

Gateway Coonoor IHCL Seleqtions 12:30 hrs. – 21.30 hrs.

## menu selection



Soup

|   | TOMATO & BURNT PEPPER SOUP WITH BASIL 🗍 👹 🗪<br>309 kcal I 250gms<br>oven-roasted tomato & burnt pepper soup with basil                                 | ₹425     |
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|   | MANCHOW SOUP (vegetable / chicken) 🌔 🖗 🍂 🐗<br>218 / 250 kcal I 230 gms<br>soya based thick soup with vegetables and chicken                            | ₹425/450 |
|   | HOT & SOUR SOUP (vegetable / chicken) <b>(</b> $\gg$ <b>4</b><br>131 / 148 kcal I 250 gms<br>spicy black pepper soup with vegetables and chicken       | ₹425/450 |
|   | SWEET CORN SOUP (vegetable / chicken) <b>(</b><br>195 / 184 kcal I 250 gms<br>creamy corn thick soup<br>creamy corn and shredded chicken thick soup    | ₹425/450 |
|   | LEMON CORIANDER SOUP (vegetable / chicken) <b>(</b> ) <b>* 4</b><br>94 / 106 kcal I 250 gms<br>vegetable/chicken soup flavoured with garlic and ginger | ₹425/450 |
|   | Appetizer  |          |
|   | LAL MIRCH PANEER TIKKA 📋 🎲<br>824 kcal I 250gms<br>cottage cheese marinated in yoghurt & aromatic spices,<br>cooked in clay oven                       | ₹775     |
|   | TANDOORI ALOO<br>220 kcal I 200gms<br>potatoes masked with spices & tandoori masala,<br>cooked over charcoal   | ₹725     |
| ۲ | KARA KUZHI PANIYARAM<br>1035 kcal I 300gms<br>rice & lentil preparation with tempering, cooked<br>in special mold, served with coconut chutney         | ₹550     |
|   | QUEEN HILLS BABY POTATO ROAST  | ₹725     |

| HAMPTON SALAD<br>191 kcal I 250gms<br>dices of cucumber, tomato, capsicum, cabbage, pineapple,<br>papaya & slices of apple in a lemon mustard dressing     | ₹525  |
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| MUTTON UPPUKARI 📋 🏟<br>666 kcal I 350gms<br>mutton dish from Madurai region, a smoky, vibrant<br>and fiery flavor  | ₹975  |
| PICHAVARAM YERA VARUVAL<br>1338 kcal I 300gms<br>traditional fried prawn in spices & curry leaves,<br>tossed in ghee                                       | ₹1150 |
| MASALA FRIED FISH<br>724 kcal I 350gms<br>supreme of fish marinated with ethnic spices<br>& cooked on griddle  | ₹925  |
| AJWANI FISH TIKKA<br>393 kcal I 250gms<br>chunks of fresh fish marinated with yoghurt,<br>cardamom seeds, aromatic spices cooked in a clay oven            | ₹875  |
| SURKH LAAL MURG TIKKA 📋 🎲<br>626 kcal I 250gms<br>chicken morsels marinated in yoghurt, red chilli paste<br>& aromatic spice mix and cooked in a clay oven | ₹825  |
| MUTTON COCONUT PEPPER FRY<br>842 kcal I 350gms<br>a spicy black pepper mutton preparation  | ₹975  |
| HAWAIIAN CHICKEN SALAD &<br>421 kcal I 300gms<br>shredded chicken, pineapple, lettuce, onion, capsicum<br>in mayonnaise dressing                           | ₹575  |
| PANEER BUTTER MASALA 📋 🎲 🥟<br>905 kcal I 350gms<br>paneer cooked in creamy tomato gravy  | ₹775  |
| ALOO JEERA<br>300 kcal I 340gms<br>dry potato preparation flavoured with cumin   | ₹725  |

| <ul> <li>BHINDI FRY WITH CASHEWNUT </li> <li>848 kcal I 250gms</li> <li>stir fried bhindi spiced with local ground spices</li> <li>&amp; cashewnut</li> </ul>   | ₹725 |
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| DAL TADKA     565 kcal I 250gms     tempered yellow lentils   | ₹725 |
| DAL MAKHANI<br>696 kcal I 250gms<br>black lentil simmered overnight, tempered with<br>butter, garlic & enriched with cream  | ₹725 |
| <ul> <li>PHULKA/ ROTI/ PLAIN NAAN </li> <li>\$\$\vee\$\$ \$\vee\$\$ \$</li></ul> | ₹235 |
| <ul> <li>STEAMED BASMATI RICE/PONNI RICE</li> <li>245 kcal I 350gms</li> <li>par boiled rice</li> </ul>   | ₹460 |
| <ul> <li>VEGETABLE BIRYANI</li> <li>1064 kcal I 350gms</li> <li>basmati rice dum cooked with vegetables, raita</li> </ul>   | ₹795 |
| <ul> <li>URALAI MOCHAI CHETTINAD</li> <li>1022 kcal I 350gms</li> <li>a spicy delightful combination of dry field beans</li> <li>and potatoes with South Indian aromas</li> </ul>   | ₹725 |
| <ul> <li>NILGIRI KAI KARI</li> <li>690 kcal I 350gms</li> <li>locally grown mix vegetables in a traditional spinach</li> <li>&amp; coconut gravy</li> </ul>   | ₹725 |
| <ul> <li>AVARAI UDHAKKA</li> <li>888 kcal I 300gms<br/>ethnic Nilgiri preparation of local fresh beans<br/>cooked with potatoes</li> </ul>  | ₹725 |
| KOTHAMALLI SADAM 1 4 50 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5   | ₹525 |
| <ul> <li>KERALA PARATHA </li> <li>¥</li> <li>362 kcal I 130gms</li> <li>traditional south indian layered bread</li> </ul>   | ₹235 |

| SPINACH CREPES () ) / / / / / / / / / / / / / / / / /  | ₹775 |
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| VEGETABLE LASAGNA<br>525 kcal I 350gms<br>pasta dish filled layer by layer with fresh onions and<br>garlic, lathered in a succulent sauce and topped with mozzarella | ₹775 |
| STIR FRIED VEGETABLES # A A A A A A A A A A A A A A A A A A  | ₹725 |
| FRIED RICE VEGETABLE<br>842 kcal I 350gms<br>rice tossed with chopped vegetables and flavoured with<br>asian condiments  | ₹725 |
| HAKKA NOODLE VEGETABLE I A A A A A A A A A A A A A A A A A A   | ₹725 |
| PANEER KATHI ROLL 📋 👹<br>675 kcal I 300gms<br>cottage cheese with bell peppers & onions  | ₹725 |
| MARGHERITA PIZZA 📋 🗰 🍂<br>473 kcal I 250gms<br>all-time favorite - mozzarella, tomato & basil  | ₹825 |
| VEG BURGER i 🖗 🎲 🚀<br>1044 kcal I 250gms<br>layered vegetable patty between the bread and<br>served with fries   | ₹625 |
| MURG TIKKA LABABDAR<br>822 kcal I 350gms<br>chicken tikka morels simmered in tomato gravy<br>enriched with cream, spices & fenugreek                                 | ₹825 |
| MUTTON ROGAN JOSH<br>896 kcal I 350gms<br>a well marinated lamb cooked slowly with spices<br>& yogurt, with a touch of Kashmiri red chillies                         | ₹975 |
| 3HUNA GOSHT  | ₹975 |

| CHICKEN BIRYANI<br>901 kcal, 350gms<br>basmati rice dum cooked with marinated chicken,<br>mix vegetable raita / cucumber raita  | ₹950  |
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| MUTTON BIRYANI<br>1046 kcal, 350gms<br>basmati rice dum cooked with marinated mutton,<br>mix vegetable raita / cucumber raita   | ₹1050 |
| KOI UDHAKKA<br>851 kcal I 350gms<br>traditional Badga chicken curry made with small<br>onions & potatoes  | ₹825  |
| CHICKEN CHETTINAD<br>1058 kcal I 350gms<br>morsels of chicken, slow cooked in aromatic gravy<br>with roasted spices, blended with fresh tomato & onion  | ₹825  |
| KOZHI MILAGU<br>546 kcal I 300gms<br>kozhi milagu is a semi-dry South Indian chicken side dish,<br>mainly spiced with black peppercorns.  | ₹825  |
| MEEN POONDU KOZAMBU (FISH)<br>757 kcal I 350gms<br>traditional thin fish curry with tamarind  | ₹925  |
| RAILWAY MUTTON CURRY<br>785 kcal I 350gms<br>anglo indian lamb curry with potatoes in simplest of spices  | ₹975  |
| CHICKEN BALL CURRY<br>840 kcal I 350gms<br>minced chicken dumplings cooked in tradition anglo indian gravy  | ₹825  |
| GRILLED FILLET OF FISH Image is a second  | ₹875  |
| CHICKEN KUNG PAO ( ) ( ) // | ₹825  |
| STIR FRIED FISH () () () () () () () () () () () () ()  | ₹825  |

| STIR FRIED PRAWN \$\$ (0) >>>> 40 \$>>>>>>>>>>>>>>>>>>>>>>>>>>>>>>   | ₹1175 |
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| <ul> <li>FRIED RICE CHICKEN I Co</li> <li>842 kcal I 350gms</li> <li>rice tossed with chopped vegetables and chicken</li> <li>and flavoured with asian condiments</li> </ul> | ₹775  |
| HAKKA NOODLE CHICKEN ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) (   | ₹775  |
| CHICKEN KATHI ROLL ()  485 kcal I 300gms chicken, egg with bell peppers & onions   | ₹775  |
| CHICKEN TIKKA PIZZA  494 kcal I 250gms special pizza topped with chicken tikka   | ₹875  |
| GATEWAY CLUB SANDWICH NON VEG<br>609 kcal I 300gms<br>sandwich with chicken, fried egg, cheese, lettuce, tomato,<br>and onion  | ₹775  |
| CHICKEN BURGER 1 I 250gms<br>layered Chicken patty between the bread and served with fries   | ₹775  |
| Desserts   |       |
| <ul> <li>PASSION FRUIT CHEESE CAKE</li> <li>398 kcal I 150gms</li> <li>traditional cheese cake flavoured with local grown passion fruit</li> </ul>                           | ₹525  |
| APPLE CINNAMON PIE<br>343 kcal I 180gms<br>baked apple envelope in pastry shell  | ₹525  |

baked apple envelope in pastry shell





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

Kindly inform us if you are allergic to any food ingredients. All prices are in Indian rupees and subject to Government taxes.



