

#### **DINING HALL**

Enjoy a selection of dishes from various cuisines in the comfort of your room.

Call **in-room dining** to place your order or to customize a meal as per your preference.

GATEWAY COONOOR IHCL SELE TIONS

We are pleased to bring you a variety of dishes from different cuisines to suit your palate.

However, should you like a special preparation we would be delighted to customise your meal.

Based on the availability of the ingredients and suitable advance preparation time.

We recognise children as our special guests & have marked a page dedicated to their favourites.

All orders will be delivered within 35 to 40 minutes of ordering.

Please do inform us of any allergies.

Our standard massure for spirit is 30 ml 8 wine by the glass is 150 ml

Our standard measure for spirit is 30 ml & wine by the glass is 150 ml.

All prices for food & beverages are in Indian rupees.

Government taxes as applicable.
(Alcoholic beverage price mentioned are inclusive of taxes)

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI)

an average active adult requires 2000 kcals of energy per day. However, the actual calories needeed may vary per person.

Mentioned calorie values for all dishes in the menu are considered as per portion size of the same



# **BREAKFAST**

7:30 am to 10:30 am

#### WESTERN

- Freshly squeezed seasonal fruit juice 258/129/240/240/225/228 Kcal I 330ml Choice of pineapple / watermelon / grape / orange / sweet lime / papaya ₹410
- Chef's special vegetable juice 338 Kcal I 330ml Special concoction of vegetable, herbs & spices ₹410
- Good to drink smoothie 503/450 Kcal I 360ml Banana / blueberry / seasonal fruits with yoghurt ₹410

- Cereals 743 Kcal I 350gms Cornflakes / wheat flakes / chocos, with hot / cold milk ₹395
- Homemade muesli 1470 Kcal I 300gms Served with soya milk / low fat milk / Yoghurt ₹395
- Oatmeal porridge 732 Kcal I 300gms Porridge with fruits & honey ₹395



































#### Multi-grain bread



858 Kcal I 250gms Low fat butter & home made preserves ₹395

#### Freshly baked breads & morning pastries (choose any three) 🧻 🏙 🦲

936 Kcal I 250gms

Croissant, danish pastry, muffin, whole wheat bread butter, fruit preserves & honey ₹395

#### 🔺 Eggs to order 🧻 👹 🦲



948 Kcal I 300gms Scrambled, fried, poached, boiled, omelette of your choice, grilled tomato, hash browns, sausage / bacon / ham ₹495

#### ■ Fluffy egg white omelett



712 Kcal I 300gms Broccoli, grilled tomato & whole wheat / toast ₹495































Poori with aloo bhaji

1257 Kcal I 350gms

A mildly spiced potato curry, deep fried bread made from unleavened whole wheat flour₹475

Aloo paratha



451 Kcal I 160gms

Griddled whole wheat bread filled with mildly spiced potatoes yoghurt & pickle ₹475

■ Idli



995 Kcal I 300gms

Steamed rice & lentil cake, with sambar & chutneys ₹450

Dosa



1003 Kcal I 300gms

Traditional rice & lentil pancake - plain / masala, with sambar & chutneys ₹495

Uttapam



1003 Kcal I 300gms

South Indian savoury pancake made with lentils & rice, plain / topped with masala (tomato, onions, coriander & green chillies) ₹495







































# SIGNATURE EXPERIENCES

#### **TEA GASTRONOMY**

12:30 pm to 3:00 pm; 7:30 pm to 10:00 pm

Gateway Coonoor-IHCL SeleQtion, nested in heart of The Nilgiris and epicenter of all tea activities in Southern India. The proficient and skilled culinary brigade of this classic heritage hotel has introduced "Tea Gastronomy" where tea infused masterpieces are brought to life. The sensations that tea offers, its taste, mouth feel and in its natural goodness, there is a delicious harmony in the union of tea and food.

Tea is so much more than a way to start the day. The array of versatile Nilgiris Teas are used in surprising ways to impart flavour in our recipes. Infused into cooking liquids, smoked on a grill, or ground up and used as a spice. As these recipes show, they can be used in everything from savory, main dishes to desserts to add fragrant floral, herbal, smoky and even spicy notes. Be it our Roasted Orthodox Tea Bruschetta, Tea Roast Tenderloin with international flavour or our very own Vegetable Samosa with Green Tea. The evergreen shrub of Camellia Sinensis in its adaptable forms are fast becoming one of our most desired ways to add grassy, herbal, sweet, and even smoky notes to our cooking repertoire.

These sensuous epicurean delights have been conjointly curated by our Executive Chef Ramalingam along with Tea Sommeliers from Chamraj Estate.

#### STARTER

■ Nilgiri tea leaf fritters ★

945 Kcal I 200gms Crispy fresh tea leaf fritters served mint chutney ₹520

Orange pekoe samosa



810 Kcal I 250gms Crispy tea dusted savory with vegetable dip in sweet chutney and mint chutney ₹520

▲ Jasmine tea crusted gassu dhoti roll 640/720 Kcal I 300gms



A traditional mashed potatoes bread flavored with jasmine tea in veg / chicken ₹665 / 775

Herb dusted finger chicken



1140 Kcal I 250gms

Herbal tea dusted chicken thousand Island dressing ₹820

#### SOUP



102/160/240 Kcal I 250gms

A royal white tea flavored clear-soup vegetables / chicken / prawns ₹395/450/495

Vegetarian ▲ Non-Vegetarian ★ Signature Dishes































#### SALAD

Garden tea buds with quinoa apple & celery 331 Kcal I 250gms chunks of Iceberg lettuce, teabuds, and apples dressed with honey chilli ₹475

#### **MAINS**

- Blue mountain tea grills 648 Kcal I 300gms Tea & Spinach herb crepes Spinach crepes sprinkled with fine herbs, cheese and nilgiris tea dust ₹695
- 🔺 Pan seared green tea chicken 🧻 🇱 🎤 🦟 524 Kcal I 350gms Pan seared tea chicken on caponata and tomato dust ₹850

▲ Tea roasted tenderloin with thyme & brown garlic jus 🧻 🎉 🌽 🦟

825 Kcal I 350gms ₹850

#### DESSERT

■ Rose hip white chocolate mousse 

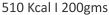
¶

¶

¶

¶

¶



A rich delectable dessert made with sinful white chocolate flavored rose hip tea and whipped cream ₹495

▲ Chamomile caramelized apple flan





724 Kcal I 200gms

A unique chamomile flavored apple flan ₹495



































# TASTE OF TAMIL NADU

## TASTE OF TAMIL NADU

12:30 pm to 3:00 pm; 7:30 pm to 10:00 pm

Tamil Nadu is famous for its deep belief that serving food to others is a service to humanity, as is common in many regions of India. The region has a rich cuisine involving both traditional vegetarian, as well as non-vegetarian dishes. It is characterized by the use of rice, legumes and lentils, its distinct aroma and avour achieved by the blending of spices including curry leaves, tamarind, coriander, ginger, garlic, chilli, pepper, cinnamon, cloves, cardamom, cumin, nutmeg, coconut and rosewater. Over a period of time, each geographical area has developed its own distinct variant of the common dishes in hasn't addition to dishes native to itself. The four divisions Chettinad, Madurai, Nanjilnadu and the Western Kongunadu of ancient Tamilakam are the primary means of dividing Tamil Nadu cuisine and I indulgently integrated in our menu.

At Gateway Coonoor-IHCL SeleQtions, the cuisine hasn't changed over many decades and centuries, remaining faithful to its roots and sets the epicureans for the best Tamil Nadu culinary experience. Served with signature gratitude and aection, distinctive of love when words are inadequate

#### **STARTER**

#### Podi Idli



1040 Kcal I 300gms

A mini idli tossed with ghee and local homemade idli podi ₹520

## Kara kuzhi paniyaram



1035 Kcal I 300gms

Rice & lentil preparation with tempering cooked in special mold served coconut chutney ₹520

# ▲ Nilgiri tawa fish



516 Kcal I 300gms

Local fish preparation cooked delicately and flavored with garden green herbs ₹875

# 🔺 Pallipalayam chicken varuval 👹



1338 Kcal I 300gms

Erode pallipalayam chicken fry in a spicy onion-garlic masala ₹825

# 🛕 Uppukari 🖈

666 Kcal I 350gms

Mutton dish from Madurai region a smoky, vibrant and fiery flavor ₹975

### 🛕 Pichavaram yera varuval 🧻 🕷 🧶 🤙

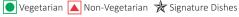






1338 Kcal I 350gms Traditional fried prawn, in spices, curry leaves tossed in ghee ₹1150







































🔼 Karaikudi vanjaram meen porichadu 🌋 700 Kcal I 350gms Authentic Chettinad spicy sear fish fried sprinkled with curry leaf ₹925

#### MAINS

- Kothamalli sadam 1091 Kcal I 350gms Coriander flavored steamed ponni rice ₹575
- Vellai sadam \* 240 Kcal I 350gms Steamed ponni plain rice₹450

Kambu thair sadam

1083 Kcal I 300gms Sadam tempered millet curd rice ₹450

Queen hills baby potato roast

783 Kcal I 300gms A dry spicy Chettinad local preparation tossed with ghee ₹720

Paruppu urundai kozhambu 802 Kcal I 350gms Steamed lentil balls cooked in a tangy traditional curry from the Chettinad region ₹720































#### 🔳 Uralai mochai perattal 🧻 🧌 🛣



1022 Kcal I 350gms

A spicy delightful combination of dry field beans and potatoes with South Indian aromas ₹720

# Nilgiri kai kari

690 Kcal I 350gms Locally grown mix vegetables in a traditional spinach & coconut gravy ₹720

#### 🔳 Avarai udhakka 🧻 🦚 🖈

888 Kcal I 300gms

Ethnic Nilgiri preparation of local fresh beans cooked with potatoes. ₹720

#### Railway lamb curry 🖈

758 Kcal I 350gms Traditional Anglo Indian lamb curry with potatoes in simplest of spices ₹975

#### 🔼 Koi udhakka 🛣

851 Kcal I 350gms Traditional Badga chicken curry made with small onions & potatoes ₹825

#### Hogenakal meen kuzhambu 🖈

546 Kcal I 350gms

Traditional tamarind and coriander fish curry with aromatic spices from the banks of Cauvery ₹875



























Crustaceans Mustard

#### DESSERT

■ Nilgiri club pan roll 🏻 👹 🛣



855 Kcal I 250gms Pancake stuffed with rich coconut, dried nuts filling & topped with strawberry sauce ₹495

Semiya payasam





340 Kcal I 150gms Traditional dessert with reduced milk & vermicelli ₹495

▼ Vegetarian ▲ Non-Vegetarian ★ Signature Dishes





































# ALLDAY DINING 10.30am to 10.00pm

#### COMFORT STREET FOOD

Samosa



708 Kcal I 250gms Savory pastry filled with spiced potatoes & peas, tamarind chutney ₹520

Parippu vada



708 Kcal I 250gms Lentil fritter flavored with onion chilli & fennel, homemade chutney ₹520

Mysore pakora 🏻 🐉



613 Kcal I 300gms

Besan & rice flour smeared spicy onion pakoras ₹520

Pao bhaji



636 Kcal I 350gms

An all-time favorite tawa-cooked potatoes, vegetable, green chilli, coriander, tomatoes & special spice mix with buttered mini-bread ₹520

Vegetarian ▲ Non-Vegetarian ★ Signature Dishes

All Pricing are in INR I Government taxes as applicable I Please inform us in case of any Allergens.

LIST OF ALLERGEN



























Cheese chilli toast



644 Kcal I 250gms Toasted bread topped with spiced cheese & gratinated ₹520

Fish fingers

543 Kcal I 250gms Crumb fried fish fingers, tartar sauce ₹875

▲ Chicken varuval



1422 Kcal I 300gms

Batter-fried chicken morsels, tossed in local spices ₹825



































#### KATHI ROLL & PIZZA

• Kathi roll- cottage cheese with bell peppers & onions 🧻 🕌

675 Kcal I 300gms ₹725

Multigrain pizza with corn & mushroom



475 Kcal I 250gms ₹725

Margherita pizza



473 Kcal I 250gms All-time favorite - bualo mozzarella, tomato & basil ₹725

🔼 Chicken tikka pizza 🗍 🕌 🦚 🎤 494 Kcal I 250gms A special pizza topped with chicken tikka ₹ 775

Kathi roll-chicken with bell peppers & onions 🧻

486 Kcal I 300gms ₹775































#### SANDWICH & BURGER

#### Vegetable burger



1044 Kcal I 250gms Onion marmalade / cheese, served with pickled gherkins, lettuce & tomato₹675

#### Vegetable club sandwich



1148 Kcal I 300gms Triple-layered, toasted multi-grain / white bread sandwich with cheese, lettuce, tomato, Russian salad & pickled cucumber ₹675

#### 🛕 Gateway club sandwich 🧂 🏙



1468 Kcal I 300gms

Triple-layered, toasted multi-grain / white bread sandwich with chicken, fried egg, cheese, lettuce, tomato, and onion marmalade ₹775

# 



1044/1164 Kcal I 300gms

Whole wheat / white bread / croissant / multi grain vegetable: cheese / tomato / lettuce / roasted vegetables meat : chicken / ham / bacon / egg ₹625

### 🔺 Chicken burger 🧻 🐉 🦚 🌽





1057 Kcal I 250gms

Onion marmalade / cheese, served with pickled gherkins, lettuce & tomato

₹775



































# **LUNCH & DINNER**

12:30 pm to 3:00 pm; 7:30 pm to 10:00 pm

Oven-roasted tomato & burnt pepper soup with basil 🧻 🕌 🌽 309 Kcal I 250gms ₹410

Cream soup 338/312/364 Kcal I 250gms vegetables/ mushroom/ chicken ₹410/460

■ Manchow soup 218/230 Kcal I 250gms Vegetable / chicken A spicy soup flavored with garlic, ginger & coriander ₹410/460

■ Hot & sour soup 132/148 Kcal I 250gms Vegetable/ chicken ₹410/460

■ Sweet corn soup 172/184 Kcal I 250gms Vegetable/ chicken ₹410/460

🔳 🔼 Lemon coriander soup 🌇 🎤 94/106 Kcal I 250gms Vegetable/ chicken Soup flavored with garlic ginger coriander & lemon ₹410/460





























#### SALAD

#### Greek salad



355 Kcal I 300gms

Crunchy Mediterranean salad with iceberg lettuce, diced cucumber, bell peppers, onion, tomatoes, feta cheese & olives, tossed in an oregano-flavored vinaigrette dressing ₹525

#### Hampton salad



191 Kcal I 250gms Dices of cucumber, tomato, capsicum, cabbage, pineapple, papaya & slices of apple in a lemon mustard dressing ₹525

#### Mozzarella & tomato salad



511 Kcal I 250gms

Mozzarella cheese, iceberg lettuce, tomatoes drizzled with balsamic ₹525

#### 🔺 Hawaiian chicken salad 🧻 🌽



421 Kcal I 300gms

Shredded chicken, pineapple, lettuce, onion, capsicum in a mayonnaise dressing ₹575





































#### **EUROPEAN**

Savory crêpes filled with spinach, ricotta



783 Kcal I 300gms

A thin pancake stuffed with a delicate of cheese spinach, garlic & fine herbs coated mornay sauce ₹775

Baked corn & spinach



965 Kcal I 350gms Corn kernels & spinach laced in creamy cheese sauce ₹775

🔼 Grilled chicken steak 🧻 🏙 🌽 603 Kcal I 350gms Grilled breast of chicken, with mushroom/pepper /garlic sauce & mashed potatoes ₹875

Fillet of fish \$\bigcirc\$ \$\bigcirc\$ \$\bigcirc\$\$ 684 Kcal I 350gms Lemon thyme marinated grilled fish with citrus beurre blanc / lemon butter sauce ₹875

Fish 'n' chips 1230 Kcal | 300gms Crumb - fried fillet of fish, with french fries & tartare sauce ₹875

Caramelised lemon chicken 🧻 🎉 🎤 652 Kcal I 350gms Succulent pan-roast chicken with interesting flavors of garlic, rosemary & lemon, wild mushroom sauce & mashed potatoes₹875





























#### **PASTA**

#### Choice of Pasta

Spaghetti / penne / whole wheat penne / fusilli

🔳 🛕 Arrabbiata / pomodoro 🧻 🏙 💒



634/660/662 Kcal I 350gms Spicy tomato sauce with garlic & basil vegetable / chicken / prawns

₹675/775/875

Mac 'n' cheese



822/848/850 Kcal I 350gms Mushrooms / chicken / prawns ₹675/775/875

🖸 🔼 Alfredo 🧻 🎇 💒

960/986/989 Kcal I 350gms Vegetable/chicken/prawns ₹675/775/875

▼ Vegetarian ▲ Non-Vegetarian ★ Signature Dishes

All Pricing are in INR I Government taxes as applicable I Please inform us in case of any Allergens.

LIST OF ALLERGENS



























#### CHEF'S TASTING MENU

#### Vegetarian kebab platter



813 Kcal I 350gms

Tomato soup,tandoori aloo/paneer tikka & dal makhani, roti / rice with gulab jamun ₹995

#### Vegetarian curry platter



813 Kcal I 350gms

Tomato soup, kumbh palak / paneer makhani & dal tadka with roti / rice with gulab jamun ₹995

#### 🔺 Non-vegetarian kebab platter 🧻 🎇







876 Kcal I 350gms

Tomato soup, chicken tikka / fish tikka & dal makhani, roti / rice with gulab jamun ₹1050

#### 🔼 Non-vegetarian curry platter 🧻 🎇 🌽





876 Kcal I 350gms

Tomato soup, dhania murg / gosht roganjosh & dal tadka with roti /rice with gulab jamun ₹1050







































#### PAN ASIAN

1022 Kcal I 250gms ₹725



- Mushroom pepper salt 1022 Kcal I 250gms ₹725
- 1022 Kcal I 250gms ₹725
- Vegetable dumplings 1022 Kcal I 250gms Black bean sauce / szechuan / hot garlic / manchurian / sweet & sour ₹725

Baby corn, mushrooms & spinach black pepper 🎉 🎻

537 Kcal I 350gms Stir fried baby corn, spinach & mushroom with bell pepper, onion in black bean sauce ₹725

Stir fried vegetables / W W W 453 Kcal I 300gms

Stir fried mix vegetables saute with garlic &onion ₹725































#### ■ A Thai curry - red / green

734 Kcal I 350gms Flavored with galangal, lemongrass & kaffir lime leaves & thickened with coconut milk vegetables / chicken / prawn ₹775/875/1175

- Chicken kung pao 🐰 🌇 🎤 1362 Kcal I 350gms Chicken tossed with Szechuan peppers & fried cashew nuts ₹825
- Diced chicken 442 Kcal I 300gms Hot garlic / sweet & sour / black beans / szechuan style ₹825

🔼 Konjee crispy chicken 🕌 🌇 🌽 🎻 👺 1006 Kcal I 250gms Crispy chicken with spicy Chinese sauce₹825

- Stir fried fish 715 Kcal I 350gms Oyster / ginger soya / szechuan style ₹825
- 442 Kcal I 300gms Hot garlic sauce / szechuan style / pepper salt dry ₹1175































#### **RICE & NOODLES**

- Vegetable fried rice > 40 842 Kcal I 350gms ₹725
- Szechuan fried rice > 40 842 Kcal I 350gms ₹725
- Chilly garlic noodle 
  ## ## ## 854Kcal I 350gms ₹725
- Vegetable hakka noodle 772Kcal I 350gms ₹725

- American chop suey 🎇 🌽 🧳 vegetable / chicken 1669/1328Kcal I 350gms ₹825/925
  - Chicken & egg fried rice 🌇 🌽 🎻 740Kcal I 350gms ₹775
  - Chicken hakka noodle 🎇 饇 🌽 🦪 740Kcal I 350gms ₹775
  - Szechuan noodle with chicken 🕷 ጮ 🎤 🐠 740Kcal I 350gms ₹775





























#### **KEBAB**

Lal mirchi ka paneer tikka
 824 Kcal I 250gms

Hamamada sattaga chassa marinated in vaghur

Homemade cottage cheese marinated in yoghurt & aromatic spices, cooked in clay oven ₹775

- Tandoori aloo 220 Kcal I 200gms
  Potatoes, masked with spices & tandoori masala, cooked over charcoal ₹725
- Ajwain fish tikka
  393 Kcal I 250gms
  Chunks of fresh fish marinated with yoghurt,
  cardamom seeds, aromatic spices & cooked in
  a clay oven ₹875

- Surkh laal tikka 626 Kcal I 250gms
  - Juicy chunks of chicken marinated in yogurt & red chilli paste & aromatic spice mix & cooked in tandoor ₹825



All Pricing are in INR I Government taxes as applicable I Please inform us in case of any Allergens.





















Crustaceans









#### INDIAN CURRY

Kumbh palak

626 Kcal I 350gms A superb combination of button mushroom & spinach, tempered with Indian herbs & spices ₹725

Paneer 905 Kcal I 350gms

Choice of tikka kadai masala / butter masala / methi makhani / palak / lababdar ₹775

Subzi methi malai 982 Kcal I 350gms

Mix vegetables cooked in rich gravy of cashew nuts & flavored with fresh fenugreek leaves ₹ 725 Vegetarian ▲ Non-Vegetarian ★ Signature Dishes

Vegetable kadai masala

565 Kcal I 350gms Spicy combination of mix vegetable & capsicum in tomato gravy with pounded spices ₹725

Shabnam curry 819 Kcal I 350gms Fresh mushroom & green peas curry ₹725

Bhindi fry with cashew 848 Kcal I 250gms

Stir fried bhindi with spice mix with local ground spices & cashewnut ₹725



























Subzi kalonji

935 Kcal I 350gms

A fresh garden mixed Vegetables in kalonji masala ₹725

Saffron malai kofta 1487 Kcal I 350gms

Cottage cheese dumpling in rich saffron creamy gravy ₹725

Dal tadka

639 Kcal I 250gms Tempered yellow lentils ₹675 Dal makhani

696 Kcal I 250gms

Black lentil simmered overnight, tempered with butter garlic & enriched with cream ₹675

🔼 Murg tariwala 🧻 🎬



823 Kcal I 350gms

Mildy spiced chicken curry flavored with onion & tomato ₹825

🔼 Meen poondu kuzhambu 鶲



757 Kcal I 350gms

Traditional thin fish curry with tamarind ₹875





































#### 🔼 Masalafried fish 👹



724 Kcal I 350gms
Supreme of fish marinated with ethnic spices & cooked on griddle ₹875

#### Chicken Chettinad

1058 Kcal I 350gms

Morsels of chicken, slow cooked in aromatic gravy with roasted spices, blended with fresh tomato & onion ₹825

#### Mutton coconut pepper fry

842 Kcal I 350gms
A spicy black pepper mutton preparation ₹975

#### Dhania murg

589 Kcal I 350gms A home style chicken curry with Indian fine herbs & predominant flavour of fresh coriander ₹825

#### Murg tikka lababdar





822 Kcal I 350gms

Chicken tikka morels simmered in tomato gravy enriched with cream, spices & fenugreek ₹825

#### Mutton rogan josh

896 Kcal I 350gms

A well marinated lamb cooked slowly with spices & yogurt, with a touch of kashmiri red chillies ₹975

































#### RICE & BREAD

🔳 Indian Breads 🧻 🎇



294/278/278/280/310/310/310 Kcal I 130gms Naan / roti / paratha / chapati / phulka ₹235 Butter naan / butter kulcha / kerala paratha ₹255

■ Multi-grainroti 380 Kcal I 130gms ₹260







451/581/581/581/318 Kcal I 130gms Aloo paratha / masala kulcha / vegetable paratha / paneer paratha / garlic naan ₹310 Steamed Basmati rice

245 Kcal I 350gms ₹460

Pulao (

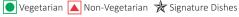


245 Kcal I 350gms Choice of peas / mushrooms / mixed vegetables / raita ₹ 725

Vegetable biryani

1064 Kcal I 350gms

Basmati rice dum cooked vegetables, raita ₹795







All Pricing are in INR I Government taxes as applicable I Please inform us in case of any Allergens.

LIST OF ALLERGEN



























#### Chicken biryani

901 Kcal I 350gms Basmati rice dum cooked with marinated chicken, Mix vegetable raita / cucumber raita ₹950

# Mutton biryani

1406 Kcal I 350gms Basmati rice dum cooked with marinated mutton, Mix vegetable raita / cucumber raita ₹1050































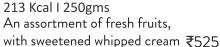




## **CHILDREN SELECTION**

10.30 am to 10.00 pm

### CHILDREN SELECTION



Sunshine favorite 632 Kcal I 300gms



Mini vegetable burger / chicken burger, with French fries & strawberry milkshake ₹ 575

Just fillings



430 Kcal I 200gms Creamy Russian salad sandwich / creamy chicken sandwich ₹575

■ Mama's soft touch



410 Kcal I 250gms Grilled cottage cheese / grilled chicken fillet, with French fries ₹575

Olive connection



697 Kcal I 250gms

Mini margarita pizzas / mini chicken pizza, with chocolate milkshake & French fries ₹ 575

Little mermaid





543 Kcal I 250gms Deep fried fish fingers, with tartare sauce & French fries ₹575

Vegetarian ▲ Non-Vegetarian ★ Signature Dishes





























# **DESSERT**

### DESSERT

Lychees with vanilla ice cream 205 Kcal I 150gms ₹495

Gulab jamun tart with rabri 580 Kcal I 180gms Baked gulab jamun, served with a difference ₹395

Selection of ice cream 330 Kca I 150gms Vanilla / chocolate / mango / strawberry / butterscotch ₹350

Passion fruit cheese cake 339 Kcal I 250gms ₹525

- 🛕 German chocolate mousse 🧻 🎻 606 Kcal I 150gms A rich dessert made with dark chocolate & whipped cream ₹525
- ▲ Apple pie 342 Kcal I 180gms Baked spiced apples enveloped in pastry shell, with vanilla ice cream ₹525





































1278 Kcal I 300 gms

A delectable dark chocolate mousse, walnut brownie & chocolate ice cream ₹575

































### **SOFT BEVERAGES**

Aerated beverages	₹250	Chamraj Iced tea	₹300
Fresh lime water	₹250	Health drinks Hot chocolate / Bournvita / Horlicks 300 ml	₹275
Fresh lime soda	₹250	Tonic water Sepoy / Svami	₹350
Preserved juices (glass)	₹300	Freshly squeezed juices (glass) 330ml	₹395
Coffee 575 Kcal I 360 ml	₹300	Cold coffee 330 ml	₹395
Tea 575 Kcal I 360 ml	₹275		
Diet Coke can	₹300		































Milk shakes Vanilla / strawberry / banana 310 Kcal   330 ml	₹395	Hamptons special (Fresh lime, salted stuffed green chilli mint leaves, crushed ice with lemonade)	₹495
Ginger ale	₹450	Virgin mojito	₹495
Fruit punch	₹495	Refreshing mix of lime, mint & choice of seasonal fresh fruit	
Shirley temple	₹495	Drizzle	₹495
(Fresh lime, grenadine syrup & Lemonade)		Orange, cranberry juice & sparkling water	

































### **EXCLUSIVE NILGIRIS TEA**

THE CONNOISSEUR SELEQTIONS FROM CHAMRAJ ESTATE

### Green Tea

Highly grown premium orthodox tea as the name implies
Gunpowder this tea is made up of leaves hand rolled into tiny pellets
₹325

### Chamomile Green Tea

A delicate infusion made with pure chamomile flowers and decaffeinated green tea, which are well soothing with calming properties
₹325

### White Tea

Top of the line a rarity from the Queen of Hills, tender buds underline the fine and fully balanced character of this exceptional tea ₹ 450

### Oolong Tea

Semi fermented tea rich in enzymes that helps breakdown foods and are more efficiently metabolized and claimed to be a slimming aid ₹395

### Golden Tips

Brisk tea with golden yellow cup is temperamental and sparkling, soft and sweetish character with a unique and delicate flavour ₹395

### Frost Tea

Picked during peak winter, when the weather is between 0 degree and -6 degree Celsius, it is a unique tea of fine muscatel flavor and long after taste.

₹395



# **HAMPTON BAR**

11.00 am to 11.00 pm

your drink and relax.

international spirits, wines and liqueurs. Savor inventive cocktails and mocktails for a quiet evening to sip

The Hampton Bar is one of the best lounges in Coonoor. An old English style bar, serves fine Indian and

The Hampton Bar at Gateway Coonoor-IHCL SeleQtions with colonial architecture and rosewood panels

quiet evening with a dash of sophistication and nostalgia that has always been an integral part of our folklore over 160 years, seize a moment in the iconic space & history.

possesses well stocked finest Whisks, high repute Single Malts and aged Cognacs to set the tone for a



# THE WORLD OF CLASSICS

The retro-drink culture is racially in vogue, many of today & popular cocktails originated two or three centuries ago, but each of the following drinks has enjoyed a resurgence in our lifetimes. The Classic Cocktails remind us of a historical, tough and devoted time and truly are the corner stone of bar-tending. These classics will give you something to "cheers" about!

CLASSICS NEVER GO OUT OF STYLE

### THE WORLD OF CLASSICS

### **Bloody Mary**

It was back in the 1920s when Fernand Petiot, an American bartender at Harry & New York Bar in Paris, mixed up equal parts of tomato juice and Vodka ₹595

### Tom Collins

First memorialized in writing in 1876 by Jerry Thomas, "the father of American mixology", this "gin and sparkling lemonade" drink is typically served in a collins glass over ice ₹850

### **Black Russian**

The Black Russian recipe was invented in 1949 at the Hotel Metropole in Brussels by Belgian barman Gustave Tops. Tops created the drink to salute the achievements of his regular patron Perle Mesta, who was both the United States Ambassador to Luxembourg and a notable American socialite ₹850

### Side Car

The story is, that an American army captain would often travel to the bar in the sidecar of his friend & motorbike. He wanted a drink to warm him up before dinner and Cognac was the immediate suggestion. However, it was not seen as an appropriate drink so early in the evening and so the bartender mixed some Cointreau and lemon juice with it. ₹850

### Old Fashion

Back in 1806, a drink known as the Whisky cocktail was a popular beverage for first thing in the morning - used to cure ailments such as headaches and nausea, or more likely, hangovers. It got to the point where the Whisky cocktail could be a completely different drink every time you ordered it. Drinkers soon got fed up of this constant change and so they started to request that the Whiskey cocktail was made in the old-fashioned way.

₹850

### Manhattan

The most popular theory is that the recipe was invented by Dr. Iain Marshall in the early 1880's for a party by Lady Randolph Churchill, the mother of Winston Churchill. The supposed explanation behind the name of the drink is because this party was held in the Manhattan club in New York. ₹850

### Long Island Ice Tea

A bartender named Bob "Rosebud" Butt is usually credited with inventing the Long Island Iced Tea in 1972. As the story goes, Butt was working in a bar in Long Island, New York when a friendly competition compelled him to concoct the refreshing but strong iced-tea-colored beverage, hence the name.

₹995



# HYPER LOCAL COCKTAILS

Apart from the nest tea the forest of the Nilgiris provide a large number of plants whose fruits, seeds, tubers, shoots etc. Make an important contribution to the diet of the people. At Gateway Coonoor, we have a innovative choices for our guests to

winters to frosty cold drinks in summers.

taste the blend of the home grown fruits based cocktails. HYPER LOCAL COCKTAILS. With a climate as varied and extreme as Nilgiris, the people require a myriad of options to keep their thirst appropriately quenched according to the

myriad of options to keep their thirst appropriately quenched according to the weather conditions, varying from steaming hot drinks during

With an eclectic assortment of ingredients including local grown fruits spices and herbs, which are available on the streets, as well as on our menus, these drinks add to the hyper local avour.

### HYPER LOCAL COCKTAILS

### Coonoor delight

A house made pulverized 16 spices blend brewed in hot water with honey lime and Brandy, relish to hill weather and throat ₹595

### Tree tomato cooler

Vodka made cocktail with local tree tomato muddled with lime chunks and fizzed with sparkling water ₹595

### Tea martini

Chamraj Golden Tips tea concoction cocktail made with Gin and vermouth, and garnished with tea leaf twist ₹895

### Passion fruit colada

A blended cocktail with local grown passion fruit with pineapple, coconut milk topped with Rum ₹595

### Blue hill mule

Locally grown strawberry crushed, stirred with rum & simple syrup ₹595

APERTIFF		VODKA	
Cointreau Triple Sec Martini - dry BEER	₹ 550 ₹ 550 ₹ 550	Stolichnaya Absolut Smirnoff Kettel One	₹ 550 ₹ 595 ₹ 595 ₹ 595
Kingfisher 650ml Sterren 650ml	₹ 550 ₹ 550	<b>TEQUILA</b> Don Angel	₹ 575
IMPORTED BEER Peroni Italian Beer	₹ 850	<b>RUM</b> Bacardi Black	₹ 550
GIN Beefeater Monkey 47 Hendricks Tanqueray	₹ 595 ₹ 1495 ₹ 850 ₹ 550	Old Monk Bacardi White	<b>₹</b> 395 <b>₹</b> 495

WHISKEY		COGNAC	
Chivas Regal 18yrs Glenlivet 18yrs Ballantine's 17yrs Glenfiddich 15yrs	₹ 995 ₹ 1550 ₹ 750 ₹ 995	Martell VS  Martell VSOP  Hennessy XO	₹ 795 ₹ 995 ₹ 1950
Glenlivet 15yrs Chivas Regal 15yrs	₹ 995 ₹ 750	LIQUEUR	
Glenlivet 12yrs Glenfiddich 12yrs Chives Pagel 12yrs	₹ 850 ₹ 850 ₹ 650	Kahlua Drambuie	₹ 595 ₹ 595
Chivas Regal 12yrs The Dalmore 12yrs Ballantine's 12yrs	₹ 995 ₹ 850	WINES BY GIASS  Zonin, Chardonnay Italiano, Italy	₹ 1200
Jack Daniel's Ballantine's	₹ 850 ₹ 650	Hardys Shiraz Cabernet, Australia Sula Chenin Blanc Indian Sula Shiraz Indian	₹ 1150 ₹ 950 ₹ 950
Jameson J.W. Black Label Monkey Shoulder	₹ 750 ₹ 750 ₹ 750	CHAMPAGNE	₹ 950
Jim Beam	₹ 650	G H MUMM Brut Cordon Rouge	₹ 14500

## WINE

SPARKLING WINE		RED WINES	
Sula Brut	₹6950	Cotes du Rhone, Grenache, France	₹6450
WHITE WINE		Chateau De Fontenille, Merlot, Cabernet	
	₹6500	sauvignon, Bordeaux, France	₹7950
Zonin, Chardonnay Italiano, Italy		Barton & Guestier Cotes-Du-Rhone, Grenache	€,
Jacob's Creek, Chardonnay, Australia	₹5500	Syrah Carignan	₹8500
Black Tower, Riesling, Germany	₹6500	Ruffino, Chianti, Italy	₹6250
Cono Sur, Chardonnay, Chile	₹5950	Jacob's Creek, Shiraz Cabernet, Australia	₹5500
Ruffino, Orvieto Classico, Italy	₹6250	Hardys, Shiraz Cabernet, Australia	₹6000
,	<b>T</b> (250	Black Tower Dornfelder, Pinot Noir, Germany	₹6500
Kumala, Sauvignon Blanc, South Africa	<b>₹</b> 6250	Freixenet, Mia, Temperanillo, Spain	₹6950
Freixenet, Mia, Macabeo, Xarel-lo & Parellada, Spain₹6950		Kumala, Pinotage, South Africa	₹5950
Sula Chenin Blanc Indian	₹4500	Sula, Shiraz, Indian	₹4500



# **CIGAR**

### **HABANOS**

### Hoyo De Monterrey - Epicure No. 2

Length – 4.88" Ring Gauge – 50 Smoking Time – 30-40 mins

The quintessential Cuban cigar. This agreeable little cigar is a fine robustos with dominant tobacco and wood flavors. Its floral bouquet opens on a completely unexpected, but pleasing and fresh note and leaves a slightly sweet after taste. This brand distinguishes itself through its roundness of aroma and taste
₹2050

### Montecristo - Montecristo No.4

Length – 5.08" Ring Gauge – 42 Smoking Time – 20-30 mins

The best selling Cuban cigar in the world, the Montecristo No.4 is a small and fierce medium to full bodied cigar. With a smooth creamy texture from start to end, each puff delivers notes of earth and coffee. It has an intense tobacco aroma with hints of hay and slightly spicy sweet tones.

**₹**1500

### Romeo Y Julieta – Romeo No. 2 (t)

Ring Gauge - 42 Smoking Time - 20-30 mins

Length - 5.08"

This cigar is a sweet, medium-bodied Habano with the typical Romeo Julieta aroma. The first third presents a some what earthy flavor with hints of nuts and medium-low strength. The aromas's often during the second third and hints of toasted hazelnut appear. The last third is a continuation of the second more evident nut flavors / bitter / slightly spicy hints.



### **CIGARILLOS**

Cigarillos are defined as cigars of less than 3 grams weight and include the Mini, Club and Pressurize range. The quality of cigars is reinforced by the Cuban designation of origin, 100% natural products, unrivaled raw materials and a century-old tradition. When quality and craftsmanship are combined with centuries of knowledge and dedication, the result is a set of brands whose fame transcends borders and enhances the legend In India

### Cohiba Club 10

Length – 3.80 Ring Gauge–22 Smoking Time – 15-20 mins ₹275

### Montecristo Puritos 5

Length-4.20 Ring Gauge-27. Smoking Time - 15-20 mins ₹375

### Romeo Y Julieta Puritos 5

Length – 4.20 Ring Gauge – 27 Smoking Time – 15-20 mins ₹325

We are pleased to bring you a variety of dishes from different cuisines to suit your palate. However, should you like a special preparation we would be delighted to customise your meal. Based on the availability of the ingredients and suitable advance pre- preparation time. We recognise children as our special guests & have marked a page dedicated to their favourites. All orders will be delivered within 35 to 40 minutes of ordering.

Please do inform us of any allergies. Our standard measure for spirit is 30 ml & wine by the glass is 150 ml. All prices for food & beverages are in Indian rupees. Government taxes as applicable. (Alcoholic beverage price mentioned are inclusive of taxes)

Please inform us in case of any Allergens

Peanuts/ Tree nuts (Almonds, hazelnut, walnut, Cashew, pecan, brazil, pistachio, macadamia, Queensland and products thereof)

Soya bean/Sesame Seed/Celery/Mustard/Sulphur Dioxide/Lupin/Molluscs As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual

calories needeed may vary per person.

Eggs/Milk/Crustacean/Fish/ Gluten (cereals like what, rye, barley, oats, etc and products thereof)