

## Appetizers + Salads

**FRIED CALAMARI** 750  
Garlic aioli, charred lemon

**MUTTON CHUKKA VARUVAL** *gf* 800  
Lamb morsels, whole red chili, curry leaves

**FISH SATAY** 800  
Mahi Mahi fish, peanut sauce, asian pickle

**BUFFALO CHICKEN WINGS** 750  
Vegetable crudité, honey bbq sauce

**CRISPY NACHOS** *v* 700  
Pico de gallo, sour cream, guacamole

**CRISPY NACHOS - CHILI CORN CARNE** 750  
Ground beef, kidney beans, pico de gallo, sour cream, guacamole

**CHICKEN PEPPER FRY** 750  
Black pepper, curry leaves

**PODI IDLI** *v* 650  
Mini idli, gun powder

**HARIYALI TIKKI** *v* 700  
Spinach patty stuffed with cheese, nuts, sauce

**WESTIN CAESAR**  
Prawns | chicken | chicken tikka | vegetable *v*  
725 | 700 | 700 | 650  
Romaine lettuce hearts, caesar dressing, herbed croutons

**CHEF'S SPECIAL COBB SALAD** 750  
House greens, hard boiled eggs, turkey, smoked salmon, lemon caper dressing

**TOMATO MOZZARELLA** *v* 650  
With basil pesto dressing

**GREEK FETA SALAD** *v* 650  
Assorted lettuce, cucumber, tomatoes, red onions, greek feta, extra virgin olive oil

## Soup

**SOUP OF THE DAY** 550 | 450  
Non vegetarian | vegetarian *v*

**ROASTED TOMATO SOUP** *v* 450  
Garlic croutons

**TRUFFLE AND PORCINI MUSHROOM SOUP** *v* 500  
Truffle oil

## Comfort

All burgers, sandwiches and rolls are accompanied with French fries, side salad

**BURGER** 950 | 850  
Tenderloin | Chicken  
Sesame bun, chipotle peppers

**CHICKPEA AND POTATO BURGER** *v* 750

**WESTIN SIGNATURE CLUB** 800 | 700  
Classic chicken & bacon *v* | Veg *v*

**HEALTHY TUNA ON BROWN BREAD:**  
**PLAIN | GRILLED** 800  
Mustard, celery

**PHILLY CHEESE STEAK** 850  
Shaved tenderloin, cajun spice, french baguette

**GRILLED HAM & CHEESE SANDWICH** *v* 800  
Sliced ham | cheddar

**KATHI ROLL CHICKEN** 800  
Flaky paratha, chicken bhuna masala, red onions

**KATHI ROLL PANEER** *v* 700  
Flaky paratha, cottage cheese masala, red onions

## Pasta + Risotto

Choose from penne, spaghetti, whole wheat pasta, gluten free pasta

**ARRABIATA** *v* 800  
Rustic tomato sauce, basil, chili flakes

**PESTO GENOVESE** *v* 800  
Basil, pine nut, extra virgin olive oil

**AGLIO OLIO PEPPERONCINO** *v* 800  
Extra virgin olive oil, garlic, chili

**ALFREDO** *v* 800  
Mushroom, cream, parmesan, garlic, herbs

**BOLOGNESE** 850  
Mixed tenderloin ragout, garlic, mascarpone, parmesan cheese

**SEAFOOD MARINARA** 850  
Prawn, squid in tomato garlic sauce, white wine, herbs

**CARNAROLI RISOTTO**  
Asparagus, corn, sun-dried tomato *v* 800  
Smoked chicken, mushrooms 850

## From Our Wood Fired Pizza Oven

**MARGHERITA** *v* 700  
Tomato, mozzarella, basil, oregano

**GARDENIA** *v* 750  
Bell pepper, onion, mushroom, asparagus, jalapeños, mozzarella

**MARINARA** 850  
Shrimp, squid, onions, capers

**CHICKEN TIKKA** 800  
Spit roasted spiced chicken, red onions, ground spices

**PEPPERONI** 850  
Pepperoni

## Western Mains

**FISH AND CHIPS** 950  
Mahi mahi fish with tartar sauce

**GRILLED TO PERFECTION:**  
**LAMB RACK** 2150  
**LOBSTER TAIL** 2150  
**SALMON STEAK** 1700  
**HERBED TENDERLOIN** 1750  
**CHICKEN BREAST** 1400  
All grilled meats served with pan glazed vegetable, potato mash with sauce of your choice lemon butter | pesto cream | classic red wine jus | mushroom | black pepper jus

## Sides *v* 350

**FRENCH FRIES**  
**HERBED POTATO WEDGES**  
**GLAZED CARROTS**  
**POTATO MASH**  
**CREAMED SPINACH**  
**SEASONAL BUTTERED VEGETABLES**

# EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

**TANDOORI CHICKEN SALAD**  
Half 400 | Full 700  
Mesclun, avocados

**SPINACH CREAM SOUP** *v*  
Half 250 | Full 350  
Creamy spinach and herb soup, garlic crostini

**VEGGIE SLIDER WITH ROASTED SWEET POTATO** *v*  
Half 400 | Full 650  
Soy, sweet potato

**PEARL MILLET RISOTTO** *v*  
Half 500 | Full 800  
Tandoori vegetables

**STEAMED CATCH OF THE DAY WITH CHARRED VEGETABLES**  
Half 900 | Full 1600  
Kasundi mustard steamed white fish, charred vegetables, unpolished red rice

**SLOW POACHED CHICKEN WITH SOY & GINGER SAUCE**  
Half 700 | Full 1400  
With honey, sesame oil

## OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



## Asian Mains

**STIR FRIED SEAFOOD WITH BASIL** 1550  
Assorted seafood, bird eye chillies, light soy

**WOK TOSSED CHICKEN** 850  
Kung pao, hot garlic, black pepper

**WOK TOSSED PRAWNS** 950  
Black pepper sauce

**THAI GREEN CURRY** 1050 | 850 | 750  
Seafood | chicken | vegetable \ served with steam rice

**STIR FRIED NOODLES** 750 | 650 | 550  
seafood | chicken | vegetable \

**FRIED RICE** 750 | 650 | 550  
Seafood | chicken | vegetable \

## Charcoal Fired Tandoor

**KASHMIRI MIRCH PANEER TIKKA** \ 725  
Cottage cheese, red chillies, hung curd marinade, charred

**ACHAARI BHARWAAN TANDOORI ALOO** \ 700  
New potatoes, marinated in Indian pickling spices, tandoor roasted

**AJWAINI JHINGA** 1150  
Caraway, lemon juice, hung yoghurt

**TAWA MACCHI** 850  
Spiced mahi mahi cooked on griddle

**LASOONI MURGH TIKKA** 850  
Tandoori roasted chicken morsels with predominant flavour of garlic

**GOSHT SEEKH KEBAB** \ 950  
Minced lamb skewers cooked in tandoor

**TANDOORI MURGH:OVEN ROASTED SPRING CHICKEN (FULL | HALF)** 1600 | 950  
Chicken, hung yoghurt, chili paste

**TANDOORI SAMPLER NON VEGETARIAN** 1950  
Ajwaini jhinga, seekh kebab, lasooni murgh tikka

**TANDOORI SAMPLER VEGETARIAN** \ 1200  
Kashmiri mirch paneer, hariyali tikki, achari bharwaan aloo

## Indian Mains

**CHETTINAD: SPICED SOUTH INDIAN PREPARATION** 1250 | 850 | 750  
Prawn | chicken | mushroom and baby corn \

**GOAN CURRY** 1250 | 950  
Prawn | kingfish

**TARIWALA GOSHT** 950  
Slow cooked lamb with onions, spices

**BUTTER CHICKEN** 850  
A classic chicken preparation with tomatoes, cream

**CHICKEN TIKKA MASALA** 850  
Spit roasted chicken morsels simmered in onion, tomato, fenugreek masala, green chillies

**DHABA MURGH: HOME STYLE CHICKEN PREPARATION** 850  
Onion, tomato, fresh coriander

**PANEER: INDIAN COTTAGE CHEESE** \ 750  
Kadai | makhani | palak

**VEGETABLE OF THE DAY** \ 750  
Check with server for our daily special

**ALOO GOBHI** \ \ 750  
Cauliflower, potatoes, onion, tomatoes

**DAL MAKHANI** \ 700  
Black whole lentils, butter, cream, tomatoes

**YELLOW DAL TADKA** \ 700  
Cumin, garlic, green chilli

## Indian Rice + Breads

**BIRYANI** 950 | 850 | 750  
Lamb | chicken | vegetable \

**STEAMED BASMATI RICE** \ 300

**CURD RICE** \ 300  
South Indian tempered rice and yoghurt preparation

**NAAN | ROTI | LACCHA PARATHA** \ 190  
Plain | butter | garlic

**MALABAR PARATHA | TAWA PARATHA | PHULKA** \ 190  
Staple indian breads traditionally served at home

## Desserts

**TIRAMISU BIANCO** 450  
Soft mascarpone cream flavored with white chocolate truffle layered with savoiardi

**64% VALRHONA DARK CHOCOLATE MOUSSE** \ \ 500  
(Sugar/gluten free)  
Fresh berries

**WARM BROWNIE** 450  
Vanilla ice cream

**KESAR RASMALAI** \ 350  
Cottage cheese dumplings soaked in reduced milk with saffron

**GULAB JAMUN** \ 350  
Cardamom scented reduced milk dumplings soaked in sugar syrup

**FRESH SEASONAL CUT FRUITS / FRUIT SALAD** \ 350

**SELECTION OF ICE CREAMS** \ 300  
Honey nut crunch | vanilla | strawberry | chocolate | coffee

**KULFI** \ 350  
Falooda, basil seeds, rose syrup

## Westin Fresh by The Juicery \

Westin Fresh by The Juicery offers a menu of nourishing | revitalizing juices, smoothies curated by the experts at The Juicery.

### JUICES

Watermelon, basil 450

Papaya, pineapple, mint 450

Beet, apple, lemon, ginger 450

Lemon, lime, ginger, turmeric, coconut water 450

### SMOOTHIES

Kale, spinach, banana, mango, cinnamon 475

Almond milk, frozen banana, peanut butter, Cacao nibs 475

Yoghurt, papaya, mint, cinnamon, chia seeds 475

Pear, spinach, avocado, coconut water 475

## Coffee + Tea

**FRESHLY BREWED HOT COFFEE** 275  
Espresso | cappuccino | café mocha | macchiato | americano | just black or white | south Indian filter | decaffeinated

**FRESHLY MADE COLD COFFEE** 350  
Iced cappuccino | iced mocha

**A TASTE OF TEA** 300  
Green tea | Assam tea | English breakfast tea | earl grey tea | Darjeeling tea

**JING TEA** 350  
Chamomile

**SPECIAL BREW** 300  
Masala chai | speciality teas

**HOT CHOCOLATE** 300

## Beverages

**FRESHLY SQUEEZED FRUIT AND VEGETABLE JUICE** \ 350  
Orange | pineapple | watermelon | apple musk melon | carrot

**CHILLED CANNED JUICES** 300  
Cranberry | guava | mango

**CHOICE OF HOT OR COLD MILK** 275  
whole | skimmed | soy | almond milk

**INDIAN LASSI** 300  
Sweet | salted

**CHAAS** 250  
Plain | masala

**MILK SHAKES** 350  
Just ask us

**STILL WATER** 150 | 275  
Packaged drinking water (1000 ml)  
Kelzai (750 ml)

**SPARKLING WATER** 285  
San Benedetto (250ml)

## Fizzy Beverage

**RED BULL** 300

**FRESH LIME SODA** 250  
Sweet | salted

**CARBONATED SOFT DRINKS** 250

## All-day breakfast

**TRADITIONAL OATMEAL PORRIDGE** \ 295  
Brown sugar, golden raisins, cinnamon

**SELECTION OF DRY CEREALS** 295  
Dry muesli | corn flakes | honey loops | special k | rice krispies | bajra puff \ | served with choice of whole | skim milk | soya milk | almond milk

**TWO FARMED EGGS YOUR STYLE** 550  
Indian masala | sunny side | poached | scrambled with your choice of sausage | hash brown | sautéed beans | grilled tomatoes

**UPMA: SEMOLINA PORRIDGE** \ 500  
Semolina, curry leaves, mustard seeds

**TAWA ALOO PARATHA: STUFFED INDIAN FLAT BREAD** \ 500  
Potato mash, pickle, yoghurt