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.
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 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 needed 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 | 330ml
  Choice of pineapple / watermelon / grape / orange / sweet lime / papaya ₹410

- **Chef’s special vegetable juice**
  338 Kcal | 330ml
  Special concoction of vegetable, herbs & spices ₹410

- **Good to drink smoothie**
  503/450 Kcal | 360ml
  Banana / blueberry / seasonal fruits with yoghurt ₹410

- **Cereals**
  743 Kcal | 350gms
  Cornflakes / wheat flakes / chocos, with hot / cold milk ₹395

- **Homemade muesli**
  1470 Kcal | 300gms
  Served with soya milk / low fat milk / Yoghurt ₹395

- **Oatmeal porridge**
  732 Kcal | 300gms
  Porridge with fruits & honey ₹395

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**List of Allergens**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

All pricing are in INR | Government taxes as applicable | Please inform us in case of any Allergens.
- **Multi-grain bread**
  858 Kcal | 250gms
  Low fat butter & home made preserves ₹395

- **Freshly baked breads & morning pastries (choose any three)**
  936 Kcal | 250gms
  Croissant, danish pastry, muffin, whole wheat bread, fruit preserves & honey ₹395

- **Eggs to order**
  948 Kcal | 300gms
  Scrambled, fried, poached, boiled, omelette of your choice, grilled tomato, hash browns, sausage / bacon / ham ₹495

- **Fluffy egg white omelett**
  712 Kcal | 300gms
  Broccoli, grilled tomato & whole wheat / toast ₹495

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**Vegetarian**  **Non-Vegetarian**  **Signature Dishes**

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**LIST OF ALLERGENS**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
POOРИ WITH ALOO BHAJИ
1257 Kcal | 350gms
A mildly spiced potato curry, deep fried bread made from unleavened whole wheat flour ₹475

ALOO PARATHA
451 Kcal | 160gms
Griddled whole wheat bread filled with mildly spiced potatoes yoghurt & pickle ₹475

IDLI
995 Kcal | 300gms
Steamed rice & lentil cake, with sambar & chutneys ₹450

DOSA
1003 Kcal | 300gms
Traditional rice & lentil pancake - plain / masala, with sambar & chutneys ₹495

UTTAPAM
1003 Kcal | 300gms
South Indian savoury pancake made with lentils & rice, plain / topped with masala (tomato, onions, coriander & green chillies) ₹495

Vegetarian ▶ Non-Vegetarian ★ Signature Dishes

LIST OF ALLERGENS
Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

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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 | 200gms
  Crispy fresh tea leaf fritters served mint chutney ₹520

- **Orange pekoe samosa 🕼**
  810 Kcal | 250gms
  Crispy tea dusted savory with vegetable dip in sweet chutney and mint chutney ₹520

- **Jasmine tea crusted gassu dhoti roll 🕼**
  640/720 Kcal | 300gms
  A traditional mashed potatoes bread flavored with jasmine tea in veg / chicken ₹665 / 775

- **Herb dusted finger chicken 🌿**
  1140 Kcal | 250gms
  Herbal tea dusted chicken thousand Island dressing ₹820

SOUP

- **White tea infused bouillon 🌿**
  102/160/240 Kcal | 250gms
  A royal white tea flavored clear-soup vegetables / chicken / prawns ₹395/450/495

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**Vegetarian ★ Non-Vegetarian ★ Signature Dishes**

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**LIST OF ALLERGENS**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
SALAD

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

MAINS

- Blue mountain tea grills 🌿
  648 Kcal | 300gms
  Tea & Spinach herb crepes Spinach crepes sprinkled with fine herbs, cheese and nilgiris tea dust ₹695

- Pan seared green tea chicken 🌿
  524 Kcal | 350gms
  Pan seared tea chicken on caponata and tomato dust ₹850

DESSERT

- Tea roasted tenderloin with thyme & brown garlic jus 🌿
  825 Kcal | 350gms
  ₹850

- Rose hip white chocolate mousse 🌿
  510 Kcal | 200gms
  A rich delectable dessert made with sinful white chocolate flavored rose hip tea and whipped cream ₹495

- Chamomile caramelized apple flan 🌿
  724 Kcal | 200gms
  A unique chamomile flavored apple flan ₹495

Vegetarian  Non-Vegetarian  Signature Dishes

List of Allergens | Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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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

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**Vegetarian 🔺 Non-Vegetarian 🔻 Signature Dishes**

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**LIST OF ALLERGENS**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
**MAINS**

- **Kothamalli sadam**: 1091 Kcal | 350gms
  Coriander flavored steamed ponni rice ₹575

- **Vellai sadam**: 240 Kcal | 350gms
  Steamed ponni plain rice ₹450

- **Kambu thair sadam**: 1083 Kcal | 300gms
  Sadam tempered millet curd rice ₹450

- **Queen hills baby potato roast**: 783 Kcal | 300gms
  A dry spicy Chettinad local preparation tossed with ghee ₹720

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

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*Vegetarian Non-Vegetarian Signature Dishes*

**LIST OF ALLERGENS**

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- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

All Pricing are in INR | Government taxes as applicable | Please inform us in case of any Allergens.
**Uralai mochai perattal**  ⭐
1022 Kcal | 350gms
A spicy delightful combination of dry field beans and potatoes with South Indian aromas  ₹720

**Nilgiri kai kari**  ⭐
690 Kcal | 350gms
Locally grown mix vegetables in a traditional spinach & coconut gravy  ₹720

**Avarai udhakka**  ⭐
888 Kcal | 300gms
Ethnic Nilgiri preparation of local fresh beans cooked with potatoes.  ₹720

**Railway lamb curry**  ⭐
758 Kcal | 350gms
Traditional Anglo Indian lamb curry with potatoes in simplest of spices  ₹975

**Koi udhakka**  ⭐
851 Kcal | 350gms
Traditional Badga chicken curry made with small onions & potatoes  ₹825

**Hogenakal meen kuzhambu**  ⭐
546 Kcal | 350gms
Traditional tamarind and coriander fish curry with aromatic spices from the banks of Cauvery  ₹875

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**Vegetarian**  |  **Non-Vegetarian**  |  **Signature Dishes**

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**LIST OF ALLERGENS**  
- Molluscs  
- Eggs  
- Fish  
- Lupin  
- Soya  
- Milk  
- Peanuts  
- Gulten  
- Crustaceans  
- Mustard  
- Nuts  
- Sesame  
- Celery  
- Sulphites
DESSERT

 Nilgiri club pan roll  🍦⭐️
  855 Kcal l 250gms
  Pancake stuffed with rich coconut, dried nuts
  filling & topped with strawberry sauce ₹495

 Semiya payasam  🍳⭐️
  340 Kcal l 150gms
  Traditional dessert with reduced milk & vermicelli
  ₹495

Vegetarian  ▢ Non-Vegetarian  ⭐ Signature Dishes

LIST OF ALLERGENS

Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Guiltens  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

All Pricing are in INR l Government taxes as applicable l Please inform us in case of any Allergens.
ALLDAY DINING
10.30am to 10.00pm
**COMFORT STREET FOOD**

- **Samosa**  ![Samosa](image1)
  
  708 Kcal I 250gms  
  Savory pastry filled with spiced potatoes & peas, tamarind chutney ₹520

- **Parippu vada**  ![Parippu vada](image2)
  
  708 Kcal I 250gms  
  Lentil fritter flavored with onion chilli & fennel, homemade chutney ₹520

- **Mysore pakora**  ![Mysore pakora](image3)
  
  613 Kcal I 300gms  
  Besan & rice flour smeared spicy onion pakoras ₹520

- **Pao bhaji**  ![Pao bhaji](image4)
  
  636 Kcal I 350gms  
  An all-time favorite tawa-cooked potatoes, vegetable, green chilli, coriander, tomatoes & special spice mix with buttered mini-bread ₹520

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- Eggs
- Fish
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- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

**Vegetarian**  ![Vegetarian](image5)  **Non-Vegetarian**  ![Non-Vegetarian](image6)  **Signature Dishes**  ![Signature Dishes](image7)

All Pricing are in INR  |  Government taxes as applicable  |  Please inform us in case of any Allergens.
**Cheese chilli toast**
644 Kcal | 250gms
Toasted bread topped with spiced cheese & gratinated
₹520

**Chicken varuval**
1422 Kcal | 300gms
Batter-fried chicken morsels, tossed in local spices
₹825

**Fish fingers**
543 Kcal | 250gms
Crumb fried fish fingers, tartar sauce ₹875
KATHI ROLL & PIZZA

- Kathi roll- cottage cheese with bell peppers & onions
  675 Kcal | 300gms
  ₹ 725

- Multigrain pizza with corn & mushroom
  475 Kcal | 250gms
  ₹ 725

- Margherita pizza
  473 Kcal | 250gms
  All-time favorite - baulo mozzarella, tomato & basil
  ₹ 725

- Chicken tikka pizza
  494 Kcal | 250gms
  A special pizza topped with chicken tikka
  ₹ 775

- Kathi roll-chicken with bell peppers & onions
  486 Kcal | 300gms
  ₹ 775

Vegetarian  Non-Vegetarian  Signature Dishes

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LIST OF ALLERGENS
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Guiltens
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
SANDWICH & BURGER

- **Vegetable burger**
  1044 Kcal | 250gms
  Onion marmalade / cheese, served with pickled gherkins, lettuce & tomato ₹675

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

- **Gateway club sandwich**
  1468 Kcal | 300gms
  Triple-layered, toasted multi-grain / white bread sandwich with chicken, fried egg, cheese, lettuce, tomato, and onion marmalade ₹775

- **Make your own sandwich**
  1044/1164 Kcal | 300gms
  Whole wheat / white bread / croissant / multi grain vegetable: cheese / tomato / lettuce / roasted vegetables meat: chicken / ham / bacon / egg ₹625

- **Chicken burger**
  1057 Kcal | 250gms
  Onion marmalade / cheese, served with pickled gherkins, lettuce & tomato ₹775

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**LIST OF ALLERGENS**

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- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gulten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
LUNCH & DINNER
12:30 pm to 3:00 pm; 7:30 pm to 10:00 pm
SOUP

- Oven-roasted tomato & burnt pepper soup with basil
  309 Kcal | 250gms
  ₹410

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

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

- Hot & sour soup
  132/148 Kcal | 250gms
  Vegetable/ chicken
  ₹410/460

- Sweet corn soup
  172/184 Kcal | 250gms
  Vegetable/ chicken
  ₹410/460

- Lemon coriander soup
  94/106 Kcal | 250gms
  Vegetable/ chicken Soup flavored with garlic ginger coriander & lemon
  ₹410/460

Vegetarian  Non-Vegetarian  Signature Dishes

List of Allergens

Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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**SALAD**

- **Greek salad**
  355 Kcal | 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 | 250gms
  Dices of cucumber, tomato, capsicum, cabbage, pineapple, papaya & slices of apple in a lemon mustard dressing ₹525

- **Mozzarella & tomato salad**
  511 Kcal | 250gms
  Mozzarella cheese, iceberg lettuce, tomatoes drizzled with balsamic ₹525

- **Hawaiian chicken salad**
  421 Kcal | 300gms
  Shredded chicken, pineapple, lettuce, onion, capsicum in a mayonnaise dressing ₹575

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- Celery
- Sulphites
EUROPEAN

- **Savory crêpes filled with spinach, ricotta**
  783 Kcal l 300gms
  A thin pancake stuffed with a delicate of cheese spinach, garlic & fine herbs coated mornay sauce ₹775

- **Baked corn & spinach**
  965 Kcal l 350gms
  Corn kernels & spinach laced in creamy cheese sauce ₹775

- **Grilled chicken steak**
  603 Kcal l 350gms
  Grilled breast of chicken, with mushroom/pepper/garlic sauce & mashed potatoes ₹875

- **Fillet of fish**
  684 Kcal l 350gms
  Lemon thyme marinated grilled fish with citrus beurre blanc / lemon butter sauce ₹875

- **Fish ‘n’ chips**
  1230 Kcal l 300gms
  Crumb - fried fillet of fish, with french fries & tartare sauce ₹875

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

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PASTA

Choice of Pasta
Spaghetti / penne / whole wheat penne / fusilli

Arrabbiata / pomodoro
634/660/662 Kcal | 350gms
Spicy tomato sauce with garlic & basil vegetable / chicken / prawns
₹ 675/775/875

Mac ‘n’ cheese
822/848/850 Kcal | 350gms
Mushrooms / chicken / prawns
₹ 675/775/875

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

Vegetarian ▶️ Non-Vegetarian ⚠️ Signature Dishes
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LIST OF ALLERGENS

Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gulten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites
CHEF’S TASTING MENU

Vegetarian kebab platter  813 Kcal | 350gms
Tomato soup, tandoori aloo/paneer tikka & dal makhani, roti / rice with gulab jamun ₹995

Non-vegetarian kebab platter  876 Kcal | 350gms
Tomato soup, chicken tikka / fish tikka & dal makhani, roti / rice with gulab jamun ₹1050

Vegetarian curry platter  813 Kcal | 350gms
Tomato soup, kumbh palak / paneer makhani & dal tadka with roti / rice with gulab jamun ₹995

Non-vegetarian curry platter  876 Kcal | 350gms
Tomato soup, dhania murg / gosht roganjosh & dal tadka with roti /rice with gulab jamun ₹1050

Vegetarian  Non-Vegetarian  Signature Dishes

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LIST OF ALLERGENS  Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites
**PAN ASIAN**

- **Cauliflower honey chili**
  - 1022 Kcal | 250gms
  - ₹725

- **Mushroom pepper salt**
  - 1022 Kcal | 250gms
  - ₹725

- **Baby corn honey chilly**
  - 1022 Kcal | 250gms
  - ₹725

- **Vegetable dumplings**
  - 1022 Kcal | 250gms
  - Black bean sauce / schezuan / hot garlic / manchurian / sweet & sour
  - ₹725

- **Baby corn, mushrooms & spinach black pepper**
  - 537 Kcal | 350gms
  - Stir fried baby corn, spinach & mushroom with bell pepper, onion in black bean sauce
  - ₹725

- **Stir fried vegetables**
  - 453 Kcal | 300gms
  - Stir fried mix vegetables saute with garlic & onion
  - ₹725

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**Vegetarian 🔺 Non-Vegetarian 🔻 Signature Dishes**

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**LIST OF ALLERGENS**

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- Eggs
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- Gluten
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- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
Thai curry - red / green
734 Kcal | 350gms
Flavored with galangal, lemongrass & kaffir lime leaves & thickened with coconut milk vegetables / chicken / prawn ₹ 775/875/1175

Chicken kung pao
1362 Kcal | 350gms
Chicken tossed with Szechuan peppers & fried cashew nuts ₹ 825

Diced chicken
442 Kcal | 300gms
Hot garlic / sweet & sour / black beans / szechuan style ₹ 825

Konjee crispy chicken
1006 Kcal | 250gms
Crispy chicken with spicy Chinese sauce ₹ 825

Stir fried fish
715 Kcal | 350gms
Oyster / ginger soya / szechuan style ₹ 825

Prawn
442 Kcal | 300gms
Hot garlic sauce / szechuan style / pepper salt dry ₹ 1175

Vegetarian ▲ Non-Vegetarian ★ Signature Dishes

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LIST OF ALLERGENS | Molluscs | Eggs | Fish | Lupin | Soya | Milk | Peanuts | Guiltens | Crustaceans | Mustard | Nuts | Sesame | Celery | Sulphites
RICE & NOODLES

- **Vegetable fried rice**
  - 842 Kcal | 350gms
  - ₹ 725

- **Szechuan fried rice**
  - 842 Kcal | 350gms
  - ₹ 725

- **Chilly garlic noodle**
  - 854 Kcal | 350gms
  - ₹ 725

- **Vegetable hakka noodle**
  - 772 Kcal | 350gms
  - ₹ 725

- **American chop suey**
  - Vegetable / chicken
  - 1669/1328 Kcal | 350gms
  - ₹ 825/925

- **Chicken & egg fried rice**
  - 740 Kcal | 350gms
  - ₹ 775

- **Chicken hakka noodle**
  - 740 Kcal | 350gms
  - ₹ 775

- **Szechuan noodle with chicken**
  - 740 Kcal | 350gms
  - ₹ 775

**LIST OF ALLERGENS**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gulten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

*Note: All Pricing are in INR | Government taxes as applicable | Please inform us in case of any Allergens.*
KEBAB

- **Lal mirchi ka paneer tikka**
  824 Kcal I 250gms
  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

- **Malai murg tikka**
  585 Kcal I 250gms
  Juicy chunks of chicken marinated in yogurt & aromatic spice mix & cooked in tandoor ₹825

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

*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**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Guiltens
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
ININDIAN CURRY

- **Kumbh palak**
  - 626 Kcal | 350gms
  - A superb combination of button mushroom & spinach, tempered with Indian herbs & spices
  - ₹725

- **Paneer**
  - 905 Kcal | 350gms
  - Choice of tikka kadai masala / butter masala / methi makhani / palak / lababdar
  - ₹775

- **Subzi methi malai**
  - 982 Kcal | 350gms
  - Mix vegetables cooked in rich gravy of cashew nuts & flavored with fresh fenugreek leaves
  - ₹725

- **Vegetable kadai masala**
  - 565 Kcal | 350gms
  - Spicy combination of mix vegetable & capsicum in tomato gravy with pounded spices
  - ₹725

- **Shabnam curry**
  - 819 Kcal | 350gms
  - Fresh mushroom & green peas curry
  - ₹725

- **Bhindi fry with cashew**
  - 848 Kcal | 250gms
  - Stir fried bhindi with spice mix with local ground spices & cashewnut
  - ₹725

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**Vegetarian  Non-Vegetarian  Signature Dishes**

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**LIST OF ALLERGENS**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
*Subzi kalonji*  
935 Kcal | 350gms  
A fresh garden mixed Vegetables in kalonji masala  
₹ 725

*Saffron malai kofta*  
1487 Kcal | 350gms  
Cottage cheese dumpling in rich saffron creamy gravy  
₹ 725

*Dal tadka*  
639 Kcal | 250gms  
Tempered yellow lentils  
₹ 675

*Dal makhani*  
696 Kcal | 250gms  
Black lentil simmered overnight, tempered with butter garlic & enriched with cream  
₹ 675

*Murg tariwala*  
823 Kcal | 350gms  
Mildly spiced chicken curry flavored with onion & tomato  
₹ 825

*Meen poondu kuzhambu*  
757 Kcal | 350gms  
Traditional thin fish curry with tamarind  
₹ 875

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**Vegetarian**  |  **Non-Vegetarian**  |  **Signature Dishes**

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**LIST OF ALLERGENS**

[Images of Molluscs, Eggs, Fish, Lupin, Soya, Milk, Peanuts, Gluten, Crustaceans, Mustard, Nuts, Sesame, Celery, Sulphites]
**Masala fried fish**
724 Kcal | 350gms
Supreme of fish marinated with ethnic spices & cooked on griddle ₹875

**Chicken Chettinad**
1058 Kcal | 350gms
Morsels of chicken, slow cooked in aromatic gravy with roasted spices, blended with fresh tomato & onion ₹825

**Mutton coconut pepper fry**
842 Kcal | 350gms
A spicy black pepper mutton preparation ₹975

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

**Murg tikka lababdar**
822 Kcal | 350gms
Chicken tikka morels simmered in tomato gravy enriched with cream, spices & fenugreek ₹825

**Mutton rogan josh**
896 Kcal | 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 Kcal I 130gms
  Naan / roti / paratha / chapati / phulka ₹235
  Butter naan / butter kulcha / kerala paratha ₹255

- **Multi-grainroti**
  380 Kcal I 130gms
  ₹260

- **Stuffed Indian breads**
  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

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[Vegetarian | Non-Vegetarian | Signature Dishes]

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LIST OF ALLERGENS | Molluscs | Eggs | Fish | Lupin | Soya | Milk | Peanuts | Gluten | Crustaceans | Mustard | Nuts | Sesame | Celery | Sulphites
**Chicken biryani**
901 Kcal | 350gms
Basmati rice dum cooked with marinated chicken,
Mix vegetable raita / cucumber raita ₹950

**Mutton biryani**
1406 Kcal | 350gms
Basmati rice dum cooked with marinated mutton,
Mix vegetable raita / cucumber raita ₹1050

- Vegetarian
- Non-Vegetarian
- Signature Dishes

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**LIST OF ALLERGENS**
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
CHILDREN SELECTION
10.30 am to 10.00 pm
CHILDREN SELECTION

- **Wintry salad**
  213 Kcal I 250gms
  An assortment of fresh fruits, with sweetened whipped cream ₹525

- **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

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- Vegetarian
- Non-Vegetarian
- Signature Dishes

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**LIST OF ALLERGENS**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites
DESSERT
DESSERT

- **Lychees with vanilla ice cream**
  205 Kcal | 150gms
  ₹495

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

- **Selection of ice cream**
  330 Kcal | 150gms
  Vanilla / chocolate / mango / strawberry / butterscotch
  ₹350

- **Passion fruit cheese cake**
  339 Kcal | 250gms
  ₹525

- **German chocolate mousse**
  606 Kcal | 150gms
  A rich dessert made with dark chocolate & whipped cream
  ₹525

- **Apple pie**
  342 Kcal | 180gms
  Baked spiced apples enveloped in pastry shell, with vanilla ice cream
  ₹525

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**Vegetarian** ▶ **Non-Vegetarian** ☞ **Signature Dishes**

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**LIST OF ALLERGENS**  
- Molluscs  
- Eggs  
- Fish  
- Lupin  
- Soya  
- Milk  
- Peanuts  
- Gluten  
- Crustaceans  
- Mustard  
- Nuts  
- Sesame  
- Celery  
- Sulphites
**Caramel custard**
196 Kcal | 140 gms
₹525

**Dark chocolate combo**
1278 Kcal | 300 gms
A delectable dark chocolate mousse, walnut brownie & chocolate ice cream ₹575
## SOFT BEVERAGES

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

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**List of Allergens:**

- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

*All Pricing are in INR. Government taxes as applicable. Please inform us in case of any Allergens.*
Milk shakes  ₹395
Vanilla / strawberry / banana
310 Kcal 1 330 ml

Ginger ale  ₹450

Fruit punch  ₹495

Shirley temple  ₹495
(Fresh lime, grenadine syrup & Lemonade)

Hamptons special  ₹495
(Fresh lime, salted stuffed green chilli mint leaves, crushed ice with lemonade)

Virgin mojito  ₹495
Refreshing mix of lime, mint & choice of seasonal fresh fruit

Drizzle  ₹495
Orange, cranberry juice & sparkling water

Vegetarian  Non-Vegetarian  Signature Dishes

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LIST OF ALLERGENS

Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gulten  Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites
EXCLUSIVE NILGIRIS TEA
THE CONNOISSEUR SELECTIONS 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
The Hampton Bar at Gateway Coonoor-IHCL SeleQtions with colonial architecture and rosewood panels possesses well stocked finest Whisks, high repute Single Malts and aged Cognacs to set the tone for a 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.

The Hampton Bar is one of the best lounges in Coonoor. An old English style bar, serves fine Indian and international spirits, wines and liqueurs. Savor inventive cocktails and mocktails for a quiet evening to sip your drink and relax.
THE WORLD OF CLASSICS
CLASSICS NEVER GO OUT OF STYLE

The retro-drink culture is racially in vogue, many of today’s & 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!
**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

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**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

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**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

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**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

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

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
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 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 weather conditions, varying from steaming hot drinks during winters to frosty cold drinks in summers.

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
<table>
<thead>
<tr>
<th>APERTIFF</th>
<th>VODKA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cointreau</td>
<td>Stolichnaya</td>
</tr>
<tr>
<td>Triple Sec</td>
<td>Absolut</td>
</tr>
<tr>
<td>Martini - dry</td>
<td>Smirnoff</td>
</tr>
<tr>
<td></td>
<td>Kettel One</td>
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<tr>
<td></td>
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</tr>
<tr>
<td>BEER</td>
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</tr>
<tr>
<td>Kingfisher 650ml</td>
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</tr>
<tr>
<td>Sterren 650ml</td>
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<tr>
<td>IMPORTED BEER</td>
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<tr>
<td>Peroni Italian Beer</td>
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<td></td>
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<tr>
<td>GIN</td>
<td></td>
</tr>
<tr>
<td>Beefeater</td>
<td>Bacardi Black</td>
</tr>
<tr>
<td>Monkey 47</td>
<td>Old Monk</td>
</tr>
<tr>
<td>Hendricks</td>
<td>Bacardi White</td>
</tr>
<tr>
<td>Tanqueray</td>
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| £ 550                | £ 550                  |
| £ 550                | £ 595                  |
| £ 550                | £ 595                  |
| £ 575                |                        |
| £ 850                |                        |
| £ 595                | £ 550                  |
| £ 1495               | £ 395                  |
| £ 850                | £ 495                  |
| £ 550                |                        |
### WHISKEY

<table>
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<tr>
<th>Whisky</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chivas Regal 18yrs</td>
<td>₹ 995</td>
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<tr>
<td>Glenlivet 18yrs</td>
<td>₹ 1550</td>
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<tr>
<td>Ballantine's 17yrs</td>
<td>₹ 750</td>
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<tr>
<td>Glenfiddich 15yrs</td>
<td>₹ 995</td>
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<tr>
<td>Glenlivet 15yrs</td>
<td>₹ 995</td>
</tr>
<tr>
<td>Chivas Regal 15yrs</td>
<td>₹ 750</td>
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<tr>
<td>Glenlivet 12yrs</td>
<td>₹ 850</td>
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<tr>
<td>Glenfiddich 12yrs</td>
<td>₹ 850</td>
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<tr>
<td>Chivas Regal 12yrs</td>
<td>₹ 650</td>
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<tr>
<td>The Dalmore 12yrs</td>
<td>₹ 995</td>
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<tr>
<td>Ballantine's 12yrs</td>
<td>₹ 850</td>
</tr>
<tr>
<td>Jack Daniel's</td>
<td>₹ 850</td>
</tr>
<tr>
<td>Ballantine's</td>
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<tr>
<td>Jameson</td>
<td>₹ 750</td>
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<td>J.W. Black Label</td>
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<tr>
<td>Monkey Shoulder</td>
<td>₹ 750</td>
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<tr>
<td>Jim Beam</td>
<td>₹ 650</td>
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### COGNAC

<table>
<thead>
<tr>
<th>Cognac</th>
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<tr>
<td>Martell VS</td>
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<tr>
<td>Martell VSOP</td>
<td>₹ 995</td>
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<tr>
<td>Hennessy XO</td>
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### LIQUEUR

<table>
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<tr>
<th>Liqueur</th>
<th>Price</th>
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<tr>
<td>Kahlua</td>
<td>₹ 595</td>
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<tr>
<td>Drambuie</td>
<td>₹ 595</td>
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</table>

### WINES BY GIASS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Zonin, Chardonnay Italiano, Italy</td>
<td>₹ 1200</td>
</tr>
<tr>
<td>Hardys Shiraz Cabernet, Australia</td>
<td>₹ 1150</td>
</tr>
<tr>
<td>Sula Chenin Blanc Indian</td>
<td>₹ 950</td>
</tr>
<tr>
<td>Sula Shiraz Indian</td>
<td>₹ 950</td>
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</table>

### CHAMPAGNE

<table>
<thead>
<tr>
<th>Champagne</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>G H MUMM Brut Cordon Rouge</td>
<td>₹ 14500</td>
</tr>
</tbody>
</table>
# WINE

## SPARKLING WINE
- Sula Brut | ₹ 6950

## WHITE WINE
- Zonin, Chardonnay Italiano, Italy | ₹ 6500
- Jacob’s Creek, Chardonnay, Australia | ₹ 5500
- Black Tower, Riesling, Germany | ₹ 6500
- Cono Sur, Chardonnay, Chile | ₹ 5950
- Ruffino, Orvieto Classico, Italy | ₹ 6250
- Kumala, Sauvignon Blanc, South Africa | ₹ 6250
- Freixenet, Mia, Macabeo, Xarel-lo & Parellada, Spain | ₹ 6950
- Sula Chenin Blanc Indian | ₹ 4500

## RED WINES
- Cotes du Rhone, Grenache, France | ₹ 6450
- Chateau De Fontenille, Merlot, Cabernet sauvignon, Bordeaux, France | ₹ 7950
- Barton & Guestier Cotes-Du-Rhone, Grenache, Syrah Carignan | ₹ 8500
- Ruffino, Chianti, Italy | ₹ 6250
- Jacob’s Creek, Shiraz Cabernet, Australia | ₹ 5500
- Hardys, Shiraz Cabernet, Australia | ₹ 6000
- Black Tower Dornfelder, Pinot Noir, Germany | ₹ 6500
- Freixenet, Mia, Tempanillo, Spain | ₹ 6950
- Kumala, Pinotage, South Africa | ₹ 5950
- 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)
Length – 5.08”
Ring Gauge – 42
Smoking Time – 20-30 mins

This cigar is a sweet, medium-bodied Habano with the typical Romeo Julieta aroma. The first third presents a somewhat earthy flavor with hints of nuts and medium-low strength. The aromas 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.

₹1250
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)
Eggs/Milk/Crustacean/Fish/ Gluten (cereals like what, rye, barley, oats, etc 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 needed may vary per person.