

A Whole lot of wholesome!

If variety is the spice of life, then at BUZZ, we are pleased to present a menu that features a wide reflection of culinary delights from the Indian subcontinent as well as from the west. Chefs have put together varieties of Delhi street food and Punjab delicacies after doing thorough research.

While our master chefs have perfected the art of recreating the international fare using the finest produce, they have also masterminded Active food- great to taste, micronutrient based food and beverage for those who would like to explore the wellness food created by our chefs.

Active Food includes ingredients of low glycemic value- such as complex carbohydrates, unpolished and unprocessed whole grains, vegetable 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 level high. It also includes fresh fruit dishes packed with antioxidants and phytochemical 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.

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

 Active  Non Vegetarian  Vegetarian

Please inform our associates if you are allergic to any ingredients
All prices in Indian rupees and exclusive of taxes

ALL DAY BREAKFAST

0730 hrs - 2300 hrs

-   **FRESHLY SQUEEZED FRUIT JUICE** 300
please ask associate for choices of fresh juices
-   **CHEF'S SPECIAL VEGETABLE JUICE** 300
special concoction of vegetables, herbs and spices
carrot and orange - flavored with mint, and celery
beetroot and spinach – flavored with fennel
ginger hinted tomato
-  **GOOD TO DRINK SMOOTHIE** 300
banana, blueberry or seasonal fruit with yoghurt
-   **MULTIGRAIN BREAD** 250
served with low fat butter and homemade preserves
-  **FRESHLY BAKED BREADS AND MORNING PASTRIES (ANY THREE)** 400
whole wheat croissant, danish pastry, muffin, doughnut or whole wheat bread
served with butter, fruit preserve, marmalade and honey
-   **GATEWAY ACTIVE CEREALS** 350
homemade muesli, all bran or wheat flakes
served with soya milk, low fat milk or yoghurt
-  **CEREALS** 350
corn flakes or choco flakes
served with hot or cold milk
-  **PANCAKES** 350
choice of banana, apple, raisin or plain
served with maple syrup and honey
-  **EGGS COOKED TO ORDER** 550
scrambled, boiled, fried, akuri, poached or omelette of your choice
with ham, bacon or sausage, hash brown and tomato
-   **FLUFFY EGG WHITE OMELETTE** 550
served with broccoli, tomato and whole wheat toast

 Active  Non Vegetarian  Vegetarian

Please inform our associates if you are allergic to any ingredients
All prices in Indian rupees and exclusive of taxes

BREAKFAST... THE INDIAN WAY!

0730 hrs - 2300 hrs

- | | |
|--|-----|
|  POORI BHAAJI | 450 |
| whole wheat Indian bread, deep fried and served with potato curry | |
|  STUFFED PARANTHA | 450 |
| choice of aloo, gobhi, paneer or mixed, served with yoghurt and pickle | |
|   IDLY | 450 |
| steamed rice and lentil cake,
served with sambhar, coconut and tomato chutney | |
|   GATEWAY MULTI GRAIN DOSA | 450 |
| an all-time favorite with chef's special touch
nine types of lentils and grains, stuffed with tomato, bell pepper
and potato, flavored with olive oil and basil,
served with coconut and tomato chutney | |
|   OATS UTHAPPAM | 450 |
| traditional rice, oats and lentil pancake with choice of masala or plain
served with sambhar, coconut and tomato chutney | |
|  DOSA | 450 |
| crisp rice pancake served plain or with potato filling,
served with sambhar, coconut and tomato chutney | |
|   BROKEN WHEAT UPMA | 450 |
| cooked with vegetables | |

 **Active**  **Non Vegetarian**  **Vegetarian**

Please inform our associates if you are allergic to any ingredients
All prices in Indian rupees and exclusive of taxes

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 endeavour 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.

1200 hrs - 2300 hrs

SALADS AND SOUPS

CAESAR SALAD

iceberg and romaine lettuce, caesar dressing and garlic bread

☐ anchovy, bacon bits and grilled chicken 600

☑ olives, capers and marinated artichokes 550

☑ **ROASTED BEETROOT WITH SPROUTS AND FETA CHEESE** 550

☑ **CRISPY GARDEN GREEN** 550
with feta and drizzle of balsamic reduction

☑ **OVEN ROASTED TOMATO AND BURNT PEPPER SOUP** 500
with roasted oat and basil oil

☑ **LENTIL AND KAFFIR LIME BROTH** 500
with brown rice

APPETIZERS

☑ **MILLE FEUILLE** of tabbouleh grilled zucchini and tomato 550
with herb oil

☑ **GATEWAY ACTIVE KEBAB** 550
assortment of spinach, curd cheese and chickpeas kebab cooked on griddle, served with chef's special salsa and mint chutney

☐ **BARBEQUED CHICKEN AND BELL PEPPER SKEWERS** 700
sun dried tomato and parmesan dip

☐ **TANDOORI FISH TIKKA** 750
Fish marinated with almond and mustard with broccoli tikki, served with mint chutney

SANDWICH

☑ **TOASTED WHOLE WHEAT SANDWICH** 600
layered with feta cheese, lettuce and chargrilled vegetables

MAIN COURSE

☑ **HOT WILTED SPINACH** 700
with herb cream sauce

☐ **ANISE CRUSTED GRILLED BASA** 800
on the bed of steamed vegetable and served with lime basil emulsion

☑ **MULTI GRAIN KHICHDI** 300
broken brown rice and barley cooked with lentil and broccoli

 Active  Non Vegetarian  Vegetarian

Please inform our associates if you are allergic to any ingredients
All prices in Indian rupees and exclusive of taxes

SALADS & APPETIZERS

1130 hrs - 2300 hrs

- **TRADITIONAL PRAWN COCKTAIL** 550
crisp lettuce, capers, thousand island dressing and garlic bread
- **GREEK SALAD** 450
- **KUKKAD CHAAT** 550
charcoal griddled chicken mixed with spices and lemon juice
- **PANEER KARARA** 400
crispy batter fried cottage cheese served with mint chutney
- **MYSORE PYAZ BHAJIA** 400
with homemade mint and tomato chutney

SOUPS

- **YAKHNI SHORBA** 550
traditional Indian lamb soup
- **MADRAS MULLIGATAWNY SOUP** 500
- **WILD MUSHROOM CAPPUCINO** 500
creamy mushroom soup brimming with froth

COMFORT STREET FOOD

1130 hrs - 2300 hrs

- **KEEMA PAV** 650
minced lamb cooked with spices served with buttered mini bread
- **LAMB KEBAB ROLL** 650
home - made yoghurt and mint dip
- **EGG ROLL** 550
with the choice of soya nuggets, chicken or lamb
- **DAMDAMA CHOLE KULCHA PLATTER** 500
assorted mini kulchas served with two variety in house specialty cholas
- **SAMOSA** 450
potato and pea mixture, served with tamarind chutney
- **PAV BHAJI** 500
an all-time favorite - tawa cooked potatoes, vegetables, fresh chilies, coriander, tomatoes and special spice mix, served with buttered mini bread
- **PANEER KHURCHAN ROLL** 500
spiced grated cottage cheese mixture stuffed and rolled in a parantha

 Active ■ Non Vegetarian ■ Vegetarian

Please inform our associates if you are allergic to any ingredients
All prices in Indian rupees and exclusive of taxes

SANDWICHES AND BURGERS

1130 hrs - 2300 hrs

- **MULTI GRAIN SOFT BAGUETTE** with spicy chicken tikka salad 700
- **GATEWAY CLUB SANDWICH** 700
triple layered toasted multi grain or white bread sandwich
with chicken, fried egg, cheese, lettuce, tomato and onion marmalade
- PITA SANDWICH** with the choices of 600
 - chicken tikka
 - paneer tikka
- **GRILLED MASALA POTATO** with melted cheese on top 500
- **VEGETABLE CLUB SANDWICH** 600
triple layered toasted multi grain or white bread sandwich
with cheese, lettuce, tomato, Russian salad and pickled cucumber
- THE “MAKE YOUR OWN SANDWICH BOARD”** 600
plain, toasted or grilled with choice of white, brown or multigrain bread
 - tuna and boiled egg
 - pan seared chicken and fresh coriander salad with pommery mayonnaise
 - asparagus and cheese
- **THYME CHICKEN BURGER** 700
pattie coated with homemade smoked barbeque sauce
and craft cheddar melts
- **SMOKED CHICKEN BURGER** 700
jalapeno, cheddar cheese, grilled bacon and fried egg on top
- **VEGETABLE PATTIE BURGER** 600
pickled gherkins, lettuce and tomato with caramelized onion and cheese
- **GRILLED COTTAGE CHEESE BURGER** 650
bell pepper, onion, mixed sprouts

PIZZAS

1130 hrs - 2300 hrs

- **PIZZA BOLOGNAISE** 700
pizza topped with traditional meat sauce
- **CHICKEN TIKKA MASALA PIZZA** 700
pizza topped with Indian spiced chicken cooked in clay oven
- **MULTIGRAIN PIZZA** 650
tomato sauce, mozzarella cheese, bell pepper, mushroom and baby corn
- **PIZZA A LA SARDA** 650
classic margherita topped with grilled artichoke, sautéed spinach
and ricotta cheese
- YOUR STYLE** 650
choose any three of the toppings
 - prawns, anchovy, smoked chicken, chicken tikka or chicken sausage
 - onion, bell pepper, mushroom, jalapeno, sweet corn, baby corn,
pineapple, fresh tomato, olives or capers

 **Active** ■ **Non Vegetarian** ■ **Vegetarian**

Please inform our associates if you are allergic to any ingredients
All prices in Indian rupees and exclusive of taxes

PASTA

1130 hrs - 2300 hrs

- YOUR CHOICE OF PASTA** 650
spaghetti, fettuccini, whole wheat penne or regular
- CARBONARA** - bacon, egg yolk, crushed black pepper and parmesan cheese bolognese - minced meat 700
- ALFREDO** – cheese sauce 650
- POMODORO** - natural tomato and basil 650
- GENOVESE** - pesto cream and parmesan 650
- MAC N CHEESE** - classic veg and cheese baked with a choice of
 - prawn or chicken 700
 - mushroom 650

WESTERN COMFORT FOOD

1230 hrs - 1445 hrs and 1930 hrs - 2300hrs

- LEMONGRASS DUSTED PAN SEARED PRAWNS** 1100
with vegetable parmesan mash and citrus beurre blanc
- FILLET OF GRILLED FISH** 800
on the bed of roots vegetable and mustard cream sauce
- HERB CRUSTED GRILLED CHICKEN** 1000
with vegetable salsa and thyme sauce
- RATATOUILLE PROVENÇAL** 700
with spiced spaghetti and tomato saffron broth
- THREE CHEESE BAKED ENCHILADAS** 700
-  **CHAR ROASTED MENESTRA** 700
with warm lettuce and parmesan shavings

 Active Non Vegetarian Vegetarian

Please inform our associates if you are allergic to any ingredients
All prices in Indian rupees and exclusive of taxes

KEBAB AND CURRIES

1230 hrs - 1445 hrs and 1930 hrs - 2300 hrs

 AJWAIN MACHLI	850
fish steeped in a marinade of crushed mustard seeds with a hint of fresh carom, smoked and glazed golden	
 BHATTI DA MURG	800
char grilled chicken in a spicy marinade	
 MURG HARIYALI TIKKA	800
morsels of chicken marinated with spinach and mint, cooked in tandoor	
 KHAS SEEKH KEBAB	800
scented mutton mince seekh flavored with hand pounded indian spices	
 NON-VEGETARIAN KEBAB PLATTER	1000
Assorted kebabs served with mint chutney	
 SARSON KE PHOOL	700
golden glazed broccoli florets baked in mustard and herb enriched yoghurt marinade	
 SUBZ SHIKAMPURI	700
a vegetarian delight from Hyderabad	
 LAL MIRCH KE PANEER	700
cottage cheese marinated with spices and yoghurt, smoked and roasted in tandoor	
 VEGETARIAN KEBAB PLATTER	900
assorted kebabs served with mint chutney	
 KADHAI JHEENGA	1100
prawns wok tossed with onion, bell pepper and tomato	
 CHICKEN BUTTER MASALA	950
succulent chicken tikka cooked in a rich tomato based gravy	
 RARA MURG	950
chicken cooked with minced chicken and spices	
 GOSHT ROGANJOSH	950
tender lamb cooked in flavoured onion tomato gravy	
 PANEER TIKKA MAKHANI	750
cottage cheese simmered in a velvety tomato reduction enhanced with dry fenugreek and fresh cream	
 SUBZ NIZAMI HANDI	700
mixed seasonal vegetables cooked in gravy	
 MALAI KOFTA	750
cottage cheese dumpling blended with spices cooked in cashew and cream gravy	

 Active  Non Vegetarian  Vegetarian

Please inform our associates if you are allergic to any ingredients
All prices in Indian rupees and exclusive of taxes

- **KHUMB MUTTAR** 700
 mushroom and green peas cooked in gravy finished with cream
- **LAHSOONI PALAK** 700
 spinach tossed with garlic and choice of mushroom or corn
- **DAL MAKHANI** 600
 slow cooked black lentil with ginger, garlic, tomatoes and indian spices
- **DAL TADKA** 600
 yellow lentil savoured with fresh aromatic bouquet, tempered with spices
- **DAMDAMA VILLAGE SPECIAL** 600
 kadhi and chawal mixed together tempered with Indian spices
 served with papad, kachumber and chutney

RICE & BREADS

- **GOSHT OR MURG PARDA BIRYANI** 950
 lamb or chicken and basmati rice cooked in dum
 with saffron, cardamom, mace and mint
- **VEGETABLE PARDA BIRYANI** 850
 vegetables and basmati rice cooked with spices in dum
 with jeera mint and muttar pulao
- **STEAMED RICE** 350
 steamed basmati, peas or jeera pulao
-  **INDIAN BREADS** 100
 tandoori roti / lachha paratha
 naan- chilli / garlic/ olive 'n' basil
 kulcha- cheese & chilli

KIDS MENU

- **MICKY MOUSE PANCAKE** 300
 chocolate chip pancake served with maple syrup and honey
- **DEXTER BUBBLE** 300
 cream of tomato soup
- **SCOOBY DOOBY CHICKEN NUGGETS** 400
 with tartar sauce
- **POPEYE'S PIZZETTE** 500
 with mushroom, tomato, spinach and bell pepper
- **SUPERMAN'S SPAGHETTI PASTA WITH CHEESE SAUCE** 450
- **MOM'S KHICHRI** 300
 soft cooked rice and lentil with vegetables served with yoghurt
- **I LOVE FRIES** 300
 bowl of mixed fries served with sweet salsa

 **Active**
 **Non Vegetarian**
 **Vegetarian**

Please inform our associates if you are allergic to any ingredients
 All prices in Indian rupees and exclusive of taxes

DESSERTS

 COMBO PLATTER	450
with brownie, chocolate mousse and chocolate ice cream	
 COFFEE BRÛLÉE	450
 CARAMEL CUSTARD	450
served with whipped cream and fruit	
 OPERA PASTRY	450
 LEMON CHEESE CAKE	450
served with vanilla ice cream	
 BAKED YOGURT	400
sugar free delight with roasted pistachio shavings and stewed fruits	
 GULAB JAMUN	400
deep fried cottage cheese dumpling soaked in sugar syrup	
 KESHAR PHIRNI	400
ground rice cooked in milk flavored with saffron pods	
 SELECTION OF ICE CREAM	400
ask our associates for any ice cream from our collection	
 MÉLANGE OF FRESH FRUIT	400
 SEASONAL FRESH FRUIT PLATTER	350

HOT AND COLD BEVERAGES

 SELECTION OF TEA	300
green, earl grey, lemon, chamomile, english breakfast and masala chai	
 SELECTION OF COFFEE	300
espresso, cappuccino, latte	
 HOT CHOCOLATE	300
 BOURNVITA	300
 ICED TEA	300
 MASALA SHIKANJEE	300
 AERATED WATER	275
OUR DAIRY SPECIAL	300

 LASSI	
plain, kesar or rose flavored	
 CHAAS	
plain or masala	
 MILKSHAKES	
chocolate, vanilla or strawberry	

 Active  Non Vegetarian  Vegetarian

Please inform our associates if you are allergic to any ingredients
All prices in Indian rupees and exclusive of taxes