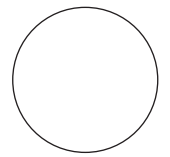


G O D



G A D

A whole lot of wholesome!

If variety is the spice of your life, then GAD is glad to present a menu that features a wide selection of culinary delights from 'round the world and our own backyard – The Golden City of India, known for its red chilli and mustard infused dry and hot preparations.

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, micronutrient-based food and beverage for those who look after themselves.

Active Food includes ingredients of low glycemic value – such as complex carbohydrates, unpolished and unprocessed whole grains, vegetables and legumes – that ensure sugar is released into the blood stream much slower than other types of food. This helps in 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 useful bacteria; and super foods that are believed to be mood enhancers.

Think there's nothing better than good home-cooked food? We agree! That's why we brought in homemakers to don the chef's cap. They're eager to bring to your table cuisine prepared using fresh-off-the-market ingredients and flavours that are characteristic of this part of the world.

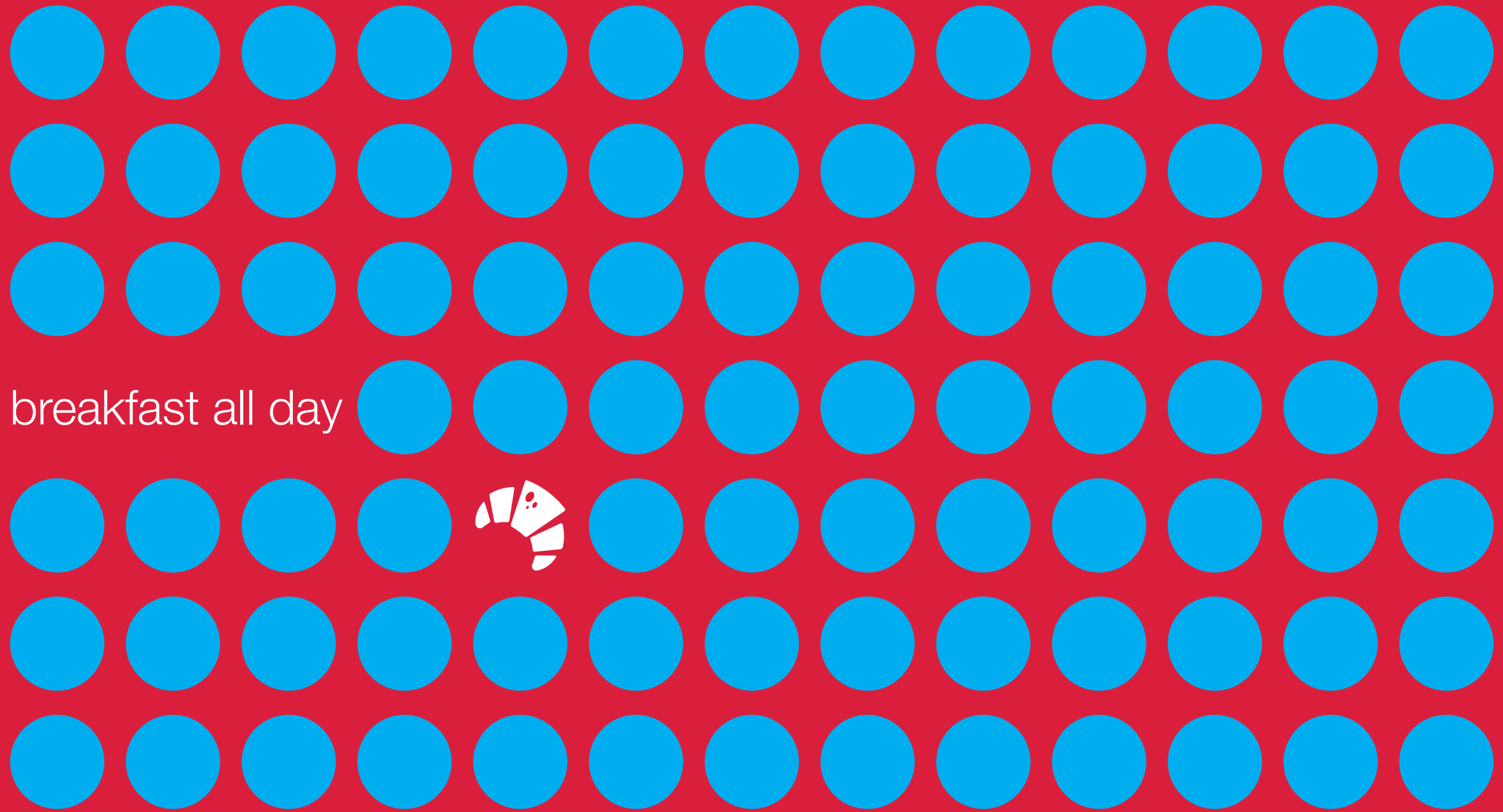
If that's too hot to handle, there's an assortment of classics that's pretty much in your comfort zone.

 vegetarian  non-vegetarian  chef nat's signature dishes  active

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.



breakfast all day



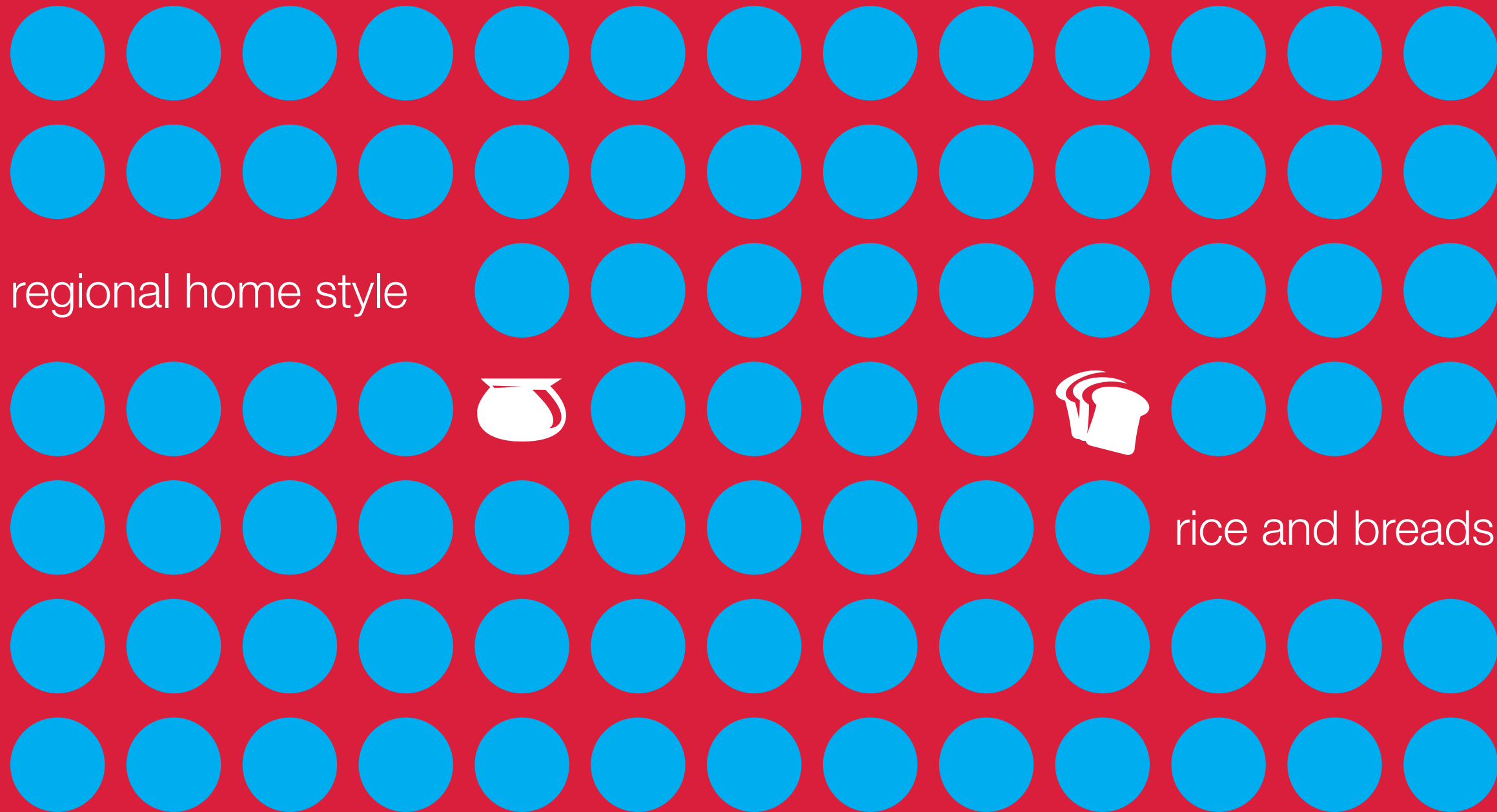
0630 hrs – 2300 hrs

international

- ☞ seasonal fresh fruits 250
- ☞ seasonal fresh fruit or vegetable juice 225
- choice of cereals 225
corn flakes, wheat flakes, choco flakes, fruit loops, served with hot or cold milk
- ☞ oat meal porridge 175
- ☞ crunchy muesli 225
served with yoghurt or milk
- ☞ yoghurt 175
plain, banana and honey or mixed fruits
- rawal kot breakfast 325
choice of juice, toast served with butter and preserves along with tea, coffee or hot chocolate
- eggs made to order 250
choice of poached, fried, scrambled, boiled or omelette, served with toast, butter and preserves
- akuri on toast 250
eggs cooked with indian spices and served on toast
- ☞ fluffy egg white omelette 250
served with green vegetable and tomato
- vegetable cutlet 175
crumb-fried vegetable and potato served with tomato sauce

indian

- puri bhaji 225
traditional deep-fried whole wheat breads, served with curried potatoes
- aloo paratha 225
potato stuffed pan fried indian bread, served with curd and pickle
- dosa 225
south indian rice and lentil pancake plain or masala, served with sambhar and chutney



regional home style



rice and breads

1930 hrs – 2330 hrs

regional home style

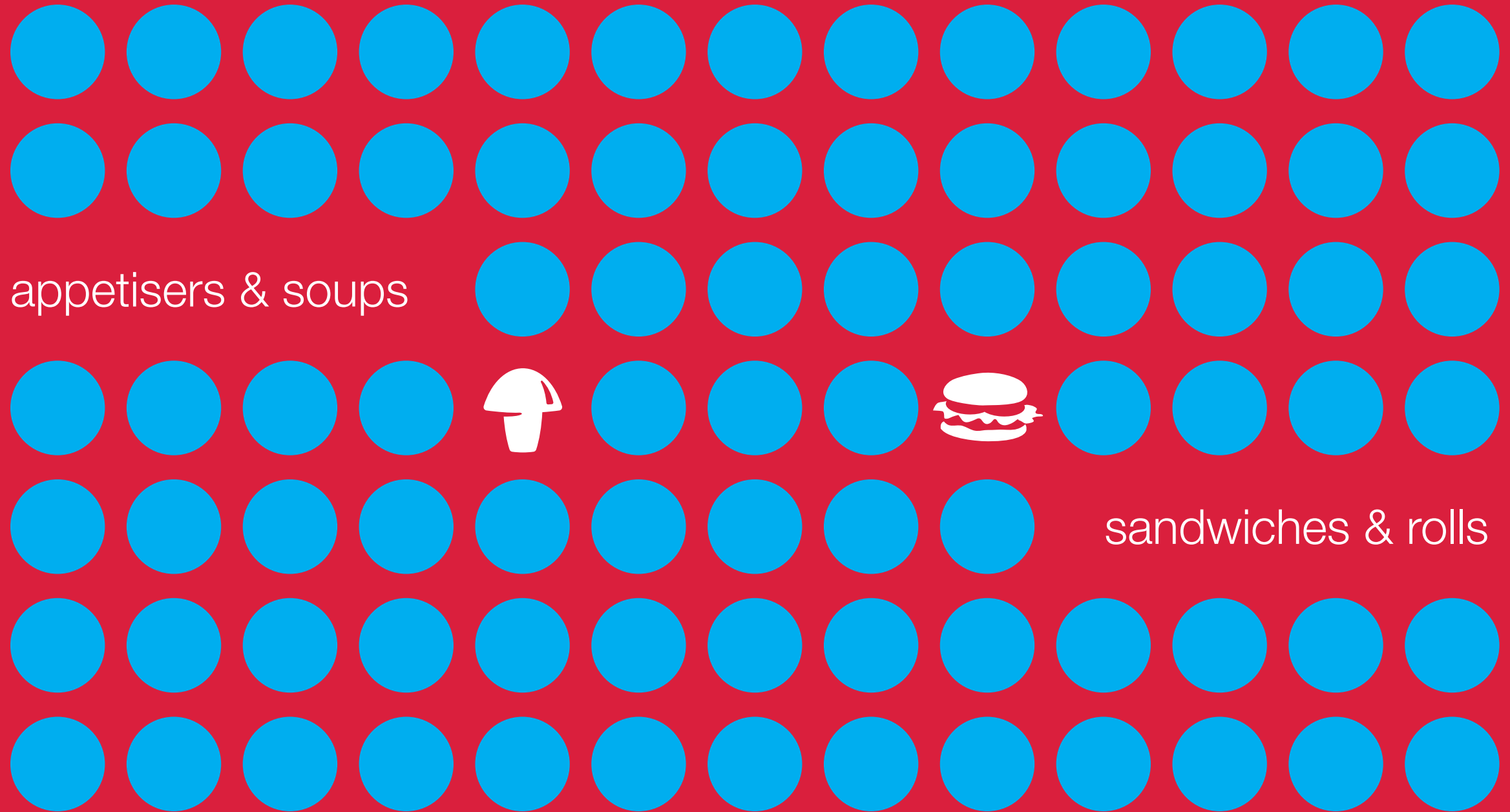
- ✶ ■ vegetarian sampler platter 450
a combo of mixed vegetable curry, ker sangri, mangodi ki sabji, mutter paneer with dal, rice bread and dessert of the day
- papad ki subji 275
roasted papad cooked in yoghurt-based spicy gravy
- ✶ ■ ker sangri 300
dry berries and dry beans from this region, cooked with rare indian spices and buttermilk
- ✶ ■ kadhi 175
buttermilk and gram flour, cooked together with spices
- dal-bati churma 375
(2 hours notice)
crusty wheat flour cookies cooked in oven and served with lentil
- laal maas 525
a traditional spicy lamb curry of jaisalmer
- safed murg 525
chicken, cooked in traditional white gravy

rice

- yakhani pulao 550
(2 hours notice)
basmati rice and succulent mutton cooked with spices and herbs
- vegetable biryani 300
- steamed rice 150
- ✶ ■ khichdi 250

breads

- choice of naans 100
plain garlic, cheese or chilli cheese
- choice of kulchas 100
plain, onion or paneer
- tandoori roti 75
- paratha 100
plain or lachha
- raita 150
pineapple, boondi or mixed vegetable



appetisers & soups

sandwiches & rolls

1130 hrs – 2330 hrs

appetisers

- palak patta papri chaat 225
fried spinach leaves topped with tangy mint sauce and yoghurt
- garden crunchy salad 225
refreshing cucumber, tomato, capsicum, onion, olives, homemade cheese and raw mango with mint lemon vinaigrette, served with garlic bread
- chicken tikka salad 450
chicken tikka cubes mixed with tangy mint sauce

soups

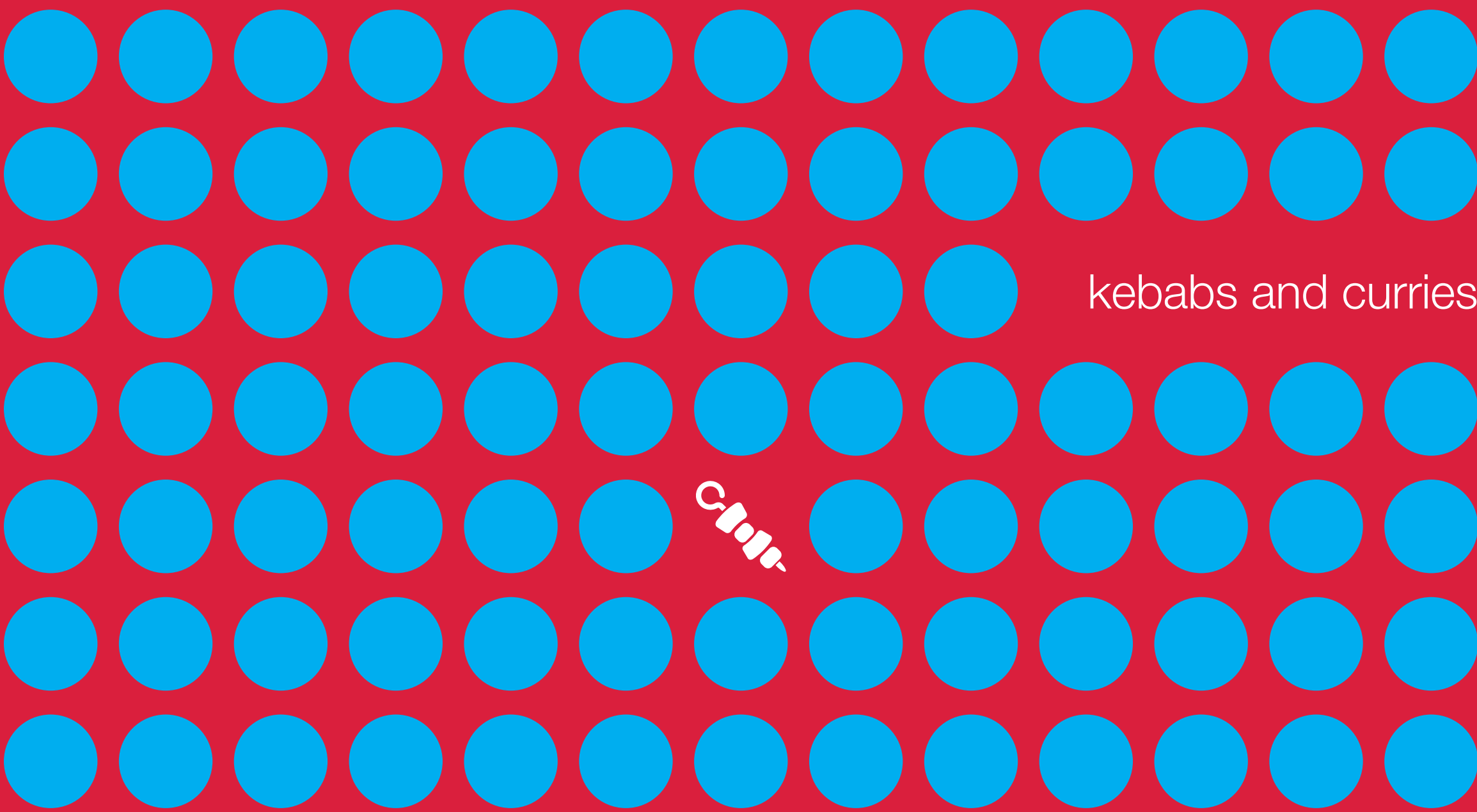
- ✳️ ■ roasted tomato soup 175
- sweet corn vegetable soup 175
- ✳️ ■ vegetable broth 175
- hot and sour soup 175
 - vegetable
 - chicken

sandwiches and lite bites

- ✳️ ■ gateway club sandwich 375
triple-layered, toasted sandwich with lettuce, chicken, cheese, fried egg, tomato and onion marmalade
- veggie club 275
triple-layered, toasted sandwich with tomato, cucumber, cheese, russian salad and lettuce
- make your own sandwich
whole wheat bread or white bread plain or toasted
- choice of fillings:
 - tomato, cucumber, cheese, grilled vegetable and lettuce 350
 - chicken, tuna, chicken tikka and egg 350
- chilli cheese toast 225
- vegetable pakora 225
- french fries 225
- pao bhaji 275
the famous potato and vegetable preparation from mumbai, served with bread pao

rolls

- kathi roll 375
 - chicken
 - paneer



kebabs and curries

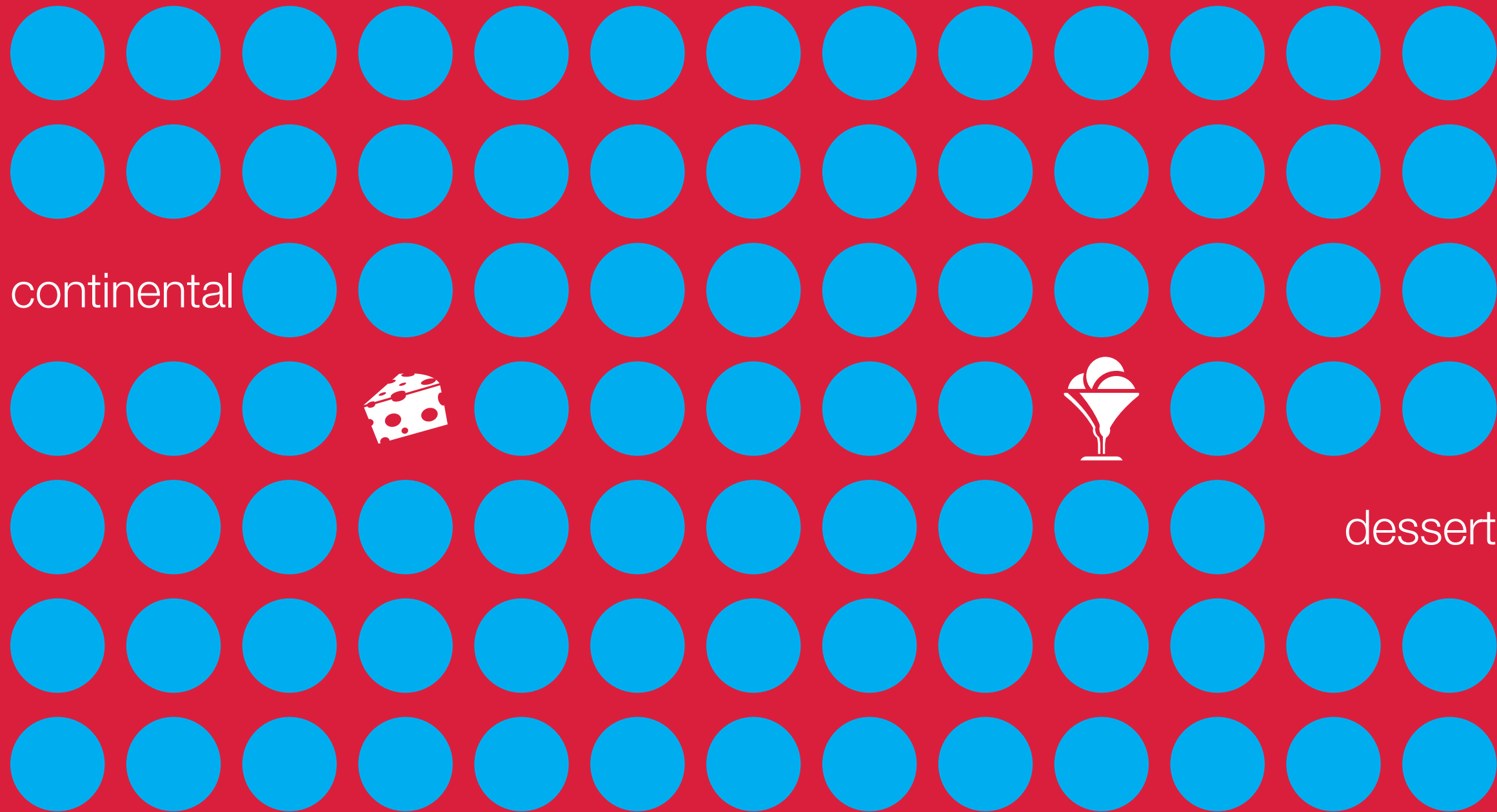


kebabs

- ✦ ■ **lal mirchi paneer tikka** 400
chunks of cottage cheese marinated and cooked in a clay oven
- **tandoori aloo** 325
potatoes stuffed with cheese, raisin and cashew nuts, cooked in clay oven
- **vegetable seekh kebab** 350
skewered vegetable mixture flavoured with indian spice and herbs cooked in tandoor
- **tandoori chicken** 450
chicken marinated in yoghurt and indian spices, cooked in a clay oven
- **murg malai tikka** 525
boneless chicken cubes marinated in yoghurt and mild spices and cooked in a clay oven
- **tangri kebab** 525
chicken legs marinated with indian herbs cooked in clay oven
- **maas ke sooley** 525
traditional rajasthani spicy lamb kebab
- **seekh kebab** 525
skewered lamb mince, blended with aromatic spices and mint cooked in a clay oven flavoured with spices and herbs cooked in tandoor

curries

- **aloo** 325
with green peas, cumin or kashmiri style
- **paneer** 325
kadhai, bhurjia, palak or makhani
- **mixed vegetable curry** 325
seasonal vegetable cooked with mild spices and herbs
- ✦ ■ **palak onion bhujia** 325
shredded spinach and onion laced with spices
- **dal tadka** 175
- **dal makhani** 325
- **mutton masala** 450
slow cooked lamb simmered in tomato onion gravy with rare indian spices
- **saag gosht** 450
lamb curry cooked with spinach and spices flavoured with cumin
- **kheema mutter** 525
lamb and green peas cooked with mild chilli and coriander
- **chicken tikka makhani** 525
succulent chicken morsels, cooked in tandoor and tossed with creamy tomato-based gravy
- **murg hava mahal** 525
chicken curry cooked with spices and topped with egg and baked












continental




dessert

1230 hrs – 1445 hrs; 1930 hrs – 2330 hrs

continental











	spaghetti or penne	375
	 with spicy tomato sauce	
	 mushroom cream sauce	
	 lamb bolognese	
	 baked corn and mushroom topped with parmesan cheese	375
	 grilled chicken served with mushroom sauce and vegetable	475
	  fillet of fish steamed or fried or pan-grilled, served with tomato sauce or tartare sauce and vegetable	475





dessert

	gulab jamun	150
	kesaria rasmalai	150
	caramel custard	150
	chocolate mousse	150
	 fresh fruit salad	150
	ice cream	150

beverages



  lassi sweet, salted, masala or plain	150
  chaas plain or masala	150
 cold coffee with or without ice cream	200
 choice of milkshake	200
  tea masala, lemon, ginger, earl grey, darjeeling or assam	100
 iced tea	125
 bournvita, hot chocolate or horlicks	175

 coffee nescafe, decaffeinated, filter coffee or cappuccino	100
 aerated beverages	125
 fresh lime soda sweet, salted or plain	125
 mineral water	75