

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 descendants 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 themselves.

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-bioticfood 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** 285
orange, sweet lime, pineapple or watermelon
- ● **Chef's Special Vegetable Juice** 265
special concoction of vegetable, herbs and spices
- ● **Good to Drink Smoothie** 250
banana, blueberry or seasonal fruit with yoghurt
- ● **Freshly Baked Breads and Morning Pastries** 225
Choose any Three
croissant, danish pastry, muffin, doughnut, whole wheat bread or multi-grain bread toast with butter, fruit preserve, marmalade and honey
- ● **Multi-Grain Bread** 225
served with low fat butter and homemade preserves
- ● **Gateway Active Wheat Flakes** 225
home made muesli or wheat flakes served with low fat milk, soya milk or yoghurt
- ● **Bircher Muesli** 225
oat meal, cream, grated carrot, apple, honey and nuts
- ● **Oat Meal Porridge** 225
served with honey
- ● **Pancakes** 225
served with maple syrup, honey and melted butter, served plain or with banana, apple, raisin or cinnamon
- ● **Eggs Made to Order** 275
fried, boiled, scrambled, poached or omelettes of your choice, served with homemade hash brown potato and grilled tomato served with bacon, ham or sausage
- ● **Egg White Omelette** 275
served with broccoli, tomatoes and whole wheat toast
- ● **Cheese Selection** 325
four varieties of cheese with nuts and crackers

Indian

- ● **Idli** 300
steamed rice and lentil cake, served with sambhar and chutney
- ● **Multi Grain Masala Uttappam** 300
combination of nine grains roasted and ground in house, flavoured with chopped plum tomatoes, coriander and onions served with sambhar and chutney
- ● **Paratha** 325
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
- ● **Kothimbir Vadi** 285
all time favourite - gram flour and coriander flat cake, deep fried and served with green chutney
- ● **Kanda Poha** 300
Maharashtrian breakfast speciality created with flattened rice, tempered cumin, mustard and peanut
- ● **Misal Pav** 300
local spicy curry comprising of sprouted lentils, served with house baked pav

Appetizers

11:30am - 11:30pm

Salads

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

Soup

- 🍷 **Sweet Basil Flavored Roma Tomato Soup** 300
with garlic crouton
- 🍷 🍷 **Mushroom Cappuccino** 300
thyme flavored creamy mushroom soup
- 🍷 **Spicy Pepper Broth** 300
vegetable/chicken or seafood
- 🍷 **Lamb and Kidney Bean Soup** 300

Starters

- 🍷 **Vietnamese style Summer Chicken Roll** 485
- 🍷 **Chilled Poached Prawns** 485
pepper remoulade and salmon caviar
- 🍷 **Deep Fried Spinach Kebab with Bikaneri Papadum** 450
- 🍷 **Sev Papdi Chaat** 375
famous Mumbai street food, flattened crispy mini poories topped with potatoes, melange of sweet, spicy tangy chutneys and gram flour crunchy noodles
- 🍷 **Cheese Chilli Garlic Toast** 375
french bread toast topped with lightly spiced creamy cheese garlic mixture and gratinated

Comfort Food

11:30am - 11:00pm

Comfort Food

- **Chicken Tikka Kathi Roll** 485
- **Paneer Tikka Kathi Roll** 450
- **Samosa** 275
savoury pastry filled with spiced potato and peas, served with tamarind chutney
- **Pao Bhaji** 300
an all-time favourite tawa-cooked potatoes, vegetables, fresh chillies, coriander, tomatoes and special spice mix, served with buttered mini-bread
- **Kothimbir Vadi** 285
all time favourite-gram four and coriander flat cake, deep fried and served with green chutney
- **Kanda Poha** 300
Maharashtrian breakfast speciality created with flattened rice, tempered cumin, mustard and peanut
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local spicy curry comprising of sprouted lentils, served with house baked pav

Main course

- **Balngan ka Bharta** 450
roasted and mashed aubergine tempered with aromatic Indian herbs and spices
- **Bhindi Nayantara** 450
shallow fried lady finger with mothers recipe
- **Home Style Chicken Curry** 700
- **Dal Palak** 450
yellow lentil tempered with spices and wilted spinach

Sandwiches

Make Your Own

multi-grain, whole wheat, focaccia, white bread or croissant

- **Meat:** chicken, tuna, ham, egg and salami 475
- **Vegetable:** cheese, tomato, lettuce and roasted vegetables 400
- **Whole Wheat with Roasted Vegetables** 400
toasted with grilled bell peppers, lettuce, tomato, low fat butter spread
- **Gateway Club** 450
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
- **Spicy Poached Chicken** 450
multi grain soft baguette with spicy chicken sausages and greens
- **French Fries** 250

Burgers

- **Chicken** 475
with choice of onion marmalade or cheese, served with pickled gherkins, lettuce and tomatoes
- **Veggie** 425
with choice of onion marmalade or cheese, served with pickled gherkins, lettuce and tomatoes

Pizza

11:30am - 11:00pm

Pizza

thin crust -regular or multi grain

- **Margherita** 495
homemade tomato concasse, mozzarella cheese and fresh basil
- **Indiana** 575
tomatoes, shredded chicken tikka
- **Scampi** 650
herbed chilly 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

Pasta

spaghetti, whole wheat penne or fusilli

Sauces with Vegetables

- ● **Arrabbiata** 515
spicy tomato sauce with chilly flakes
- **Aglio E Olio** 515
olive oil, shredded garlic, chilly flakes, parsley, shaved parmesan
- **Alfredo** 515
creamy sauce flavoured with parmesan cheese
- **Chicken Bolognese** 575
minced chicken and herbed 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** **525**
chargrilled homemade semolina squares, served with
grilled bokchoy and mustard vegetables

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

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

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

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

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

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

Three-Course Set Platter

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

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

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

- **Curries** **750**
■ tamatar aur dhania ka shorba, khumb makai palak or paneer
lababdar and dal with roti or rice, served with gulab jamun

- tamatar aur dhania ka shorba, murg makhanwala or
gosht roganjosh and dal with roti or rice, served
with gulab jamun **850**

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

- 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

Starters

- **Takrai** 400
 crispy fried seasonal vegetables
- **Crispy Chilli Potato Roundals** 375
 tossed with juiennes of onion, bell pepper in tangy chinese sauce crispy chilli potato roundals
- **Mountain Chicken** 400
 crispy fried chicken tossed with boro chilli
- **Lat Mai Kai** 400
 spicy marinated spring chicken wok tossed with spring onions

Soups

Sweet Corn

- **Vegetable** 275
- **Chicken** 300

- ● **Lung Fung** 300
 an authentic chicken, prawn and mushroom soup with egg drop

- **Hot-N-Sour** 275
 Chinese

Dimsums

- **Vegetarian** 425
- **Chicken** 525

Mains and Sides

Thai Curry Red or Green

flavoured with galangal, lemon grass and kafir lime leaves, thickened with coconut milk

- **Vegetable** 600
- **Chicken** 750
- **Prawn** 1150

- **Phad Thai** 525
 flat noodles tossed with vegetables in traditional Thai sauce

- ● **Asparagus, Water Chestnut and Shitake Mushrooms in Hunan Sauce** 525
 stir fried vegetable in medium spicy ginger garlic sauce and sesame oil

- **Eggplant with Chilli Bean Sauce** 475
 diced eggplant tossed in homemade chilli bean sauce

- **Black Bean Chicken** 700
 stir fried diced chicken with black bean sauce

- **Nasi Goreng** 700
 rice served with spicy Indonesian chicken satay and fried egg

- **Sliced Fish Pepper Garlic Sauce** 800
- **Lamb in Devil Sauce** 800
- **Prawn in Lemon Butter Garlic Sauce** 800

Fried Rice

- **Vegetable and Burnt Garlic** 350
- **Chicken and Young Ginger** 400
- **Egg and Sprouts** 275
- **Prawn and Pokchoy** 650

Hakka Noodles / Pan Fried Noodles

- **Vegetable** 350
- **Chicken** 400
- **Prawn** 650

Kebabs

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

- **Amritsari Paneer Tikka** 575
cottage cheese marinated in yoghurt and aromatic spices cooked to perfection in a clay oven
- **Bharwan Aloo** 575
clay pot baked potatoes stuffed flavored with tangy homemade spices
- ● **Vilayti Gobi** 475
mustard marinated broccoli cooked in tandoor
- **Dudhia Murgh Tikka** 650
juicy chunks of chicken marinated in yoghurt and aromatic spice mix and cooked to perfection in a clay oven
- **Murgh Angara** 650
chicken leg and breast marinated with yoghurt and chef's special spices, cooked to perfection
- **Khaas Seekh Kebab** 725
tender minced mutton skewers cooked in a clay oven
- **Fish Tikka Amritsari** 700
chunks of fresh fish marinated with yoghurt, carom seeds and aromatic spices and cooked in a clay oven
- **Jhinga Joshina** 1150
prawns marinated with yoghurt, red chilly and chef's spice mix, perfectly braised in the tandoor

Curries

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

- **Kashmiri Gosht** 750
traditional Kashmiri style mutton curry flavoured with dry ginger and fennel
- **Home Style Chicken Curry** 700
home ground masala flavoured chicken with fresh coriander
- **Murgh Kandahar** 700
clay oven baked chicken morsels, tossed in a onion tomato gravy
- **Jhinga Noormahal** 1150
yoghurt marinated prawns cooked in the tandoor, delicately flavoured with carom seeds
- **Goan Fish Curry** 750
spicy and tangy fish curry made with chef's secret masala
- ● **Makai Shezadi** 550
home style preparation of soft corn and spinach
- **Anjeer Malai Kofta** 550
tender cooked melange of cottage cheese dumpling stuffed with figs
- **Bawli Handi** 550
a delectable assortment of vegetables in an intense gravy burgeoning with cashew paste and cream
- **Aloo Gobhi Adharaki** 550
a mix of cauliflower and ginger in a semi-dry preparation
- **Paneer Shimla Mirch** 575
Indian cottage cheese cubes cooked in a spicy tomato gravy
- **Dal Makhani** 375
black lentils, simmered overnight on slow fire and enriched with butter a traditional delicacy
- **Dal Tadka** 375
yellow lentils tempered with cumin and red chillies

Rice

11:30am - 11:30pm

- **Murg Biryani** 750
chicken and basmati rice cooked in dum with saffron, cardamom, mace and mint served with raita
- **Gosht Biryani** 850
saffron flavoured basmati rice layered with lamb, Indian herbs and spices served with raita
- **Vegetable Biryani** 650
vegetables and basmati rice cooked in dum with saffron, cardamom, mace and mint served with raita
- ■ **Multi-grain Khichdi** 450
brown rice, broken wheat and barley cooked with lentil, broccoli and spices
- ■ **Organic Unpolished Brown Rice** 275
- **Rice** 250
steamed, peas, jeera or mix vegetable

Breads

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

- ■ **Multi-grain Roti** 115
- **Kulcha** 115
stuffed Indian bread made with refined flour, cooked in a clay oven with a stuffing of cottage cheese, potatoes or onion
- **Paratha** 125
layered Indian whole wheat bread, cooked in the Indian clay oven, flavoured with a choice of mint or butter
- **Naan / Khurmi Naan / Garlic Naan** 125
bread made with fermented refined flour dough and cooked in the Indian clay oven
- **Tandoori Roti** 115
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** 350
stir fried vegetable hakka noodles
- **Chota Bheem** 350
vegetable burger with french fries
- **Popeye's Island** 450
chicken burger with french fries
- **Ben-10** 450
fried chicken with tater sauce
- **Jack N Jill** 400
choice of pasta with creamy sauce with or without chicken

Dessert

All Day

■ Choco-Choco	350
a dark chocolate mousse, walnut brownie and chocolate ice-cream	
■ Jam-E-Gul	350
deep fried cottage cheese dumpling with cinnamon and cardamom	
■ Crème Caramel	350
creamy and scrumptious dessert made with caramelized sugar and flavorful molded custard	
■ Apple Tart	350
an upside down tart, layer of puff pastry topped with apple and flavored with cinnamon	
■ Choice of Ice Cream	325
vanilla, strawberry, mango or choco-chips	
■ Saffron Rasmalai	350
sieved cottage cheese dumplings soaked in saffron flavored milk	
■ Gulab Jamun	350
dumplings made of reduced milk, golden fried in clarified butter and soaked in sugar syrup	

Beverages

All Day

Coffee	225
cappuccino, espresso, decaffeinated or instant	
Tea	225
warm ginger honey, lemon, masala tea, Darjeeling, Assam, earl grey, jasmine, ginger and iced tea	
Milkshake	275
choice of with or without ice cream cream vanilla, strawberry, coffee or chocolate	
Cold Coffee	275
with or without ice cream	
Seasonal Fresh Fruit Juice	285
orange, sweet lime, pineapple or watermelon	
Chilled Canned Juice	285
grape or orange	
Lassi or Chaas	295
plain, sweet, salted or masala	
Choice of Hot Chocolate, Horlicks or Bournvita	295
Aerated Beverages	185
Fresh Lime Soda or Water	185
Red Bull	225
Himalayan	135
Bottled Water	80

