A whole lot of wholesome!

If variety is the spice of your life, then CAD is glad to present a menu that features a wide selection of culinary delights from the far far east, the wild wild west and of course, from our own backyard.

While our master chefs have perfected the art of recreating international fare using the finest produce.

Think there’s nothing better than good home-cooked food? We agree! That’s why we brought in homemakers to do the chef’s cap. They’re eager to bring to your table cuisine prepared using fresh-off-the-market ingredients and flavours that are characteristic of this part of the world.

If that’s too hot to handle, there’s an assortment of classics that’s pretty much in your comfort zone.
all-day breakfast
07.00 hrs – 23.00 hrs

**all-day breakfast**

- **good-to-eat fruits (seasonal)** 275
  pineapple, watermelon, grape, papaya or banana

- **choice of cereals** 275
  corn flakes, wheat flakes, choco flakes, served with hot or cold milk

- **eggs cooked to order** 325
  choice of fried, boiled, scrambled, poached or omelettes, served with hash browns and grilled tomato

- **freshly baked breakfast breads** 325
  three oven-fresh breakfast rolls from a selection of croissants, danish pastries, muffins, whole-wheat bread or white bread toast, served with butter and preserves

- **waffles, pancakes or french toast** 325
  choice of plain, cinnamon or banana, served with maple syrup or honey, and melted butter
breakfast the indian way
breakfast the indian way

- idli 325
  steamed rice and lentil cake, served with chutney and sambhar

- dosa – masala or plain 325
  traditional rice and lentil indian pancake - plain or masala, served with chutney and sambhar

- pongal 325

- meelu vada 325
  deep-fried crispy lentil savoury indian doughnuts, served with coconut chutney and sambhar

- upma 325
  south indian breakfast speciality made with semolina, served with vegetables or plain

- pasarattu 325
  green moong dal dosa - an andhra breakfast, served with chutney and sambhar

- paratha 325
  griddle-cooked whole-wheat filled with choice of stuffing – aloo, gobi or paneer, served with yoghurt and pickle

- poori bhaji 325
  fluffy-fried wheat bread, served with potato curry
active food
07:00 hrs – 23:00 hrs

**breakfast**

- seasonal fresh fruit juice 275
- chef’s special vegetable juice 275
  special concoction of vegetables, herbs and spices
- good-to-drink smoothie 275
  banana, blueberry or seasonal fruit with yoghurt
- oat meal porridge 275
  served with fruits and honey
- multi-grain bread 250
  served with low-fat butter and homemade preserves
- homemade muesli 295
  served with low-fat milk or yoghurt
- broken-wheat upma 325
  fibre rich savoury broken-wheat, variation of the traditional semolina upma with vegetables
- gateway dosa 350
  an all-time favourite with chef’s special touch, made with nine types of lentils and multi-grains, flavoured with red and green chutney with an irresistible flavour of tomato, bell pepper and potato stuffing, spiked with olive oil and basil fragrance
- fluffy egg white omelette 325
  served with sautéed vegetables and whole-wheat toast
11:00 hrs – 23:00 hrs

salads

* greek salad 325
  crunchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives, tossed in oregano-flavoured vinaigrette dressing

** caesar salad 375
  crispy lettuce and chicken tossed with caesar dressing

soup

* oven-roasted tomato and burnt pepper soup with basil 250
* lemon-coriander soup 250
* cream of pollo soup 275
* murgh dhaniya shorba 275

light and long lasting light alternate
lite bites

* paneer or assorted vegetable pakoda 325
* mirchi or onion bhaji 325

* cheese chilli toast 375
  toasted bread topped with spiced cheese and grated

* fish ’n’ chips 595

sandwiches

  make your own sandwich
  whole-wheat, white bread or croissant

* cheese, tomato, lettuce and roasted vegetables 460
* chicken & egg 495

* vegetable club sandwich 475
  triple-layered, toasted multi-grain or white bread sandwich
  with cheese, lettuce, tomato, russian salad and pickled cucumber

* gateway club sandwich 575
  triple-layered, toasted multi-grain or white bread sandwich
  with cheese, lettuce, tomato, roasted chicken, fried egg and onion marmalade

burgers

* chilli vegetable burger 450
  burger with vegetable patty, the indian way

* spicy chicken burger 495
  a perfect steak of chicken in a sesame bun
  with lettuce and fried egg
pizza

- margherita 450
  an all-time favourite with mozzarella, tomato and basil
- paneer tikka pizza 450
  pizza topped with paneer tikka
- chicken tikka pizza 525
  a special pizza topped with chicken tikka

pasta
choice of spaghetti or penne

- pasta arrabbiata or pomodoro 450
- bolognese (lamb) 550
  - mac ‘n’ cheese
    classic macaroni and cheese baked with crumbs
  - mushroom 450
  - prawns 550

kebabs

- gateway active kebabs 475
  assortment of spinach, curd cheese and chick pea kebabs griddle-cooked,
  served with chef’s style salsa and mint chutney
- crispy-fried vegetable spring roll 450
- prawns salt and pepper 750
  served with hot garlic sauce

curries

- dal tadka 350
- dal makhani 375
- paneer lababdar 405
  a delicate combination of tandoor-cooked paneer and green peppers,
  simmered in fenugreek-flavoured tomato gravy
- dhania murg 575
  a home-style coriander-flavoured chicken curry
- fish curry 595
  tangy fish cooked with indian spices in traditional-style
breads
- naan, butter naan, roti, paratha, roomali roti, kulcha or phulka

rice
- steamed rice 275
- bisi bele bath 425
  rice cooked with vegetables and lentils
- multi-grain khichdi 425
  rice, broken-wheat and barley
  cooked with lentils, vegetables and spices

12:30 hrs – 14:45 hrs; 18:00 hrs – 23:30 hrs

international
- grilled cottage cheese 525
  grilled vegetable and cottage cheese on a bed of herb rice
  with tomato coulis

- fish ‘n’ chips 595
  served with tartar sauce

- caramelised lemon chicken 575
  succulent pan-roasted chicken
  infused with garlic, rosemary and lemon,
  served with wild mushroom sauce and mashed potatoes

- grilled prawns 750
  with garlic-lemon butter and grilled vegetables
indulge
appetisers

- chilli pesto paneer 425
  homemade cottage cheese marinated in yoghurt, green chilli, basil and aromatic spices, cooked in tandoor

- singapore chicken satay 525
  grilled chicken skewers, served with sweet and tangy peanut sauce

salad

- greek salad 325
  crunchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives, tossed in oregano-flavoured vinaigrette dressing

- caesar salad 375
  crispy lettuce and chicken tossed with caesar dressing

soups

- dal dhania shorba 250
  coriander-flavoured lentil soup

- oven-roasted tomato and burnt pepper soup with basil 250

- murgh dhaniya shorba 275

  cantonese
  - vegetable 250
  - chicken 295

  thai-style soup
  - vegetable 250
  - chicken 295
15:00 hrs – 19:00 hrs

comfort street food

.choice-french-fries
.choice-samosa

.savoury pastry filled with spiced potato and peas, served with tamarind chutney

.choice-mirchi-or-paneer-or-vegetable-bajji
.choice-loose-onion-pakoda
.choice-dahi-papdi-chaat
.choice-karam-punugulu-an-andhra-delicacy
.choice-pav-bhaji
.an all-time favourite tawa-cooked potatoes, vegetables, fresh chillies, coriander, tomatoes and special spice mix, served with buttered bread loaf

.choice-kodi-roast
.tender chicken chunks sautéed in south indian masala, served dry

.choice-mutton-chukka
.dry-cooked pepper-flavoured spicy lamb chunks

11:00 hrs – 23:00 hrs

sandwiches

.make-your-own-sandwich
.whole-wheat, white bread or croissant

.choice-cheese
.choice-tomato
.choice-lettuce
.choice-and-roasted-vegetables
.choice-chicken-and-egg
.choice-vegetable-club-sandwich
.triple-layered, toasted multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber
.choice-gateway-club-sandwich
.triple-layered, toasted multi-grain or white bread sandwich with cheese, lettuce, tomato, roasted chicken, fried egg and onion marmalade
burgers
- chilli vegetable burger 450
  burger with vegetable patty, the Indian-style

- spicy chicken burger 495
  a perfect steak of chicken in a sesame bun
  with lettuce and fried egg

kathi roll
- tandoori cottage cheese and peppers 475
- tandoori chicken and peppers 550

pizza
- margherita 450
  an all-time favourite with mozzarella, tomato and basil

- paneer tikka pizza 450
  pizza topped with paneer tikka

- chicken tikka pizza 525
  a special pizza topped with chicken tikka

pasta
  choice of spaghetti or penne

- pasta arrabbiata or pomodoro 450

- bolognese 550

- mac ‘n’ cheese
  classic macaroni and cheese baked with crumbs

- mushroom 450

- prawns 550
international
international

- grilled cottage cheese 525
  grilled vegetable and cottage cheese on a bed of herbed rice
  with tomato coulis

- baked vegetables 525
  choice of corn and spinach,
  mixed vegetables, or corn and peas

- grilled vegetables with herbs (seasonal) 525

- fillet of fish 585
  grilled fish with sautéed greens and
  grain mustard sauce or lemon butter sauce

- fish ‘n’ chips 585
  served with tartar sauce

- caramelised lemon chicken 575
  succulent pan-roasted chicken
  infused with garlic, rosemary and lemon,
  served with wild mushroom sauce and mashed potatoes

- spaghetti bolognese 550
  minced mutton cooked with Indian spices

- char-grilled medium prawns 750
  with garlic-lemon butter and grilled vegetables
pan asian

starters and mains

- vegetable manchurian 450
- corn salt and pepper 450
- chilli paneer 450
- vegetable spring roll 450
- exotic vegetables in hot garlic sauce 495
- vegetables cooked in hot garlic sauce
- baby corn and mushroom in schezwan sauce 495
- stir fried vegetable and greens in chilli soya sauce 495
- chicken spring roll 575

- apollo fish 595
  oriental-style fried fish with a regional touch
- chicken kung pao style 575
  a schezwan speciality, chicken tossed with schezwan peppers and fried cashew nuts
- cashew nut chicken 575
  our chef's signature dish
- nasi goreng 595
  spicy indonesian fried rice, served with chicken satay and fried egg
- konjee crispy lamb 595
  crispy-fried shredded lamb tossed with vegetables and tomato

- prawns 750
  choice of golden fried of schezwan
- crab singapore 750
  fresh crabs cooked with sweet chilli sauce
- jumbo prawns 950
  choice of golden fried of schezwan
- lobster 950
  our chef's signature dish

noodles

- hakka noodles
- vegetable 295
- egg or chicken 325
- prawns 395

rice

- fried rice
- vegetable 295
- egg or chicken 325
- prawns 395
kebabs, curries, rice, breads and kids’ menu
kebabs

- lal mirch ka paneer tikka 475
  homemade cottage cheese marinated in yoghurt and aromatic spices, cooked to perfection in a clay oven
- hara bhara kebab 475
  deep fried minced peas, spinach & potato patty served with mint chutney
- ajwain fish tikka 585
  chunks of fresh fish marinated with yoghurt, carom seeds and aromatic spices
- malai murg tikka 575
  juicy chunks of chicken marinated in flavoured fresh cream, and cooked to perfection in tandoor
- gilafi gosht seekh kebab 595
  minced lamb kebab
- tandoori chicken 595
  leg and breast of chicken marinated with yoghurt and indian spices, cooked in charcoal oven
- murg tangdi kebab 595
  chicken drums skewered in clay pot for perfection
- tandoori pomfret 750
  pomfret marinated with yoghurt and aromatic spices, cooked in tandoor pot
- non veg kebab platter 1100
  assorted chicken/ fish/ lamb/ prawn

curries

- bhindi do pyaza 475
  farm fresh okra cooked in traditional style with lot of onions and tomatoes
- mix vegetable curry 475
  carrot, beans, cauliflower, corn and green peas cooked with cashew nut paste and Indian spices
- aloo capsicum 475
  potatoes and capsicum cooked with Indian spices
- paneer lababdar 495
  a delicate combination of tandoor-cooked paneer and green peppers, simmered in a fenugreek-flavoured tomato gravy
- mathi chaman 495
  cottage cheese chunks cooked in rich cashew gravy, flavoured with fresh fenugreek
- mutter mushroom masala 495
  green peas and mushrooms cooked with Indian spices
- dhania murg 575
  a home-style coriander-flavoured chicken curry with Indian spices
- butter chicken 575
  tandoori chicken cooked in creamy tomato gravy
- mutton rogan josh 595
  an indian delicacy, mutton curry in traditional-style
- jhinga masala 750
  medium prawns home-style preparation with onion, tomato and spices
rice
- steamed rice 275
- perugu annam 295
curd rice
- bisi bele bath 425
  rice cooked with vegetables and lentils
- multi-grain khichdi 425
  rice, broken wheat and barley,
  cooked with lentils, vegetables and spices
- hyderabadi subz biryani 525
  basmati rice dum-cooked with vegetables,
  served with raita and salan
- kodi guddu pulao 525
  rice cooked with local spice and spiked boiled eggs,
  served with raita
- hyderabadi gosht biryani 650
  basmati rice dum-cooked with lamb,
  served with raita and salan
- nizami murg biryani 625
  basmati rice dum-cooked with chicken,
  served with raita and salan
- fried prawn biryani 675
  basmati rice cooked with marinated fried prawns
  served with raita and salan

breads
- breads 150
  naan, butter naan, roti, paratha, roomali roti, kucha or phulka

kids’ menu
- pokemon pizza 425
  mini pizza with roundels of tomatoes and capsicum
- wimpy burger 425
  juicy vegetable burger with french fries
- snoopy doo hot dog 425
  hot dog with chicken sausages and lettuce
- snow white rainbow scoops 425
  three different small scoops of ice creams
  topped with cherries and nuts
- jughead’s boost shake with choco nuts and cookie 425
  chocolate milkshake with choco cookies and nuts
12:30 hrs – 14:45 hrs; 19:00 hrs – 23:30 hrs

regional home-style

more kuzhambu 375
curd-based, tempered

tomato pappu 350
lentils flavoured with tomatoes

vepudu 450
bhindi or aloo or small gherkins or yam

tomato drumstick, cashew curry 475
Andhra special tomato, drumstick and cashew curry

flavoured rice 475
kothimiri or karam podi or nemmakai

ragi sankati 350
ragi flavour cooked with rice and ghee

putta gudugullu iguru 475
a regional delight, mushrooms cooked to perfection with tomatoes and onions

guthi vonkai 475
baby brinjals tossed in a tangy spicy andhra curry

nellore chepala pulusu 595
traditional spicy andhra fish curry

kodi karam koora 575
morsels of chicken slow-cooked in an aromatic gravy

natu kodi pulusu 595
authentic country chicken cooked in regional flavours

kodi guddu koora 495

gongura mamsam 595
lamb chunks cooked with tangy gongura leaves – a local favourite

pesthala koora 750
crab curry in south indian style

guntur chilly prawns 750
andhra style chilly prawns

andhra vegetarian thali 800
a whole meal by itself with one vegetarian starter,
three vegetarian dishes, sambar, rasam, pappu,
flavoured rice, and one dessert, accompanied with curd,
steamed rice, pickle, papad, chutney, buttermilk and poori

andhra non-vegetarian thali 850
a whole meal by itself with one non-vegetarian starter,
two non-vegetarian dishes, one vegetarian dish, sambar,
rasam, pappu, steamed rice, flavoured rice and one dessert,
accompanied with poori, curd, pickle, papad, chutney and buttermilk
desserts, hot and cold beverages
desserts

• choice of ice cream 295
  vanilla, chocolate, mango, strawberry, butterscotch or black currant

• jamun tart with rabdi 325
  gulab jamun, served with a difference

• kurbani ka meeta 325
  dry apricot cooked in sugar and spices

• kesari pista rasmalai 225

• gulab jamun 295

• caramel custard 295

• apple pie 325
  baked spiced apples enveloped in a pastry shell, served with vanilla ice cream

• dark chocolate combo 325
  a delectable dark chocolate mousse, walnut brownie and chocolate ice cream

• chocolate brownie with ice cream 325

hot and cold beverages

• fresh lime soda or water 175

• aerated water and services 175

• bottled water and services 150

• chaas 175
  plain or masala

• tea 195
  our finest choice of assam, green, Darjeeling, earl gray, English breakfast, jasmine, camomile

• coffee 195
  choice of filter coffee, espresso, cappuccino, decaffeinated, cafe latte, Debra coffee

• tender coconut water 195

• punjabi lassi 275
  salt or sweet or plain

• cold coffee 275
  with or without ice cream

• hot chocolate, bournvita or horlicks 275

• iced tea 250

• milkshake 275
  vanilla, strawberry or chocolate

• energy drink 295

• seasonal fresh fruit juice 275
breakfast

- seasonal fresh fruit juice 275
  - good-to-eat fruits 275
    - pineapple, watermelon, grape, papaya or banana
- good-to-drink smoothie 275
  - banana, blueberry or seasonal fruit with yoghurt
- choice of cereals 275
  - corn flakes, wheat flakes, chocos or all-bran, served with hot or cold milk
- homemade muesli 285
  - served with soy milk, low-fat milk or yoghurt
- oatmeal porridge 275
  - served with fruits and honey
- multi-grain bread 250
  - served with low-fat butter and homemade preserves
- breakfast breads 325
  - three oven-fresh breakfast rolls from a selection of croissants, danish pastries, muffins, whole-wheat bread or white bread toast, served with butter and preserves
- eggs cooked to order 325
  - fried, boiled, scrambled, poached, omelette or akuri

salad

- greek salad 325
  - crunchy mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives tossed in oregano-flavoured vinaigrette dressing

soup

- oven-roasted tomato and burnt pepper soup with basil 250
burgers
- chilli vegetable burger 450
  burger with vegetable patty – the indian way
- spicy chicken burger 495
  a perfect steak of chicken in a sesame bun with lettuce and fried egg

sandwiches
- make your own sandwich
  choice of whole-wheat, white bread or croissant
  - cheese, tomato, lettuce, peppers or roasted vegetables 450
  - chicken & egg 495
- vegetable club sandwich 475
  triple-layered, toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber
- gateway club sandwich 575
  triple-layered, toasted, multi-grain or white bread sandwich with cheese, lettuce, tomato, roasted chicken, fried egg and onion marmalade

lite bites
- french fries 295
- cheese balls 325
- cheese chilli toast 375
  toasted bread topped with spiced cheese and gratinated

pizzas
- margherita pizza 450
  an all-time favourite – mozzarella, tomato and basil
- chicken tikka pizza 525
  a special pizza topped with chicken tikka
- fish ‘n’ chips 595
  served with tartar sauce
curries

- paneer lababdar 495
  a delicate combination of tandoor-cooked paneer and green peppers simmered in fenugreek-flavoured tomato gravy

- dal makhani 375

- gongura mamsam 595
  lamb chunks cooked with tangy gongura leaves – a local favourite

- dhania murg 575
  a home-style rich chicken curry with Indian fine herbs and predominating flavour of fresh coriander

rice

- hyderabadi subz biryani 525
  basmati rice dum-cooked with vegetables, served with raita and salan

- bisi bele bath 425
  rice cooked with vegetables and lentils with local spices

- steamed rice 275

- perugu annam 295
  curd rice

- hyderabadi gosht biryani 650
  basmati rice dum-cooked with lamb, served with raita and salan

- nizami murg biryani 625
  basmati rice dum-cooked with marinated chicken, served with raita and salan

bread

- phulka or tawa paratha 150
desserts

- choice of ice cream  295
  vanilla, chocolate, mango, strawberry, butterscotch or black currant
- kesar pista rasmalai  325
- gulab jamun  295
- caramel custard  295
- chocolate brownie with ice cream  325

hot and cold beverages

- fresh lime soda or water  175
- aerated water and services  175
- bottled water and services  150

- chaas  175
  plain or masala
- tea  195
  our finest choice of assam, green, Darjeeling, earl gray, English breakfast, jasmine, camomile
- coffee  195
  choice of filter coffee, espresso, cappuccino, decaffeinated, cafe late, Debra coffee
- tender coconut water  195
- punjabi lassi  275
  salt or sweet or plain
- cold coffee  275
  with or without ice cream
- hot chocolate, bournvita or horlicks  275
- iced tea  250
- milkshake  275
  vanilla, strawberry or chocolate
- energy drink  295
Vegetarian

Non-vegetarian

Halal

Gluten free

Some food preparations contain mono-sodium glutamate.

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

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