

Tea Gastronomy

Tea leaf fritters 200 gms 945 kcal Crispy fresh tea leaf fritters served with mint chutney	650
Herb dusted finger chicken 250 gms 1140 kcal Herbal tea dusted chicken, thousand island dressing	850
White tea bouillon Veg 250 gms 102 kcal Chicken 250 gms 160 kcal Prawn 250 gms 140 kcal White tea clear soup	450 475 525
Garden tea buds with apple & celery 250 gms 331 kcal Lettuce, tea buds & apples	650
Blue mountain tea grill 300 gms 648 kcal Tea leaves & spinach crepes	725
Pan seared green tea chicken 350 gms 524 kcal Pan seared tea chicken on caponata and tomato dust	900

TASTE OF TAMILNADU

STARTERS

Chicken varuval 350 gms 1295 kcal Erode pallipalayam chicken fry in a spicy onion-garlic masala	850
Mutton uppukari 350 gms 666 kcal Mutton dish from Madurai region, a smoky, vibrant & fiery flavor	1100
Pichavaram yera varuval 350 gms 1338 kcal Traditional fried prawn, in spices, curry leaves tossed in ghee	1250
Karaiyadi vanjaram meen porichadu 300 gms 700 kcal Authentic Chettinad spicy sear fish fried sprinkled with curry leaf	1100

MAINS

Queen hills baby potato roast 300 gms 783 kcal A dry spicy Chettinad local preparation tossed with ghee	550
Paruppu urundai kozhambu 350 gms 802 kcal Steamed lentil balls cooked in a tangy traditional curry from the Chettinad region	775
Uralai mochai chettinad 350 gms 1022 kcal A spicy delightful combination of dry field beans & potatoes with South Indian aromas	775
Nilgiri kai kari 350 gms 690 kcal A spicy delightful combination of dry field beans & potatoes with South Indian aromas	775
Avarai udhakkha 300 gms 888 kcal Ethnic Nilgiri preparation of local fresh beans cooked with potatoes	775

Egg curry 350 gms 700 kcal	795
Koi udhakkha 350 gms 851 kcal Traditional Badaga chicken curry made with small onions & potatoes	900
Chicken chettinad 350 gms 1058 kcal Morsels of chicken, slow cooked in aromatic gravy with roasted spices, blended with fresh tomato & onion	900
Kozhi milagu 300 gms 546 kcal Kozhi milagu is a semi-dry South Indian chicken side dish, mainly spiced with black peppercorns.	900
Meen poondu kozambu (fish) 350 gms 757 kcal Traditional thin fish curry with tamarind	950
Masala fried fish 350 gms 724 kcal Fish cooked on griddle marinated with dry homemade spices	950
Mutton coconut pepper fry 350 gms 842 kcal A spicy black pepper mutton preparation	900
Kothamalli sadam 350 gms 1091 kcal Coriander flavored steamed ponnirice	600
Thayir sadam 350 gms 654 kcal	600
Kerala paratha 130 gms 362 kcal Traditional south indian layered bread	350
Gassu dhothi 100 gms 296 kcal Traditional badaga mashed potato bread	350

Anglo Indian

Railway mutton curry 350 gms 758 kcal Anglo indian lamb curry with potatoes in simplest of spices	1050
Chicken ball curry 350 gms 980 kcal Anglo indian chicken curry with potatoes in simplest of spices	900
Club pan roll 250 gms 855 kcal Pancake stuffed with coconut & topped with strawberry sauce	650

INTERNATIONAL

SOUPS AND SALADS

Tomato & burnt pepper soup with basil 250 gms 309 kcal Oven-roasted tomato & burnt pepper soup with basil	450
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List of Allergens



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 Kcal of energy per day. However, the actual calories needed may vary per person.

Kindly inform us if you are allergic to any food ingredients | All prices are in Indian rupees and subject to Government taxes | Mentioned calorie value for all dishes in the menu are considered as per portion size of the same | All food is prepared in ghee/refined vegetable oil

Vegetarian Non Vegetarian

PEONY

Cream soup Mushroom 250 gms 312 kcal Chicken 250 gms 364 kcal	450/495
Greek salad 300 gms 355 kcal Crunchy Mediterranean salad with iceberg lettuce, diced cucumber, bell peppers, onion tomatoes, feta cheese & olives, tossed in anoregano-flavored vinaigrette dressing	595
Hampton salad 250 gms 191 kcal Dices of cucumber, tomato, capsicum, cabbage, pineapple, papaya & slices of apple in a lemon mustard dressing	595
Hawaiian chicken salad 300 gms 421 kcal Shredded chicken, pineapple, lettuce, onion, capsicum in mayonnaise dressing	650

MAINS

Spinach crepes 300 gms 783 kcal Savory crepes filled with spinach, ricotta	850
Vegetable lasagna 350 gms 525 kcal Grilled vegetables & pasta layers, crushed tomatoes, cheese and bechamel glaze	850
Baked corn & spinach 350 gms 965 kcal Corn kernels & spinach laced in creamy cheese sauce	850
Grilled chicken steak 350 gms 603 kcal Shredded chicken, with mushroom/pepper/garlic sauce & mashed potatoes	950
Fillet of fish 350 gms 684 kcal Lemon thyme marinated grilled fish with citrus beurre blanc / lemon butter sauce	950
Fish 'n' chips 300 gms 1230 kcal Crumb - fried fillet of fish, with french fries & tartare sauce	950
Caramelised lemon chicken 350 gms 652 kcal Succulent pan-roast chicken with interesting flavors of garlic, rosemary & lemon, wild mushroom sauce & mashed potatoes	950
Pan seared salmon 350 gms 653 kcal Fish with seasonal vegetables, creamy mash, lemon butter	1100
New Zealand lamb chops 350 gms 655 kcal Pan seared lamb in rosemary jus	1100
Chicken stroganoff 350 gms 667 kcal Shredded chicken, green pepper, mushroom & onions simmered in white wine sauce served with buttered rice	950

Fillet De Boeuf
350 gms | 645 kcal | Grilled fillet steak served with mushrooms, pepper, or garlic sauce on a bed of mashed potatoes

950

PASTA AND RISOTTO

Choose your Pasta (Spaghetti, Whole wheat penne, Fussili, Penne) Choose preparation (Arrabbiata Pomodoro, Alfredo) Vegetable/Chicken/Prawn 350 gms 960/986/989 kcal	750/825/875
Mac n Cheese Vegetable/Chicken/Prawn 350 gms 822/846/850 kcal	750/825/875
Risotto Mushroom/Chicken/Prawn 350 gms 773/803/744 kcal	750/825/875

INDIAN

STARTERS

Lal mirchi ka paneer tikka 250 gms 824 kcal Homemade cottage cheese marinated in yoghurt & aromatic spices, cooked in clay oven	825
Tandoori aloo 200 gms 220 kcal Potatoes, masked with spices & tandoori masala, cooked over charcoal	825
Ajwain fish tikka 250 gms 393 kcal Chunks of fresh fish marinated with yoghurt, cardamom seeds, aromatic spices & cooked in a clay oven	950
Malai murg tikka 250 gms 585 kcal Juicy chunks of chicken marinated in yogurt & aromatic spice mix & cooked in tandoor	900
Surkh laal murg tikka 250 gms 626 kcal Juicy chunks of chicken marinated in yogurt & red chilli paste & aromatic spice mix & cooked in tandoor	900

MAINS

Paneer aap ki pasand 350 gms 905 kcal kadai masala / makhani / palak / lababdar	795
Subzi methi malai 350 gms 982 kcal Mix vegetables cooked in rich gravy of cashew nuts & flavored with fresh fenugreek leaves	750
Vegetable kadai masala 350 gms 985 kcal Spicy combination of mix vegetable & capsicum in tomato gravy with pounded spices	750
Aloo Jeera 300 gms 340 kcal Dry potato preparation flavoured with cumin	750

■ Bhindi fry with cashews 🥕🥔🌿	750
250 gms 848 kcal Stir fried bhindi with spice mix with local ground spices & cashewnuts	
■ Saffron malai kofta 🍲🌿	750
350gms 935 kcal Cottage cheese dumpling in rich saffron creamy gravy	
■ Dal tadka 🌿	695
250 gms 565 kcal Tempered yellow lentils	
■ Dal makhani 🌿	695
250 gms 696 kcal Black lentil simmered overnight, tempered with butter garlic & enriched with cream	
■ Murg tikka lababdar 🍲🌿	900
350 gms 822 kcal Chicken tikka morels simmered in tomato gravy enriched with cream, spices & fenugreek	
■ Mutton rogan josh 🌿	1050
350 gms 896 kcal A well marinated lamb cooked slowly with spices & yogurt, with a touch of Kashmiri red chillies	
■ Bhuna gosht 🌿	1050
350 gms 762 kcal Mutton is slow-cooked with a variety of spices & yoghurt	

STAPLES

■ Indian breads 🍞	350
130 gms 294/278/280/310 kcal Naan/ Roti/ Phulka/ Kulcha	
■ Steamed Basmati Rice/Ponni rice	495
350 gms 245 kcal	
■ Khichdi 🍲	600
350 gms 1150 kcal	
■ Vegetable pulao 🌿	825
350 gms 720 kcal Choice of peas / Mushrooms / Mixed vegetables / Raita	
■ Chicken biryani 🍲🌿	1050
350 gms 901 kcal Basmati rice dum cooked with marinated chicken, Mix vegetable raita / Cucumber raita	
■ Mutton biryani 🌿	1150
350g ms 1046 kcal Basmati rice dum cooked with marinated mutton, Mix vegetable raita / Cucumber raita	

PAN ASIAN

SOUPS AND STARTERS

■ Manchow soup 🍲🌿🥕🥔	450
Vegetable 250 gms 218 kcal Chicken 250 gms 230 kcal	
■ Hot & sour soup 🍲🌿🥕🥔	450
Vegetable 250 gms 132 kcal Chicken 250 gms 148 kcal	
■ Sweet corn soup 🍲🌿	450
Vegetable 250 gms 172 kcal Chicken 250 gms 184 kcal	
■ Lemon coriander soup 🍲🌿	450
Vegetable 250 gms 194 kcal Chicken 250 gms 106 kcal	

DESSERTS

■ Lychees with vanilla ice cream 🍷🍦	650	■ Passion Fruit Cheese Cake 🍰🌿	650	■ Gulab jamun tart 🍰🌿	650	■ Selection of Ice Cream 'Ask for 'todays flavour' 🍦	650	■ Casablanca Sundae 🍰🌿	650
150 gms 205 kcal		250 gms 339 kcal		180 gms 580 kcal		150 gms 330 kcal		462 gms 994 kcal	
■ Apple Cinnamon Pie 🍰🌿🍏	650	■ German chocolate mousse 🍰🌿	650	■ Caramel Custard 🍰🌿	650	■ Dark Chocolate brownie 🍰🌿	650	■ Semiya payasam 🍰🌿	650
180gms 342 kcal		150gms 606 kcal		140gms 196 kcal		300gms 1278 kcal		150gms 340 Kcal Traditional dessert with reduced milk & vermicelli	

■ Lotus stem honey chilli 🥕🥔🌿	795
250 gms 1022 kcal	
■ Mushroom pepper salt 🍲🌿	795
250 gms 955 kcal	
■ Crispy fried babycorn Szechuan style 🍲🌿	795
250 gms 1022 kcal	
■ Chilli garlic chicken winglet 🍲🌿	875
250 gms 1064 kcal	
■ Singapore chicken satay 🍲🌿	875
250 gms 169 kcal	
MAINS	
■ Vegetable dumplings 🍲🌿	825
250 gms 1022 Kcal Black bean sauce/Szechuan/ Hot garlic/Manchurian	
■ Stir fried vegetables 🍲🌿	825
300 gms 453 Kcal Stir fried mix vegetables saute with garlic & onion	

■ Chicken kung pao 🍲🌿	900
350 gms 1362 Kcal Chicken tossed with Szechuan peppers & fried cashew nuts	
■ Stir fried diced chicken 🍲🌿	900
300 gms 442 Kcal Black bean / Szechuan/ Hot garlic	
■ Stir fried prawn 🍲🌿	1250
300 gms 442 Kcal Black bean / Szechuan / Hot garlic	
■ Fried rice 🍲🌿	750/735/850
350 gms 842 kcal Vegetable / Chicken / Prawn	
■ Hakka Noodle 🍲🌿	750/735/850
350 gms 860 kcal Vegetable / Chicken / Prawn	
■ American chop suey 🍲🌿	850/950
350g ms 1668 / 1328 kcal Vegetable / Chicken	

GHAR KA NASTHA

■ Samosa 🍲🌿	595
250 gms 708 kcal Savory pastry filled with spiced potatoes & peas, tamarind chutney	
■ Mysore pakora 🍲🌿	595
300 gms 613 kcal Besan & rice flour smeared spicy onion pakoras	
■ Podi Idli 🍲🌿	650
300 gms 1040 kcal A mini idli tossed with ghee and local homemade idli podi	
■ Kara kuzhi paniyaram 🍲🌿	650
300 gms 1035 kcal Rice & lentil preparation with tempering cooked in special mold served with coconut chutney	

■ Uttapam 🍲🌿	595
300 gms 1003 kcal Served with sambhar and chutney	
COMFORT BITES	
■ Cheese chilli toast 🍲🌿	595
250 gms 644 kcal Toasted bread topped with spiced cheese & gratinated	
■ Fish fingers 🍲🌿	875
250 gms 543 kcal Crumb fried fish fingers, tartar sauce	
■ Kathi roll 🍲🌿	795/875
Paneer 300 gms 675 kcal Chicken 300 gms 560 kcal Cottage cheese with bell peppers & onions	

■ Pao bhaji 🍲🌿	595
300 gms 636 kcal An all-time favourite tawa-cooked potatoes, vegetable, green chilli, coriander, tomatoes & special spice mix with buttered mini-bread	

SANDWICHES, BURGERS AND PIZZAS

■ Margherita pizza 🍲🌿	795
250 gms 473 kcal All-time favourite - buffalo mozzarella, tomato & basil	
■ Chicken tikka pizza 🍲🌿	875
250 gms 494 kcal A special pizza topped with chicken tikka	
■ Veg burger 🍲🌿	725
250 gms 1044 kcal Onion marmalade / cheese, served with pickled gherkins, lettuce & tomato	
■ Vegetable club sandwich 🍲🌿	725
300 gms 1148 kcal Triple-layered, toasted multi-grain / white bread sandwich with cheese, lettuce, tomato, Russian salad & pickled cucumber	
■ Gateway club sandwich 🍲🌿	850
300 gms 1468 kcal Triple-layered, toasted multi-grain / white bread sandwich with chicken, fried egg, cheese, lettuce, tomato, & onion marmalade	
■ Chicken burger 🍲🌿	850
250 gms 1057 kcal Onion marmalade/ cheese, served with pickled gherkins, lettuce & tomato	

KIDS MENU

■ Sunshine favourite 🍲🌿	650
300 gms 623 kcal Mini burger (Vegetarian/ Chicken)	
■ Creamy russian salad Sandwich 🍲🌿	650/695
200 gms 430 kcal (Vegetarian/ Chicken)	
■ Mini margarita pizza 🍲🌿	650/695
250 gms 697 kcal (Vegetarian/ Chicken)	
■ Mama's soft touch 🍲🌿	650/695
250 gms 410/450 kcal Grilled cottage cheese/ chicken fillet	

CHOICE OF TEA

Assam Tea, Darjeeling Tea, Green Tea, Masala Tea, Chamomile Tea, English breakfast Tea 🍵	
360 ml 575 kcal	
Chamraj Iced tea	300

CHOICE OF COFFEE

Americano, Cappuccino, Latte, Espresso, South Indian filter coffee ☕	
360 ml 575 kcal	
Cold coffee ☕	410
330 ml	

SOFT BEVERAGES

■ Milk shakes 🍷	410
330 ml 310 kcal (Vanilla/ Strawberry/ Banana)	
Ginger ale*	450
■ Health drinks 🍷	300
300 ml (Hot chocolate/ Bournvita/ Horlicks)	
Freshly squeezed juices (Glass)	300
330 ml	
Aerated beverages*	300
Fresh lime water/Soda	300
330ml 225 kcal	
Preserved juices* (Glass)	300
Tonic* - Sepoy* / Svami*	300

MOCKTAIL

Fruit Punch	495
Shirley Temple	495
Fresh lime, Grenadine syrup & Lemonade	
Virgin Mojito	495
Refreshing mix of lime, Mint & Choice of seasonal fresh fruit	
Drizzle	495
Orange, Cranberry juice & Sparkling water	
Hamptons Special	495
Fresh lime, salted stuffed green chilli, Mint leaves, crushed ice with lemonade	

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* Packed items including Service Charges*