A whole lot of wholesome!

If variety is the spice of your life, then GAD 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 seasonal fruits  255
  choice of seasonal freshly cut fruits

- cereals  185
  corn flakes, wheat flakes, chocos and all-bran,
  served with hot or cold milk

- freshly baked breads and morning pastries  245
  choose any three: croissant, danish pastry, muffin or whole-wheat bread,
  served with butter, fruit preserves and honey

- pancake, waffles or french toast  245
  choice of plain, cinnamon or banana,
  served with maple syrup or honey and melted butter

- eggs cooked to order  285
  choice of scrambled, fried, poached, boiled or omelette,
  served with grilled tomato, hash browns, sausage, bacon or ham
breakfast the indian way
07:00 hrs - 10:00 hrs

breakfast the indian way

- idli  245  
  steamed rice and lentil cake, served with sambar and chutney

- dosa  245  
  traditional rice and lentil pancake - plain or masala, served with sambar and chutney

- uttappam  245  
  south indian savoury pancake made with lentils and rice, served plain or topped with tomatoes or onions

- poori with aloo bhaji  245  
  a mildly spiced potato curry, served with fried indian bread

- aloo paratha  245  
  griddle-cooked whole-wheat bread filled with mildly spiced potatoes, served with yoghurt and pickle
11:00 hrs - 23:00 hrs

**regional home-style food**

- **medu vada** 245
  served with sambhar and chutney

- **pesaruttu** 245
  Andhra special dosa made with green moong dal
  served with sambhar and chutney

- **mla pesaruttu** 245
  Local special dosa made with green moong dal,
  stuffed with upma, served with sambhar and chutney

- **rawa dosa** 245
  Special dosa made with rava, rice flour, refined flour with jeera,
  green chilli and curry leaves stuffed with or without onion,
  served with sambhar and chutney
active food
07:00 hrs - 23:00 hrs

breakfast

- choice of freshly squeezed seasonal juice  
  pineapple, watermelon, grape, orange, sweet lime, carrot or papaya  
  195

- chef’s special vegetable juice  
  special concoction of vegetable, herbs and spices  
  195

- good-to-drink smoothie  
  banana, blueberry or seasonal fruit with yoghurt  
  195

- homemade muesli  
  served with soy milk, low-fat milk or yoghurt  
  195

- oat meal porridge  
  served with fruits and honey  
  195

- multi-grain bread  
  served with low-fat butter and homemade preserves  
  245

- gateway multi-grain dosa  
  an all-time favourite with chef’s special touch,  
  made with nine types of lentils and grains,  
  flavoured with red and green chutney  
  with an irresistible tomato, bell pepper and  
  potato stuffing, spiked with olive oil and basil fragrance  
  295

- broken-wheat upma  
  fibre rich savoury broken-wheat variation  
  of the traditional semolina upma with vegetables  
  245

- fluffy egg white omelette  
  served with broccoli, tomatoes and whole-wheat toast  
  295
11:00 hrs - 23:00 hrs

**soups and salads**

- oven-roasted tomato and burnt pepper soup with basil  **175**
- lemon coriander vegetable soup  **175**
- almond and spinach broth  **175**
  healthy spinach extract, flavoured with almonds
- caesar salad - vegetarian  **315**
  crisp lettuce with garlic toast, parmesan and caesar dressing made with vegetarian mayonnaise
- char-grilled vegetable with crispy chickpeas  **315**
  char-grilled vegetables with crispy chickpeas in pesto lemon dressing with garlic toast
- roasted beet salad  **315**
  green moong sprouts tossed with bell peppers, lettuce, tomatoes, pickled onion and vinaigrette dressing

**light and long lasting light alternate**

**sandwiches and burgers**

- whole-wheat veggie sandwich  **415**
  double-layered, toasted, whole-wheat bread sandwich with grilled bell pepper, lettuce and tomato
- multi-grain soft baguette  **445**
  with spicy chicken sausages
- whole-wheat veggie burger  **415**
  with an assortment of spinach, garlic, gherkins, olives, lettuce and tomato
pizzas and pastas

- multi-grain pizza with corn and mushroom 385
- whole-wheat penne arrabbiata 385
  penne with spicy tomato sauce with garlic and basil
- whole-wheat spaghetti pesto 385
  with pesto, sun-dried tomato, olives and chilli flakes

kebabs

- palak dahi kebab 325
  kebab made with assortment of spinach, curd, cottage cheese,
  kaju powder and besan cooked on the griddle,
  served with mint chutney
- gateway active kebabs 375
  an assortment of spinach, curd, cheese and
  chickpea kebabs griddle-cooked,
  served with chef's-style salsa and mint chutney
- ajwaini macchi tikka 435
  chunks of fresh fish marinated with mustard oil,
  ajwaini and aromatic spices, cooked in a clay oven
- masala fried fish 435
  home-style marinated fish cooked on tawa

curries

- khumb palak 325
  button mushroom cooked in garlic and
  cumin-flavoured spinach with indian spices
- dal tadka 245
  yellow lentils tempered with cumin and red chilies
- fish curry 445
  spicy home-style fish curry, finished with coconut milk
international

- grilled tofu with vegetable creole sauce 395
  grilled tofu marinated with oregano and basil, served with creole sauce

- polenta filled with creamy vegetables 395
  served with bell peppers and tomato coulis

- fillet of fish 465
  herb-crusted oven-baked fish with sautéed greens and grain mustard sauce

rice and breads

- steamed basmati rice 215

- multi-grain khichdi 315
  brown rice, broken-wheat and barley, cooked with lentil, broccoli and spices

- breads from tandoor 110
  roti, phulka, multi-grain roti or bajara chapati
indulge
12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

appetisers and salads

- chilli pesto paneer  385
  homemade cottage cheese marinated in yoghurt, green chilli, basil and aromatic spices, cooked in tandoor

- fish cake with danish remoulade sauce  415
  fish cake made with grilled fish, onion, oregano, basil and crumb with remoulade sauce

- singapore chicken satay  415
  grilled chicken skewers, served with sweet and tangy peanut sauce

- caesar salad  315
  crisp lettuce with garlic toast, parmesan and caesar dressing made with vegetarian mayonnaise and anchovies or grilled chicken

- grilled chicken with apple and walnut salad  395
  shredded grilled chicken with cream and mayonnaise, black and green olives topped with apple and walnut

soups

- cream of mushroom and almond  175

- chicken corn chowder  175
  a fine combination of chicken and corn cream based soup

- lemon coriander soup  175

vegetables

- chicken

15:00 hrs - 19:00 hrs

comfort street food

- samosa  225
  savoury pastry filled with spiced potato and peas, served with tamarind chutney

- mirchi bhaji  225
  batter-fried big chilli filled with chopped onion, mixed with lemon juice and seasoning

- dahi papdi chaat  225
  papdi, potatoes, onions and green chillies, topped with dahi, tamarind chutney and mint chutney, finished with sev and coriander leaves

- masala vada  225
  chana dal vada with onion, green chili, red chili and coriander leaves, served with chutney

- french fries  225
11:00 hrs - 23:00 hrs

sandwiches

make your own sandwiches
baguette, whole-wheat, focaccia, white bread or croissant
$ cheese, tomato, lettuce, roasted vegetables  415
$ chicken, tuna, ham, egg, salami  445

$ veggie club sandwich  415
triple-layered, toasted multi-grain or white bread sandwich,
with cheese, lettuce, tomato, russian salad and pickled cucumber

$ gateway club sandwich  445
triple-layered, toasted multi-grain or white bread sandwich,
with cheese, lettuce, sliced tomato, roasted chicken,
fried egg and onion marmalade

$ multi-grain soft baguette  445
with spicy chicken tikka salad

burgers

$ veggie burger  415
with choice of onion marmalade or cheese,
served with pickled gherkins, lettuce and tomato

$ chicken burger  445
with choice of onion marmalade or cheese,
served with pickled gherkins, lettuce and tomato

wraps

$ paneer kathi roll  395
cottage cheese, peppers and onion,
tossed in indian masala, rolled in indian bread

$ chicken kathi roll  445
slices of chicken tikka, peppers and onion,
tossed in indian masala, rolled in indian bread
11:30 hrs - 23:00 hrs

**pizzas**

- *margherita* 385  
  an all-time favourite, buffalo mozzarella, tomato and basil

- *veggie paneer* 385  
  onion, capsicum, mushroom, paneer and golden corns topped with indian spices

- *hot chicken tikka pizza* 415  
  special pizza topped with chicken tikka, capsicum, onion and red chillies adds an extra punch

**pastas**

- spaghetti, whole-wheat penne, fettuccine or fusili

**sauces**

- *alfredo* 385  
  a cheesy cream sauce

- *arrabbiata* 385  
  spicy tomato sauce with garlic and basil

- *mac 'n' cheese*  
  baked macaroni and cheese with crumbs

- *mushroom* 385

- *prawns* 565

- *bolognais*e 445  
  lamb sauce and freshly grated parmesan cheese

- *a la romana* 415  
  in cream sauce with chicken, spinach, mushroom and basil

**risotto**

- *emerald green risotto* 410  
  asparagus, zucchini, broccoli and spinach risotto

- *spicy creamy pumpkin risotto* 410  
  risotto with red pumpkin and chili flake

- *an excellent combination of arborio rice and chicken* 425

- *prawns* 565
combo set platter and international
12:30 hrs - 14:45 hrs; 19:00 hrs - 23:30 hrs

combo set platter

kebabs 625
- tomato soup, paneer tikka, dal makhani, tandoori or tawa paratha, served with rasmalai
- or
- tomato soup, chicken tikka, dal makhani, tandoori or tawa paratha, served with rasmalai

curry 625
- tomato soup, khumb palak or paneer makhani and dal with roti or rice, served with gulab jamun
- or
- tomato soup, dhania murg or gosht bhagar and dal with roti or rice, served with gulab jamun

italian 625
- tomato soup, lettuce and roasted vegetable salad, penne alfredo with mushroom, served with chocolate mousse
- or
- tomato soup, lettuce and roasted vegetable salad, penne alfredo with chicken, served with chocolate mousse
international

- cottage cheese, eggplant and zucchini parmigiana 385
  layers of cottage cheese, eggplant and zucchini with
tomato concasse and baked golden brown

- char-grilled medium prawns tossed in garlic butter sauce 765
  grilled medium prawns tossed in garlic butter sauce,
served with sauteed vegetables and mashed potato

- fish 'n' chips 465
  served with tartar sauce

- spanish roasted chicken 465
  with roasted mediterranean vegetable and mushroom jus

- pork chop with barbecue sauce 485
  grilled pork chop with barbecue sauce
kebabs, curries, rice, breads and kids’ menu
11:30 hrs - 14:30 hrs; 19:30 hrs - 23:00 hrs

**kebabs**

- **hara bhara kebab** 385
  mildly spiced patties of fresh vegetables, green peas, potato and spinach, cooked on a tawa

- **vegetable seekh kebab** 385
  spiced, minced vegetable kebab skewered and cooked in a clay oven

- **tandoori jhinga** 765
  medium prawns marinated in a mixture of yoghurt and spices cooked in the clay pot to make this delicious seafood

- **tandoori murg** 445
  a highly popular Indian chicken preparation in tandoor

- **lal mirch chicken tikka** 425
  juicy chunks of chicken marinated in yoghurt, aromatic spice with a ting of red chilli cooked to the perfection in a tandoor

- **murg malai kebab** 425
  juicy morsels of chicken marinated in yoghurt, cheese, cream and cashew paste with aromatic spice mix, and made to perfection in a clay oven

- **lasooni tangdi kebab** 425
  a famous north Indian delicacy made with chicken drumsticks, marinated in garlic, yoghurt, spices and tandoori masala in the tandoor

- **mughlai mutton seekh kebab** 475
  minced lamb with aromatic spices skewered, cooked with a coat of egg in a clay oven

- **mutton shami kebab** 475
  an all-time favourite fried kebab made from minced mutton, chana dal and aromatic spices
curries

- paneer makhani 385
delicately cooked cottage cheese simmered in fenugreek-flavoured tomato gravy, finished with butter and cream

- aloo gobi 325
aloo and gobi cooked in onion-tomato masala

- capsicum corn carrot masala 325
a combination of capsicum, american corn and mushroom cooked to perfection with spices

- kadhai vegetables 325
seasonal vegetable cooked in kadhai masala

- dal makhani 245
black lentil, simmered overnight on slow fire, enriched with fresh cream and butter

- dal tadka 245
yellow lentils tempered with cumin and red chilies

- jhinga masala 765
medium prawns home-style preparation with onion, tomato and spices

- dhania murg 445
a very home-style, rich chicken curry with indian fine herbs and predominant flavour of fresh coriander

- murg tikka lababdar 445
chicken tikka morsels simmered in tomato gravy, enriched with cream, spices and fenugreek

- mutton masala 475
delicacy of mutton cooked with onion-tomato masala

- mutton hyderabadi korma 475
mutton cooked in a mildly spiced rich korma gravy
rice
- vegetable biryani  415
  basmati rice dum cooked with vegetables, served with raita
- steamed rice  215
- pulao  225
  choice of peas, mushrooms, mixed vegetables or cumin
- murg biryani  485
  basmati rice dum cooked with marinated chicken, saffron, cardamom, mace and mint, served with raita
- hyderabadi gosht ki biryani  525
  basmati rice dum cooked with lamb, served with raita
- nasi goreng  485
  spicy indonesian fried rice, served with chicken satay and fried egg

11:30 hrs - 14:30 hrs; 19:30 hrs - 23:00 hrs

breads
- breads from tandoor  110
  naan, paratha, roomali roti or stuffed kulcha

12:30 hrs - 23:30 hrs

kids’ menu
- kids power house  275
  spaghett or penne with spinach and cheese sauce
- mini pizza  275
  tomato sauce, mozzarella cheese and oregano
- chicken nuggets  335
  chicken nuggets with french fries
- hot chocolate brownie  225
  served with vanilla ice cream
desserts, hot and cold beverages
desserts

- moong dal halwa 245
  traditional halwa made with split yellow moong dal and sugar, enriched with nuts

- qubani ka meetha 215
  a hyderabadi delicacy made from dried apricots and traditionally garnished with malai

- rasmalai 235

- choice of ice cream 175
  vanilla, chocolate, mango, strawberry, butterscotch or fig and honey

- dark chocolate combo 245
  a delectable dark chocolate mousse, walnut brownie and chocolate ice cream

- caramel custard 235

- panna cotta served sugar-free with fresh fruits 235

- trio of cheese cake 235
  triple-layered cheese cake consisting of mocha, lemon and chocolate with a thin layer of sponge
hot and cold beverages

☕️ coffees 175
  instant, decaffeinated, espresso or cappuccino

🍵 teas 175
  masala, ginger, lemon, earl grey, green tea, herbal or chamomile

🍫 hot chocolate, bournvita or horlicks 185

ialis 200
  vanilla, strawberry or banana

☕️ cold coffee 200
  with or without ice cream

🍹 lassi 200
  plain, salted or sweet

🍊 seasonal fresh juices 195

เจอ chilled tetra pack juices 145

🔥 energy drink 275
  red bull

🍋 fresh lime soda or water 125

💧 aerated beverages 115
  bottled water

 água 95
  hilmayan 115
Please inform our associates if you are allergic to any ingredients. Some food preparations contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

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