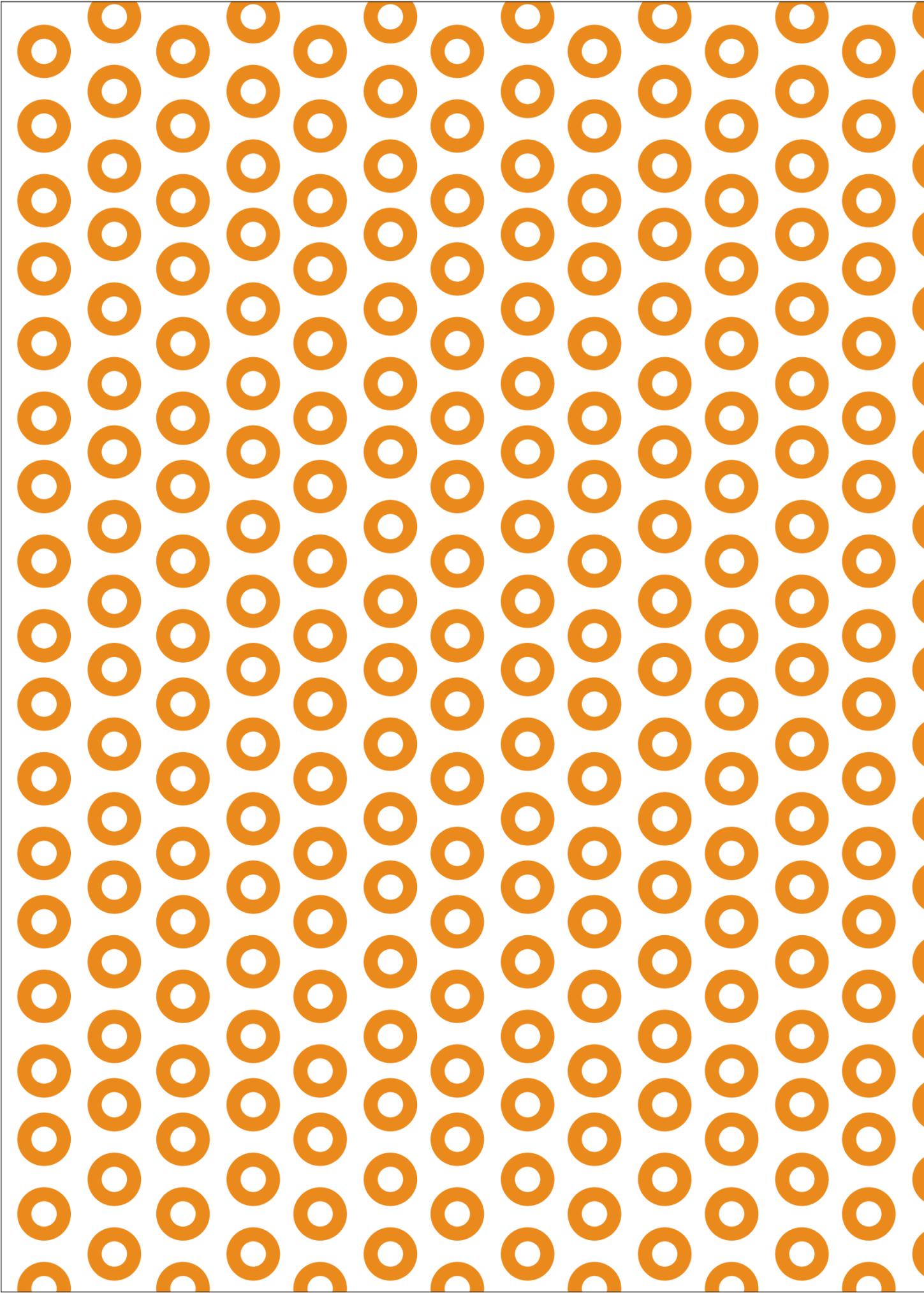


breads

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

  multi-grain roti	100
 kulcha stuffed indian bread made with refined four, cooked in a clay oven with a stuffing of cottage cheese, potatoes or onion	100
 paratha layered indian whole wheat bread, cooked in the indian clay oven, flavoured with a choice of mint or butter	100
 naan or garlic naan bread made with fermented refined flour dough and cooked in the indian clay oven	100
 tandoori roti bread made with unleavened wheat flour dough and cooked in the indian clay oven	100





kids menu

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

dessert

all day

kids menu

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

grilled cheddar cheese sandwich

- vegetable 275
- chicken 325

- fish fingers 350
marinated with herbs and golden fried, served with tartar sauce

- basil scented vegetable & pasta soup 175
thin garden fresh soup with macaroni

- cheesy pasta 275
penne or spaghetti in a creamy parmesan sauce



dessert

all day

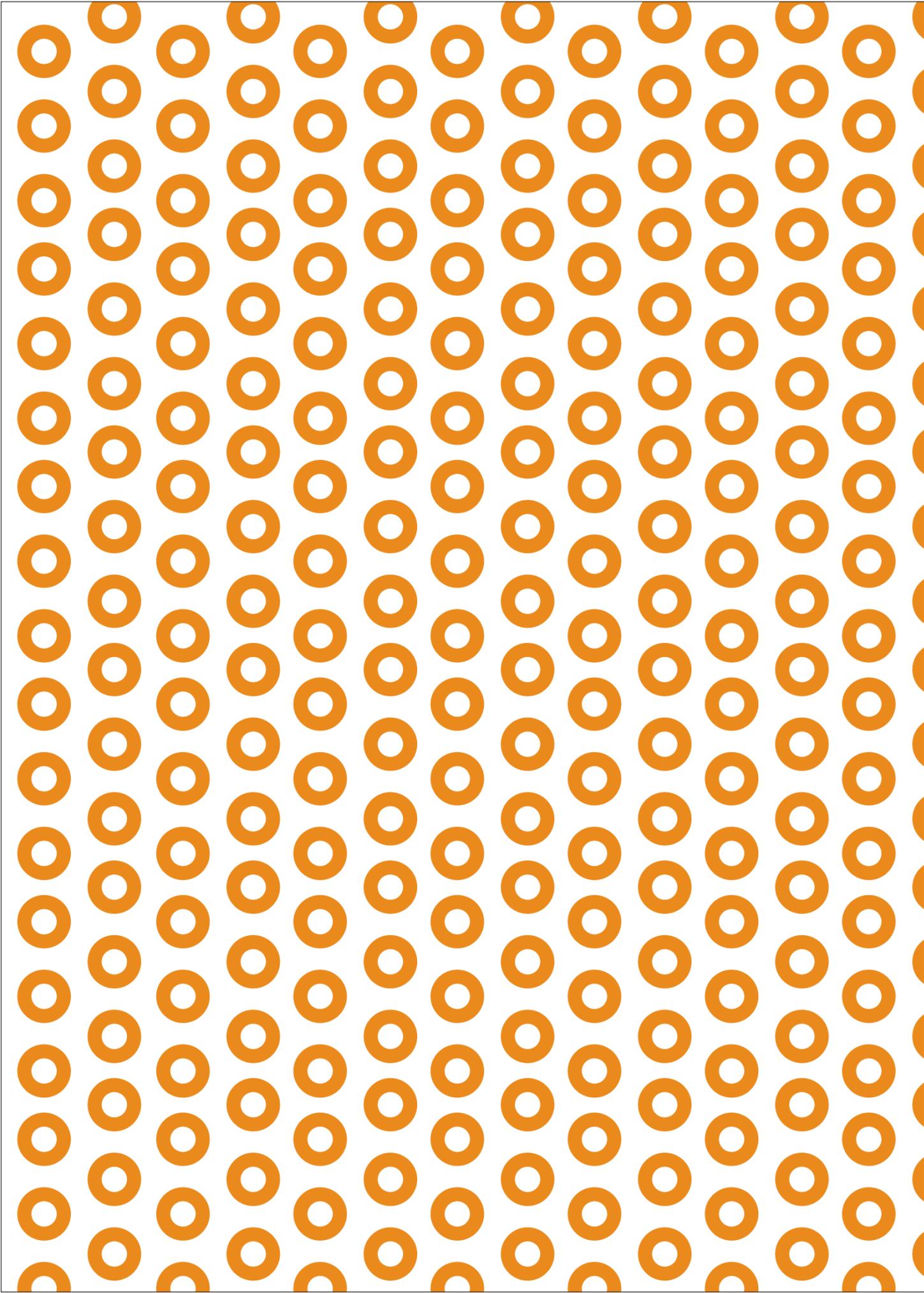
international

- basil & coconut panna cotta 295
an italian dessert of aromatized sweetened cream & fresh coconut, flavoured with fresh basil
- duet of crème brulee - vanilla & gulkand 295
chef's inspired flavours
- amrakhand 295
strained yoghurt flavoured with fresh mango puree, a traditional maharashtrian dessert
- caramel custard 295
creamy and scrumptious dessert made with caramelized sugar and flavourful moulded custard
- banana tart tatin 295
an upside down tart, layer of puff pastry topped with caramelised bananas flavoured with cinnamon
- choice of ice cream 250
vanilla, strawberry, mango or choco-chips

regional

- saffron rasmalai 295
sieved cottage cheese dumplings soaked in saffron flavoured milk
- gulab jamun 295
dumplings made of reduced milk, golden fried in clarified butter and soaked in sugar syrup





beverages

all day

beverages

all day

coffee cappuccino, espresso, decaffeinated or instant	160
tea warm ginger honey, lemon, masala tea, darjeeling, assam, earl grey, jasmine, ginger and iced tea	160
milkshake choice of with or without ice cream	215
cold coffee with or without ice cream	215
seasonal fresh fruit juice orange, sweet lime, pineapple or watermelon	245
chilled canned juice grape or orange	185



beverages

all day

lassi or chaas <small>plain, sweet, salted or masala</small>	215
choice of hot chocolate, horlicks or bournvita	215
aerated beverages	185
fresh lime soda or water	185
red bull	225
himalayan	135
bottled water	80



