


GUMTREE
All Day Breakfast
 (08:00AM to 10:30AM)

	<p>SEASONAL FRESH FRUIT PLATTER 104Kcal 300gm Papaya, Pineapple, Watermelon</p>	240
	<p>SEASONAL FRESH FRUIT JUICE 100Kcal 340ml, 190Kcal 340ml Watermelon, Pineapple</p>	240
	<p>GOOD TO DRINKS SMOOTHIE 126Kcal 360ml Banana or seasonal fruit with yogurt</p>	240
	<p>CHOICE OF CEREALS 375 Kcal 220gm Cornflakes, Chocos served with hot or cold milk</p>	240
	<p>OAT MEAL PORRIDGE 375 Kcal 220gm Served with raisin and nuts</p>	240
	<p>CRUNCHY MUESLI 303 Kcal 220gm Served with yogurt or milk</p>	240
	<p>EGGS MADE TO ORDER 208Kcal 180gm, 57Kcal 200gm, 296Kcal 200gm, 402Kcal 320gm Poached egg, Fried Eggs, Scrambled, Omelets</p>	340
	<p>AKURI 160Kcal 200gm Spice scrambled egg with ginger and onion served with toast</p>	340
	<p>PANCAKE 448Kcal 230gm Served with Honey and melted butter</p>	260
	<p>VEGETABLE CUTLET 432Kcal 200gm Crumb fried vegetable and potato, served with tomato sauce</p>	290
	<p>POORI BHAJI 435Kcal 410gm Fried Indian bread served with curried potato and pickle</p>	315
	<p>STUFFED PARATHA 403Kcal 115gm Gobi, Aloo, Paneer served with curd and pickle</p>	315
	<p>UTTAPAM 350Kcal 420gm South Indian rice and lentil pancake served with Sambar and coconut chutney</p>	315

List of Allergens:



Please let us know if you are allergic to any ingredients. All prices are in Indian Rupees and exclusive of any applicable taxes

Sandwich and lite bite

(11:00AM to 23:00PM)

- | | | |
|---|--|------------|
|  | CLUB SANDWICH
1114Kcal 440gm
Three tier sandwich with Chicken, Cheese fried Egg and Tomato | 450 |
|  | VEGGIE CLUB
1018Kcal 430gm
Three tier sandwich with Tomato, Cucumber, Cheese and Coleslaw | 400 |
|  | MAKE YOUR OWN SANDWICH VEGETARIAN
919Kcal 450gm
Brown bread, White bread | 400 |
|  | MAKE YOUR OWN SANDWICH NON-VEGETARIAN
969Kcal 450gm
Brown bread, White bread | 425 |
|  | KATHI ROLL (PANEER)
543Kcal 280gm
Filled with tandoori cottage cheese and peppers | 425 |
|  | KATHI ROLL (CHICKEN)
797Kcal 280gm
Filled with tandoori chicken tikka and peppers | 450 |
|  | VEGETABLE PAKORA
299Kcal 200gm
Vegetables dipped in gram flour batter, deep fried and served with mint chutney | 340 |
|  | PANEER PAKORA
345Kcal 200gm
Cottage cheese dipped in gram flour batter, deep fried and served with mint chutney | 340 |
|  | FRENCH FRIES
624Kcal 200gm
Plain or Masala | 275 |
|  | MASALA PEANUT
567Kcal 100gm
Peanuts or groundnuts are mixed with onion, tomato and herbs with a little spice | 240 |
|  | MASALA PAPAD
114Kcal 3pcs
Fried papads topped with onions, tomatoes and herbs. | 210 |
|  | CHEESE CHILLY TOAST
405Kcal 3pcs
Toasted bread topped with spiced cheese and gratinated | 340 |

List of Allergens:



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Appetizers and Soups (12:30PM to 15:00PM & 19:30PM to 23:00PM)

-  **ALOO PANEER CHAAT** 315
493 Kcal | 140 gm
Potato and cottage cheese in a tangy sauce

-  **PAPADI CHAAT** 315
493 Kcal | 160 gm
Crispy flour chips topped with spiced mashed potatoes, onions, Tomatoes with chutney (mint and tomato) and spiced yogurt
 
-  **JÖGGER FEAST SALAD** 315
58 Kcal | 200 gm
Sprout, onion, tomato, coriander concoction
-  **CHICKEN TIKKA SALAD** 340
458 Kcal | 200 gm
A grilled chicken salad, using cucumbers, tomatoes, Chicken tikka and a light citrus dressing

-  **TRADITIONAL TOMATO SOUP** 315
96 Kcal | 240 ml
Made from plum tomatoes, served bread croutons
 
-  **SWEET CORN VEG. SOUP** 315
105 Kcal | 240 ml
Soup prepared with mixed vegetables, sweet corn kernels and pepper
-  **SWEET CORN CHICKEN SOUP** 340
184 Kcal | 240 ml
Soup prepared with chicken, sweet corn kernels and pepper

-  **VEGETABLE MANCHOW SOUP** 315
163 Kcal | 240 ml
A semi thick soup with green chilies, ginger and coriander
 
-  **CHICKEN MANCHOW SOUP** 340
258 Kcal | 240 ml
A semi thick soup with chicken, green chilies, ginger and coriander
  
-  **MULLIGATAWNY SOUP** 315
224 Kcal | 240 ml
A curry flavor lentil soup

NUTS

List of Allergens:



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International Selection

(12:30PM to 15:00PM & 19:30PM to 23:00PM)

	SPAGHETTI OR PENNE 551Kcal 440gm, Spicy tomato sauce,  	551Kcal 440gm Mushroom cream sauce  	475
	GRILLED CHICKEN 568Kcal 200gm Served with mushroom sauce and vegetable  		550
	GOLDEN FRIED CHICKEN 476Kcal 200gm Chicken chunks simmered in combine flour, pepper and deep fried  		550
	MARGHERITA PIZZA 532 Kcal 460 gm All-time favorite buffalo mozzarella, tomato and basil  		500
	THREE PEPPER PIZZA 543 Kcal 460 gm A pizza topped with three different peppers  		500
	CHICKEN TIKKA PIZZA 785 Kcal 460 gm A special pizza topped with chicken   		525
	FILLET OF FISH 744 Kcal 480 gm Fried or pan grilled served with lemon butter sauce and vegetables   		525
	CHILLY CHICKEN 335 Kcal 190 gm Tender pieces of chicken cooked in dry spicy sauce with dry red chilies  		525
	STIR FRIED VEGETABLE IN GARLIC SOYA GLAZE 335 Kcal 190 gm Exotic vegetable stir fried in wok with garlic and soya sauce 		400
	VEGETABLE NOODLES 337 Kcal 450gm Tossed with cabbage & carrots  		400
	CHICKEN NOODLES 438 Kcal 440gm Tossed with chicken, cabbage & carrot   		450
	VEGETABLE FRIED RICE 281 Kcal 450gm Rice stir-fried in a wok and mixed with vegetables 		400
	CHICKEN FRIED RICE 425 Kcal 450gm RICE STIR-FRIED IN A WOK AND MIXED WITH CHICKEN  		450

List of Allergens:



CRUSTACEAN
CRUSTACEOS



SESAME
SESAMO



NUTS
FRUTOS DE CÁSCARA



GLUTEN
GLUTEN



EGG
HUEVO



FISH
PESCADO



SHELLFISH
MOLUSCOS



MUSTARD
MOSTAZA



CELERY
APIO



PEANUTS
CACAHUETES



MILK
LÁCTEOS



SULPHITE
SULFITO



SOYA
SOJA



LUPINS
ALTRAMUCES

Curries and Kebabs

(12:30PM to 15:00PM & 19:30PM to 23:00PM)

- | | | |
|---|--|-----|
|  | METHI MATTER KI TIKKI
610 Kcal 200 gm
Flavored cakes with green peas, Fenugreek and spices
 | 450 |
|  | TANDOORI SUBZ
548 Kcal 460 gm
Assorted vegetable marinated in yogurt, Indian Spices
And cooked in a clay oven
 | 450 |
|  | PANEER TIKKA
716 Kcal 240 gm
Chunks of cottage cheese marinated in yoghurt and cooked in a clay oven
 | 450 |
|  | KURKURI BHINDI
106 Kcal 200 gm
Crispy lady Finger
 | 450 |
|  | SUBZ MILONI
500 Kcal 300 gm
Mix vegetable dish with a variety of fresh and seasonal vegetables
Cooked in a thick spinach gravy
 | 450 |
|  | DAL TADKA
250 Kcal 340 gm
Yellow lentil tempered with spices | 315 |
|  | DAL MAKHANI
530 Kcal 360 gm
Black lentil cooked overnight on slow fire, enriched with butter and cream
 | 340 |
|  | PANEER AAPKI PASAND
570 Kcal 340 gm, 460 Kcal 340 gm, 744 Kcal 340 gm
Palak Paneer, kadhai Masala, Makhani gravy
   | 450 |
|  | MAKAI PANEER KI BHURJI
460 Kcal 340 gm
A distinct preparation of scrambled cottage cheese with tender corn kernels
 | 450 |
|  | LASOONI PALAK
160 Kcal 200 gm Creamy spinach tastefully tempered with garlic, Indian herbs and spices
 | 450 |

List of Allergens:





Curries and Kebabs

(12:30PM to 15:00PM & 19:30PM to 23:00PM)

- | | | |
|--|---|-----|
| | ALOO AAPKI PASAND
364 Kcal 340 gm
Potatoes cooked with your choice of cauliflower, fenugreek or cumin | 400 |
| | GREEN SALAD
100 Kcal 200 gm
A must with Indian meal | 240 |
| | MURG TIKKA
716 Kcal 220 gm
Boneless chicken cubes marinated in yogurt and mild spices and Cooked in a clay oven
  | 525 |
| | TANDOORI MURG
716 Kcal 220 gm
Chicken marinated in yogurt and spices and cooked in clay oven
  | 525 |
| | MURG DHANIA
558 Kcal 360 gm
Chicken simmered in rich onion, Tomato based gravy with predominant flavor of fresh coriander
 | 525 |
| | MURG TIKKA LABABDAR
408 Kcal 360 gm
Chicken tikka simmered in tomato gravy enriched with cream, spices and fenugreek
 | 525 |
| | GOSHT ROGANJOSH
931 Kcal 360 gm
Traditional lamb curry preparation from Kashmir | 550 |
| | MURG AAPKI PASAND
408 Kcal 360 gm
Succulent chicken pieces with your choice of kadhai masala, makhani / Lababdar gravy
 | 525 |

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Gujarati Home Style Food

-  **KATHIYAWADI THALI** 850
1492 Kcal |
Lasaniya batata, Ringana no ollo, Kadhi, Khichadi, Sambharo,
Marinated green chili, Bajra no rotlo, Fullka and Dessert
  
-  **RINGANA NO OLO** 390
260 Kcal | 340 gm
Classic dish made from roasted Brinjals and combined with green chilies, ginger and spices
 
-  **GUJRATI DAL** 340
293 Kcal | 300 gm
Yellow lentil cooked with turmeric, tamarind and spices with sweet flavor
 
-  **MAKAI NA BHARTHA** 390
200 Kcal | 300 gm
Classic dish made from crushed corn and combined with green chilies,
Ginger and spices
-  **KHICHDI** 375
622 Kcal | 340 gm
Rice cooked with pulses or lentils

-  **GUJRATI KADHI** 375
481 Kcal | 320 gm
Sweet yogurt curry made from butter milk and gram flour
 

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GUMTREE

Rice and Breads

	VEGETABLE BIRYANI 613 Kcal 425 gm Spring vegetables and basmati rice cooked on dum with saffron, Cardamom, mace and mint, served with raita	500		
				
	MURG BIRIYANI 525 Kcal 430 gm Chicken and basmati rice cooked on dum with saffron, cardamom, Mace and mint. Served with raita	575		
				
	MUTTON BIRIYANI 929 Kcal 425 gm Mutton and basmati rice cooked on dum with saffron, cardamom, mace and mint, Served with raita	625		
				
	PULAO 707 Kcal 425 gm Jeera, Green peas or mixed vegetables	450		
				
	STEAMED RICE 550 Kcal 360 gm Basmati rice steamed to perfection	240		
	BREADS FROM TANDOOR 351 Kcal 100 gm, 385 Kcal 100 gm, 240 Kcal 90 gm, 516 Kcal 100 gm Naan, Kulcha, Roti, Paratha	130		
				
	FULKA 176 Kcal 60 gm Fluffy Indian whole wheat bread, served (3 Pcs.)	130		
				
	RAITA 113 Kcal 100 gm Pineapple, Potato or mixed vegetables	210		
				

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GUMTREE
Dessert

- APPLE PIE** 300
 592 Kcal | 250 ml
 Baked spiced apples enveloped in pastry shell,
 Served with vanilla ice cream

 
- GULAB JAMUN** 300
 543 Kcal | 130 gm
 Solid milk based sweet

  
- RUSGULLA** 300
 219 Kcal | 130 gm
 Indian sweet consisting balls of pressed milk flavored and soaked in syrup

  
- CRÈME CARAMEL** 300
 365 Kcal | 250 gm
 Dessert made of eggs, sugar and milk topped with caramel

 
- FRESH FRUIT SALAD** 300
 348 Kcal | 200 gm
 Seasonal fresh fruit served with custard sauce


- CHOICE OF ICE CREAM** 300
 204 Kcal | 140 gm
 Vanilla, Chocolate, Mango, Strawberry, Butterscotch

 
- BULL'S EYE** 315
 374 Kcal | 200 gm
 Warm chocolate truffle cake with vanilla ice cream

  

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GUMTREE
Hot and Cold Beverages

<p> TEAS 200Kcal 180 ml Masala, Lemon, Ginger, Earl Grey, Darjeeling</p> <p></p>	<p>185</p>
<p> COFFEE 80Kcal 180 ml Nescafe, Decaffeinated, Filter Coffee</p> <p></p>	<p>185</p>
<p> LASSI 80Kcal 360 ml or 108Kcal 360 ml Plain, Salted or Sweet</p> <p></p>	<p>185</p>
<p> CHASS 60Kcal 360 ml Plain or Masala</p> <p></p>	<p>130</p>
<p> COLD COFFEE 326Kcal 350 ml With or without Ice-Cream</p> <p></p>	<p>215</p>
<p> ICED TEA 200Kcal 180 ml</p>	<p>185</p>
<p> BOURNVITA, HOT CHOCOLATE OR HORLICKS 192Kcal 350 ml</p> <p></p>	<p>215</p>
<p> MILK SHAKES 478Kcal 350 ml Vanilla, Strawberry and banana</p> <p></p>	<p>215</p>
<p> FRESH LIME SODA OR WATER 350 ml Sweet, Salted, Plain</p>	<p>150</p>
<p> AERATED BEVERAGES 115Kcal 250 ml</p>	<p>150</p>
<p> CHILLED JUICES 180Kcal 350 ml Apple, Orange or Pineapple</p>	<p>185</p>
<p> BOTTLED WATER 1. LTR</p>	<p>110</p>

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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.

Please inform our associates in case you would like your food prepared without it. In order to provide a sophisticated yet highly personalized service, the chef can, on your request, prepare individual meals of distinctive taste with natural ingredients and creativity.

"Put yourself in the hands of the chef" and discover the secrets of excellent delicious cuisine. Food preparation without onion and garlic also available on request.