citriné

A WHOLE LOT OF WHOLESOME!

If variety is the spice of your life, then citriné is glad to present a menu that features a wide selection of culinary delight from the Wild West and our own backyard, home to descend ants of the Mughals as well as the Peshwas.

While our master chefs have perfected the art of recreating international fare using the finest produce, they've also masterminded ACTIVE FOOD - great-to-taste, micro nutrient-based food and beverage for those who look after them selves.

Active Food include sing radiants of low glycemic value - such as complex carbohydrates, unpolished and unprocessed whole grains, vegetables and legumes that ensure sugar is released in to the blood stream much slower than other types of food. This help sin weight management and keeping your energy levels high.

It also includes fresh fruit dishes packed with antioxidants and phytochemicals that fight against free radicals and inflammation, known to cause chronic diseases; pro-biotic food that's naturally fermented and loaded with use ful bacteria; and super foods that are believed to be mood enhancers.

Vegetarian    Non-Vegetarian    Gateway Signature Dishes    Active Food

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.
All Day Breakfast
7:00am - 11:00pm

International

- **Choice of Freshly Squeezed Seasonal Fruit Juice**
  - Orange, sweet lime, pineapple or watermelon
  - $285

- **Chef’s Special Vegetable Juice**
  - Special concoction of vegetable, herbs and spices
  - $265

- **Good to Drink Smoothie**
  - Banana, blueberry or seasonal fruit with yoghurt
  - $250

- **Freshly Baked Breads and Morning Pastries**
  - Choose any Three
    - Croissant, danish pastry, muffin, doughnut, whole wheat bread or multi-grain bread toast with butter, fruit preserve, marmalade and honey
  - $225

- **Multi-Grain Bread**
  - Served with low fat butter and homemade preserves
  - $225

- **Gateway Active Wheat Flakes**
  - Home made muesli or wheat flakes served with low fat milk, soya milk or yoghurt
  - $225

- **Bircher Muesli**
  - Oat meal, cream, grated carrot, apple, honey and nuts
  - $225

- **Oat Meal Porridge**
  - Served with honey
  - $225

- **Pancakes**
  - Served with maple syrup, honey and melted butter, served plain or with banana, apple, raisin or cinnamon
  - $225

- **Eggs Made to Order**
  - Fried, boiled, scrambled, poached or omelettes of your choice, served with homemade hash brown potato and grilled tomato served with bacon, ham or sausage
  - $275

- **Egg White Omelette**
  - Served with broccoli, tomatoes and whole wheat toast
  - $275

- **Cheese Selection**
  - Four varieties of cheese with nuts and crackers
  - $325

Indian

- **Idli**
  - Steamed rice and lentil cake, served with sambhar and chutney
  - $300

- **Multi Grain Masala Uttappam**
  - Combination of nine grains roasted and ground in house, flavoured with chopped plum tomatoes, coriander and onions served with sambhar and chutney
  - $300

- **Paratha**
  - Whole wheat unleavened and layered Indian bread filled with a choice of mildly spiced potatoes, herbed cauliflower or minced cottage cheese, served with pickle and yoghurt
  - $325

- **Kothimbir Vadi**
  - All time favourite - gram flour and coriander flat cake, deep fried and served with green chutney
  - $285

- **Kanda Poha**
  - Maharashtrian breakfast speciality created with flattened rice, tempered cumin, mustard and peanut
  - $300

- **Misal Pav**
  - Local spicy curry comprising of sprouted lentils, served with house baked pav
  - $300
## Appetizers
11:30am - 11:30pm

### Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greek</td>
<td>400</td>
</tr>
<tr>
<td>crunchy Mediterranean salad with iceberg lettuce, diced cucumber, peppers, onion, tomato, feta cheese and olives tossed in oregano flavored vinaigrette dressing</td>
<td></td>
</tr>
<tr>
<td>Thai Raw Papaya and Citrus Salad</td>
<td>400</td>
</tr>
<tr>
<td>chilled silken tofu and kikkoman soya with raw papaya</td>
<td></td>
</tr>
<tr>
<td>Smoked Norwegian Salmon Salad</td>
<td>475</td>
</tr>
<tr>
<td>served with savour apple and garlic toast</td>
<td></td>
</tr>
<tr>
<td>Burnt Herbs Home Charred-Chicken Salad</td>
<td>475</td>
</tr>
<tr>
<td>cold salad of chicken placed on a toasted bagel</td>
<td></td>
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</table>

### Soup

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Basil Flavored Roma Tomato Soup</td>
<td>300</td>
</tr>
<tr>
<td>with garlic crouton</td>
<td></td>
</tr>
<tr>
<td>Mushroom Cappuccino</td>
<td>300</td>
</tr>
<tr>
<td>thyme flavored creamy mushroom soup</td>
<td></td>
</tr>
<tr>
<td>Spicy Pepper Broth</td>
<td>300</td>
</tr>
<tr>
<td>vegetable/chicken or seafood</td>
<td></td>
</tr>
<tr>
<td>Lamb and Kidney Bean Soup</td>
<td>300</td>
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</tbody>
</table>

### Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vietnamese style Summer Chicken Roll</td>
<td>485</td>
</tr>
<tr>
<td>Chilled Poached Prawns</td>
<td>485</td>
</tr>
<tr>
<td>pepper remoulade and salmon caviar</td>
<td></td>
</tr>
<tr>
<td>Deep Fried Spinach Kebab with Bikaneri Papadum</td>
<td>450</td>
</tr>
<tr>
<td>Sev Papdi Chaat</td>
<td>375</td>
</tr>
<tr>
<td>famous Mumbai street food, flattened crispy mini poories topped with potatoes, melange of sweet, spicy tangy chutneys and gram flour crunchy noodles</td>
<td></td>
</tr>
<tr>
<td>Cheese Chilli Garlic Toast</td>
<td>375</td>
</tr>
<tr>
<td>french bread toast topped with lightly spiced creamy cheese garlic mixture and gratinated</td>
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</tbody>
</table>
## Comfort Food

<table>
<thead>
<tr>
<th>Comfort Food</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Tikka Kathi Roll</td>
<td>485</td>
</tr>
<tr>
<td>Paneer Tikka Kathi Roll</td>
<td>450</td>
</tr>
<tr>
<td>Samosa</td>
<td>275</td>
</tr>
<tr>
<td>savoury pastry filled with spiced potato and peas, served with tamarind chutney</td>
<td></td>
</tr>
<tr>
<td>Pao Bheji</td>
<td>300</td>
</tr>
<tr>
<td>an all-time favourite tawa-cooked potatoes, vegetables, fresh chillies, coriander, tomatoes and special spice mix, served with buttered mini-bread</td>
<td></td>
</tr>
<tr>
<td>Kothimbir Vadi</td>
<td>285</td>
</tr>
<tr>
<td>all time favourite gram four and coriander flat cake, deep fried and served with green chutney</td>
<td></td>
</tr>
<tr>
<td>Kanda Poha</td>
<td>300</td>
</tr>
<tr>
<td>Maharashtrian breakfast speciality created with flattened rice, tempered cumin, mustard and peanut</td>
<td></td>
</tr>
<tr>
<td>Misal Pav</td>
<td>300</td>
</tr>
<tr>
<td>local spicy curry comprising of sprouted lentils, served with house baked pav</td>
<td></td>
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### Sandwiches

<table>
<thead>
<tr>
<th>Sandwiches</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Make Your Own multi-grain, whole wheat, focaccia, white bread or croissant</td>
<td>475</td>
</tr>
<tr>
<td>Meat: chicken, tuna, ham, egg and salami</td>
<td></td>
</tr>
<tr>
<td>Vegetable: cheese, tomato, lettuce and roasted vegetables</td>
<td>400</td>
</tr>
<tr>
<td>Whole Wheat with Roasted Vegetables</td>
<td>400</td>
</tr>
<tr>
<td>toasted with grilled bell peppers, lettuce, tomato, low fat butter spread</td>
<td></td>
</tr>
<tr>
<td>Gateway Club triple-layered, toasted multi-grain or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg and onion marmalade or cheese, served with pickled gherkins, lettuce and tomato</td>
<td>450</td>
</tr>
<tr>
<td>Spicy Poached Chicken multi grain soft baguette with spicy chicken sausages and greens</td>
<td>450</td>
</tr>
<tr>
<td>French Fries</td>
<td>250</td>
</tr>
</tbody>
</table>

### Burgers

<table>
<thead>
<tr>
<th>Burgers</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken with choice of onion marmalade or cheese, served with pickled gherkins, lettuce and tomatoes</td>
<td>475</td>
</tr>
<tr>
<td>Veggie with choice of onion marmalade or cheese, served with pickled gherkins, lettuce and tomatoes</td>
<td>425</td>
</tr>
</tbody>
</table>

### Main course

<table>
<thead>
<tr>
<th>Main course</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baingan ka Bharta roasted and mashed aubergine tempered with aromatic Indian herbs and spices</td>
<td>450</td>
</tr>
<tr>
<td>Bhindi Nayantara shallow fried lady finger with mothers recipe</td>
<td>450</td>
</tr>
<tr>
<td>Home Style Chicken Curry</td>
<td>700</td>
</tr>
<tr>
<td>Dal Palak yellow lentil tempered with spices and wilted spinach</td>
<td>450</td>
</tr>
</tbody>
</table>
Pizza
11:30am - 11:00pm

thin crust - regular or multi grain

- Margherita 495
  homemade tomato concasse, mozzarella cheese and fresh basil

- Indiana 575
  tomatoes, shredded chicken tikka

- Scampi 650
  herb and chilli prawns

- A La Sarda 550
  spinach, ricotta and corn

- Wild Mushroom 550
  chardonnay wild mushroom ragout, rocket, shaved parmesan

- Paneer Tikka 525
  garlic herb crust, pickled ginger, miso aioli, sprouts

- Bar-Be-Que 550
  spicy lamb arrabbiata, caramelized onion, fresh basil

Pasta
11:30am - 11:00pm

spaghetti, whole wheat penne or fusili

Sauces with Vegetables

- Arrabbiata 515
  spicy tomato sauce with chilli flakes

- Aglio E Olio 515
  olive oil, shredded garlic, chilli flakes, parsley, shaved parmesan

- Alfredo 515
  creamy sauce flavoured with parmesan cheese

- Chicken Bolognese 575
  minced chicken and herb plum tomato sauce

Risotto

- Mushroom 550
- Chicken 575
- Prawn 750

Mac N Cheese
classic baked macaroni and cheese with choice of

- Mushroom 550
- Chicken 575
- Prawn 750
**Continental**

2.45pm - 03.30pm

- **Grilled Creole Marinated Polenta Cake**
  - Chargrilled homemade semolina squares, served with grilled bokchoy and mustard vegetables
  - 525

- **Vegetable Lasagne**
  - Layered baked pasta with vegetables and gratinated cheese served with vine tomato emulsion
  - 550

- **Gremolata Crusted New Zealand Lamb Chop**
  - Lyonnaise potato and merlot jus
  - 775

- **Grilled Atlantic Salmon**
  - On wilted spinach, mash potato and citrus reduction
  - 750

- **Fish N Chips**
  - Served with tartar sauce and fries
  - 750

- **Kentucky Fried Prawn**
  - Delicately marinated prawns napped with crunchy corn flakes and deep fried
  - 1075

- **Cajun Roasted Spring Chicken**
  - Roasted new potato and walnut jus
  - 750

**Three-Course Set Platter**

12:00pm - 3:30pm / 7:00pm - 11:30pm

- **Kebabs**
  - Tarnatar aur dhania ka shorba, paneer tikka, dal makhani, tandoori roti and rasmalai
  - 750

- **Curries**
  - Tarnatar aur dhania ka shorba, chicken tikka or fish tikka, dal makhani, tandoori roti and rasmalai
  - 850

- **Italian**
  - Tomato soup, lettuce and roasted vegetable salad, penne parmesan cream sauce with vegetables, served with chocolate mousse
  - 750

  - Tomato soup, lettuce and roasted vegetable salad, penne parmesan cream sauce with chicken, served with chocolate mousse
  - 850
# Pan Asian

**12:00pm - 3:30pm / 7:00pm - 11:30pm**

<table>
<thead>
<tr>
<th>Starters</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Takrai</td>
<td>400</td>
</tr>
<tr>
<td>crispy fried seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>Crispy Chilli Potato Roundals</td>
<td>375</td>
</tr>
<tr>
<td>tossed with julienes of onion, bell pepper in tangy</td>
<td></td>
</tr>
<tr>
<td>chinese sauce crispy chilli potato roundals</td>
<td></td>
</tr>
<tr>
<td>Mountain Chicken</td>
<td>400</td>
</tr>
<tr>
<td>crispy fried chicken tossed with boro chilli</td>
<td></td>
</tr>
<tr>
<td>Lat Mai Kai</td>
<td>400</td>
</tr>
<tr>
<td>spicy marinated spring chicken wok tossed with spring onions</td>
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<table>
<thead>
<tr>
<th>Soups</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Corn</td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td>275</td>
</tr>
<tr>
<td>Chicken</td>
<td>300</td>
</tr>
<tr>
<td>Lung Fung</td>
<td>300</td>
</tr>
<tr>
<td>an authentic chicken, prawn and mushroom soup with egg drop</td>
<td></td>
</tr>
<tr>
<td>Hot-N-Sour</td>
<td>275</td>
</tr>
<tr>
<td>Chinese</td>
<td></td>
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<table>
<thead>
<tr>
<th>Dimsums</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian</td>
<td>425</td>
</tr>
<tr>
<td>Chicken</td>
<td>525</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mains and Sides</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Thai Curry Red or Green</td>
<td></td>
</tr>
<tr>
<td>flavoured with galangal, lemon grass and kafir lime leaves, thickened with coconut milk</td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td>600</td>
</tr>
<tr>
<td>Chicken</td>
<td>750</td>
</tr>
<tr>
<td>Prawn</td>
<td>1150</td>
</tr>
<tr>
<td>Phad Thai</td>
<td>525</td>
</tr>
<tr>
<td>flat noodles tossed with vegetables in traditional Thai sauce</td>
<td></td>
</tr>
<tr>
<td>Asparagus, Water Chestnut and Shitake Mushrooms in Hunan Sauce</td>
<td>525</td>
</tr>
<tr>
<td>stir fried vegetable in medium spicy ginger garlic sauce and seasame oil</td>
<td></td>
</tr>
<tr>
<td>Eggplant with Chilli Bean Sauce</td>
<td>475</td>
</tr>
<tr>
<td>diced eggplant tossed in homemade chilli bean sauce</td>
<td></td>
</tr>
<tr>
<td>Black Bean Chicken</td>
<td>700</td>
</tr>
<tr>
<td>stir fried diced chicken with black bean sauce</td>
<td></td>
</tr>
<tr>
<td>Nasi Goreng</td>
<td>700</td>
</tr>
<tr>
<td>rice served with spicy Indonesian chicken satay and fried egg</td>
<td></td>
</tr>
<tr>
<td>Sliced Fish Pepper Garlic Sauce</td>
<td>800</td>
</tr>
<tr>
<td>Lamb in Devil Sauce</td>
<td>800</td>
</tr>
<tr>
<td>Prawn in Lemon Butter Garlic Sauce</td>
<td>800</td>
</tr>
<tr>
<td>Fried Rice</td>
<td></td>
</tr>
<tr>
<td>Vegetable and Burnt Garlic</td>
<td>350</td>
</tr>
<tr>
<td>Chicken and Young Ginger</td>
<td>400</td>
</tr>
<tr>
<td>Egg and Sprouts</td>
<td>275</td>
</tr>
<tr>
<td>Prawn and Pokchoy</td>
<td>650</td>
</tr>
<tr>
<td>Hakka Noodles / Pan Fried Noodles</td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td>350</td>
</tr>
<tr>
<td>Chicken</td>
<td>400</td>
</tr>
<tr>
<td>Prawn</td>
<td>650</td>
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</tbody>
</table>
Kebabs
12:00pm - 3:30pm / 7:00pm - 11:30pm

- **Amritsari Paneer Tikka**
  cottage cheese marinated in yoghurt and aromatic spices
  cooked to perfection in a clay oven
  575

- **Bharwan Aloo**
  clay pot baked potatoes stuffed flavored with tangy homemade
  spices
  575

- **Vilayti Gobi**
  mustard marinated broccoli cooked in tandoor
  475

- **Dudhia Murgh Tikka**
  juicy chunks of chicken marinated in yoghurt and aromatic
  spice mix and cooked to perfection in a clay oven
  650

- **Murgh Angara**
  chicken leg and breast marinated with yoghurt and
  chef's special spices, cooked to perfection
  650

- **Khaas Seekh Kebab**
  tender minced mutton skewers
  cooked in a clay oven
  725

- **Fish Tikka Amritsari**
  chunks of fresh fish marinated with yoghurt, carom
  seeds and aromatic spices and cooked in a clay oven
  700

- **Jhinga Joshna**
  prawns marinated with yoghurt, red chilly and
  chef's spice mix, perfectly braised in the tandoor
  1150

Curries
12:00pm - 3:30pm / 7:00pm - 11:30pm

- **Kashmiri Gosht**
  traditional Kashmiri style mutton curry flavoured
  with dry ginger and fennel
  750

- **Home Style Chicken Curry**
  home ground masala flavoured chicken with fresh coriander
  700

- **Murgh Kandahar**
  clay oven baked chicken morsels, tossed in
  a onion tomato gravy
  700

- **Jhinga Noormahal**
  yoghurt marinated prawns cooked in the tandoor, delicately
  flavoured with carom seeds
  1150

- **Goan Fish Curry**
  spicy and tangy fish curry made with chef's secret masala
  750

- **Makai Shezadi**
  home style preparation of soft corn and spinach
  550

- **Anjeer Malai Kofta**
  tender cooked mélange of cottage cheese dumpling
  stuffed with figs
  550

- **Bawli Handi**
  a delectable assortment of vegetables in an intense gravy
  burgeoning with cashew paste and cream
  550

- **Aloo Gobhi Adharaki**
  a mix of cauliflower and ginger in a semi-dry preparation
  550

- **Paneer Shimi Mirch**
  Indian cottage cheese cubes cooked in a spicy tomato gravy
  575

- **Dal Makhani**
  black lentils, simmered overnight on slow fire and enriched with
  butter a traditional delicacy
  375

- **Dal Tadka**
  yellow lentils tempered with cumin and red chillies
  375
Rice
11:30am - 11:30pm

- Murg Biryani
  chicken and basmati rice cooked in dum with saffron, cardamom, mace and mint served with raita
- Gosht Biryani
  saffron flavoured basmati rice layered with lamb, Indian herbs and spices served with raita
- Vegetable Biryani
  vegetables and basmati rice cooked in dum with saffron, cardamom, mace and mint served with raita
- Multi-grain Khichdi
  brown rice, broken wheat and barley cooked with lentil, broccoli and spices
- Organic Unpolished Brown Rice
- Rice
  steamed, peas, jeera or mix vegetable

Breads
12:00pm - 3:30pm / 7:00pm - 11:30pm

- Multi-grain Roti
- Kulcha
  stuffed Indian bread made with refined flour, cooked in a clay oven with a stuffing of cottage cheese, potatoes or onion
- Paratha
  layered Indian whole wheat bread, cooked in the Indian clay oven, flavoured with a choice of mint or butter
- Naan / Khurmi Naan / Garlic Naan
  bread made with fermented refined flour dough and cooked in the Indian clay oven
- Tandoori Roti
  bread made with unleavened wheat flour dough and cooked in the Indian clay oven

Kids Menu
12:00pm - 2:45pm / 7:00pm - 11:30pm

- Doreamon’s Magic
  stir fried vegetable hakka noodles
- Chota Bheem
  vegetable burger with french fries
- Popeye’s Island
  chicken burger with french fries
- Ben-10
  fried chicken with tater sauce
- Jack N Jill
  choice of pasta with creamy sauce with or without chicken
**Dessert**  
All Day

- **Choco-Choco**
  a dark chocolate mousse, walnut brownie and chocolate ice-cream
  350

- **Jam-E-Gul**
  deep fried cottage cheese dumpling with cinnamon and cardamom
  350

- **Crème Caramel**
  creamy and scrumptious dessert made with caramelized sugar and flavorful molded custard
  350

- **Apple Tart**
  an upside down tart, layer of puff pastry topped with apple and flavored with cinnamon
  350

- **Choice of Ice Cream**
  vanilla, strawberry, mango or choco-chips
  325

- **Saffron Rasmalai**
  sieved cottage cheese dumplings soaked in saffron flavored milk
  350

- **Gulab Jamun**
  dumplings made of reduced milk, golden fried in clarified butter and soaked in sugar syrup
  350

**Beverages**  
All Day

- **Coffee**
  cappuccino, espresso, decaffeinated or instant
  225

- **Tea**
  warm ginger honey, lemon, masala tea, Darjeeling, Assam, earl grey, jasmine, ginger and iced tea
  225

- **Milkshake**
  choice of with or without ice cream cream vanilla, strawberry, coffee or chocolate
  275

- **Cold Coffee**
  with or without ice cream
  275

- **Seasonal Fresh Fruit Juice**
  orange, sweet lime, pineapple or watermelon
  285

- **Chilled Canned Juice**
  grape or orange
  285

- **Lassi or Chaas**
  plain, sweet, salted or masala
  295

- **Choice of Hot Chocolate, Horlicks or Bournvita**
  295

- **Aerated Beverages**
  185

- **Fresh Lime Soda or Water**
  185

- **Red Bull**
  225

- **Himalayan**
  135

- **Bottled Water**
  00