



EEST SIGNATURES

<p>▲ peking duck served with pancake 🍴🍴 359 gms - 493 Kcal</p>	3500 full/2500 half
<p>▲ black cod 🍴🍴 baked in saikyo miso marinade 180 gms - 192 Kcal</p>	2500
<p>▲ salmon teriyaki 🍴🍴 grilled salmon steak 180 gms - 234 Kcal</p>	2150
<p>▲ steamed king prawns with vermicelli and homemade soya 🍴🍴 542 gms - 659 Kcal</p>	1900
<p>▲ wok fried prawn in homemade X.O. sauce 🍴🍴🍴 300 gms - 413 Kcal</p>	1850
<p>▲ spicy king prawn with minced chicken 🍴🍴🍴 300 gms - 413 Kcal</p>	1650
<p>▲ tori teriyaki 🍴 grilled chicken thigh with teriyaki sauce 300 gms - 550 Kcal</p>	1350
<p>▲ double cooked pork 🍴🍴 sliced pork tenderloin, Chinese cabbage and black fungus tossed with chilli bean sauce 300 gms - 422 Kcal</p>	1350
<p>■ asparagus and water chestnuts in glan cai sauce 🍴 220 gms - 72 Kcal</p>	1450
<p>■ tofu steak 🍴 pan seared tofu and vegetables with teriyaki sauce 175 gms - 137 Kcal</p>	1350
<p>■ shiitake, black fungus, shimeji, button and enoki mushrooms, golden garlic 🍴 130 gms - 239 Kcal</p>	1350

Note: An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

■ Vegetarian ▲ Non Vegetarian ▼ Vegan 🍴 Cereals containing gluten 🍴 Crustaceans 🍴 Milk 🍴 Eggs 🍴 Fish 🍴 Peanut/Tree Nut 🍴 Soya 🍴 Pork 🍴 Sulphites

All prices listed in Indian Rupees. Government taxes as applicable.

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APPETIZER

- | | |
|--|------|
| <p>▲ prawn tempura 🍤🍤
 deep fried prawn with tempura sauce
 220 gms - 530 Kcal</p> | 1590 |
| <p>▲ kushiyaki moriwase 🍤🍤
 shrimps, squids and salmon
 220 gms - 341 Kcal</p> | 1590 |
| <p>▲ golden garlic tiger prawn 🍤🍤
 wok tossed tiger prawns, black pepper and five spice
 220 gms - 520 Kcal</p> | 1250 |
| <p>▲ cured sole fish 🐟🍷
 wok fried fish, chilli peppers, oyster sauce
 220 gms - 390 Kcal</p> | 1200 |
| <p>▲ overnight marinated lamb fillet 🍖🍷
 wok fried lamb, coriander roots, roasted cumin and smoked red chillies
 220 gms - 391 Kcal</p> | 1200 |
| <p>▲ thai chillies marinated lamb 🍖🍷
 stir fried lamb, fresh basil and coriander
 220 gms - 391 Kcal</p> | 1200 |
| <p>▲ la zi ji 🍗🍷
 crispy chicken with dry chilli and sichuan pepper corn
 220 gms - 475 Kcal</p> | 1200 |
| <p>▲ sichuan pepper chicken 🍗🍷
 our signature dish with pungent and aromatic sichuan peppers
 and crispy chicken, chilli perfume
 220 gms - 421 Kcal</p> | 1150 |
| <p>▲ hot basil chicken 🍗🍷
 fried chicken, sweet chilli, kaffir lime sauce
 220 gms - 475 Kcal</p> | 1050 |
| <p>▲ chicken yakitori 🍗
 chicken skewer with onion leek
 220 gms - 290 Kcal</p> | 950 |
| <p>▲ chicken katsu 🍗🍷
 chicken panko deep fried with tonkatsu sauce
 220 gms - 421 Kcal</p> | 890 |
| <p>● vegetable basket
 seasonal vegetables with golden garlic, green onions and chillies
 220 gms - 320 Kcal</p> | 950 |
| <p>● spicy tofu 🍲
 silken tofu, bird eye chillies, bellpepper
 220 gms - 280 Kcal</p> | 950 |
| <p>● edamame 🍲
 steamed salted green soy beans
 180 gms - 120 Kcal</p> | 700 |

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🍲 Soy
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- ▲ yasai tempura 🌱🌱 850
 7 kinds of vegetable with tempura sauce
220 gms - 391 Kcal
- ▲ lotus stem 820
 thinly slice lotus stem tossed with honey and slow cooked red chillies
220 gms - 290 Kcal

SOUPS

- ▲ crab meat and asparagus soup 890
300 gms - 306 Kcal
- ▲ tom yum 🌱🌱🌱🌱 720/850/890
 vegetable, chicken or prawn spicy soup with lemongrass,
 kaffir lime chilli and lemon juice
300 gms - 160 Kcal
- ▲ tom kha 🌱 720/850/890
 vegetable, chicken or prawn mild coconut soup
 with galangal kaffir lime, chilli and lemon juice
300 gms - 691 Kcal
- ▲ miso soup 🌱🌱🌱 620/750
 tofu wakame and spring onions / mix seafood
300 gms - 306 Kcal
- ▲ chicken, shiitake and egg drop 720
300 gms - 187 Kcal
- ▲ hot & sour soup with vegetables or chicken 🌱🌱 570/720
300 gms - 187 Kcal
- ▲ sweet corn vegetable or chicken 570/720
300 gms - 187 Kcal
- ▲ manchow soup chicken or vegetable 🌱🌱 570/720
300 gms - 187 Kcal

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DIMSOMS

▲ steamed crystal shrimp dumpling 蝦餃	820
<i>130 gms - 89 Kcal</i>	
▲ prawn and asparagus har gao 蝦餃	820
<i>130 gms - 126 Kcal</i>	
▲ pork xiao long bao 小籠包	780
<i>130 gms - 298 Kcal</i>	
▲ steamed siew mai chicken dumpling 燒賣	720
<i>130 gms - 232 Kcal</i>	
▲ spicy sichuan chicken dumpling 辣子雞餃	720
<i>130 gms - 218 Kcal</i>	
▲ honey barbeque chicken puff 蜜汁烤雞包	720
<i>130 gms - 219 Kcal</i>	
▲ pan fried chicken and chive dumpling 蔥油餅	720
<i>130 gms - 222 Kcal</i>	
▲ chicken shanghai dumpling 上海餛飩	720
<i>130 gms - 222 Kcal</i>	
● pan fried assorted vegetable dumpling 蔥油餅	680
<i>130 gms - 222 Kcal</i>	
● steamed truffle edamame dumpling 蒸三鮮	720
<i>130 gms - 226 Kcal</i>	
● cheese and fresh mushroom dumpling 芝士鮮菇	720
<i>130 gms - 226 Kcal</i>	
● honey barbeque vegetable puff 蜜汁烤菜包	680
<i>130 gms - 344 Kcal</i>	
● green vegetable and mushroom spring roll 春卷	680
<i>130 gms - 222 Kcal</i>	
● vegetarian siew mai 素燒賣	680
<i>130 gms - 74 Kcal</i>	
● vegetable crystal dumpling 素水晶餃	680
<i>130 gms - 218 Kcal</i>	

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SALAD

- ◻◻▲ yam woon sen 🍜🍜🍜 720/850/890
glass noodle salad vegetable, chicken or prawn
300 gms - 423 Kcal
- ◻ chukka wakame salad (hiyashi wakame salad) 🍃🍃 1380
190 gms - 73 Kcal
- ◻ tomato & tofu salad with onion dressing 🍃🍃 780
190 gms - 110 Kcal
- ◻▲ som tam 🍜🍜🍜 720/890
shredded raw papaya or prawn with peanut, tomato, chilli garlic and lemon juice
200 gms - 155 Kcal

VEGETABLE & TOFU

- ◻ hei jiao lian ou lu sun 🍃 975
stir fried chinese lotus root, bok choy and snow peas with black pepper
300 gms - 425 Kcal
- ◻ pakchoi, beans, baby corn, carrot in coriander sauce 🍃 975
300 gms - 256 Kcal
- ◻ mapo tofu with vegetable 🍃🍃 975
300 gms - 555 Kcal
- ◻ yu xiang egg plant 🍃 975
300 gms - 422 Kcal
- ◻ chao shu 🍃 975
stir fried broccoli, mushroom and baby corn in brown garlic sauce
300 gms - 422 Kcal
- ◻ shi shu 🍃 975
stir fried seasonal vegetable with minced garlic
300 gms - 294 Kcal

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MAIN COURSE

<p>▲ lobster 🍤🍷 panfried / steamed choice of sauce - ginger spring onion / butter garlic / homemade X.O sauce 300 gms - 550 Kcal</p>	3050
<p>▲ fish (catch of the day) steamed / wok fried 🐟🍷 choice of sauce - hunan sauce / blackbean / oyster sauce 300 gms - 316 Kcal</p>	1300
<p>▲ honey hunan pork ribs 🍖🍷 baby pork ribs cooked in honey and chilli 300 gms - 422 Kcal</p>	1350
<p>▲ sliced lamb with ginger and spring onion 🍖🍷 300 gms - 751 Kcal</p>	1300
<p>▲ sliced lamb in black pepper sauce 🍖🍷 300 gms - 751 Kcal</p>	1300
<p>▲ shuei zhu tenderloin 🍖🍷 cooked with sichuan pepper corns, dry chilli and garlic 300 gms - 465 Kcal</p>	1250
<p>●▲ phad kra prow phak/kai 🍷 stir fried mixed vegetables or chicken with chilli garlic and hot basil 300 gms - 294 Kcal</p>	950/1250
<p>▲ wok fried chicken 🍷🍗 kung pao sauce or sichuan sauce or lemon sauce or black pepper sauce 300 gms - 557 Kcal</p>	1200
<p>▲ steamed chicken 🍷 broccoli with chilli black bean sauce 300 gms - 557 Kcal</p>	1200
<p>●▲ paneng ka-ree 🍷 tofu or prawn in paneng curry with kaffir lime and sweet basil 300 gms - 589 Kcal</p>	850/1190
<p>●▲ gaeng kheaw waan 🍷 vegetable or chicken or prawn green curry 300 gms - 589 Kcal</p>	950/1150/1190
<p>●▲ gaeng phed 🍷 vegetable or chicken or prawn in red curry 300 gms - 589 Kcal</p>	950/1150/1190

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RICE AND NOODLES

<p> chirashi don   </p> <p>mixed sashimi (5 varieties of seafood) with ginger & wasabi 220 gms - 337 Kcal</p>	2250
<p> unagi don  </p> <p>roasted eel with steamed rice 190 gms - 307 Kcal</p>	2250
<p> tempura udon  </p> <p>3pcs prawn & veg with udon soup 250 gms - 337 Kcal</p>	1090
<p> X.O. chao fan   </p> <p>fried rice with shrimp and x.o. sauce 300 gms - 647 Kcal</p>	950
<p>  chao mian   </p> <p>stir fried noodles with vegetable or egg or chicken 300 gms - 462 Kcal</p>	750/850/950
<p>  chao fan  </p> <p>fried rice with vegetables or egg or chicken 300 gms - 647 Kcal</p>	750/850/950
<p>  khao phad phak  </p> <p>chilli, garlic and hot basil fried rice (vegetable or chicken) 300 gms - 647 Kcal</p>	750/850
<p>  phad thai    </p> <p>vegetable or chicken or prawn stir fried rice noodle with tamarind sauce, bean sprout, spring onion and chive 300 gms - 341 Kcal</p>	680/750/790
<p> khao phad sapparod</p> <p>pineapple fried rice 300 gms - 262 Kcal</p>	780
<p> khao neaw</p> <p>steamed sticky rice 300 gms - 957 Kcal</p>	500
<p> zheng bai fan</p> <p>steamed rice 300 gms - 957 Kcal</p>	470

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DESSERT

- nuo mi qiao ki Im yuan  570
chinese style molten glutinous chocolate dumplings
100 gms - 475 Kcal
- sang khaya ob  570
baked coconut caramel custard
100 gms - 250 Kcal
- rambutan with coconut ice cream  570
100 gms - 250 Kcal
- seasonal cut fruits  570
100 gms - 250 Kcal

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SASHIMI (3 SLICES)

▲ hotate - scallop 🦪🌿	1290
<i>100 gms - 100 Kcal</i>	
▲ maguro - tuna 🐟	1390
<i>100 gms - 100 Kcal</i>	
▲ shake - salmon 🐟🌿	1290
<i>100 gms - 143 Kcal</i>	
▲ hamachi - yellow tail 🐟	1290
<i>100 gms - 174 Kcal</i>	
▲ shime saba - mackerel 🐟	1290
<i>100 gms - 174 Kcal</i>	
▲ tamago - japaneses omelette 🍳🌿	1290
<i>100 gms - 152 Kcal</i>	
▲ unagi - eel 🐟🌿	1290
<i>100 gms - 147 Kcal</i>	

NIGIRI (2 PIECES)

▲ unagi - eel 🐟🌿	680
<i>150 gms - 218 Kcal</i>	
▲ tako - octopus 🐙🌿	680
<i>150 gms - 158 Kcal</i>	
▲ hotate - scallop 🦪🌿	680
<i>150 gms - 181 Kcal</i>	
▲ shake - salmon 🐟🌿	680
<i>150 gms - 181 Kcal</i>	
▲ hamachi - yellow tail 🐟	680
<i>150 gms - 240 Kcal</i>	
▲ ika - cattle fish 🐟	680
<i>150 gms - 240 Kcal</i>	
▲ shime saba - mackerel 🐟	680
<i>150 gms - 389 Kcal</i>	
▲ tamago - omelette 🍳🌿	450
<i>150 gms - 204 Kcal</i>	
■ inari - fried tofu 🌿	450
<i>150 gms - 150 Kcal</i>	
■ shiitake - shiitake mushroom 🌿	450
<i>150 gms - 150 Kcal</i>	

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SUSHI SASHIMI PLATTERS

- ▲ assorted sushi 🍣 🐠 🐡 🐟 3000
nigiri 10 pcs
300 gms - 357 Kcal
- ▲ small assorted sushi 🍣 🐠 🐡 🐟 2500
nigiri 7 pcs
300 gms - 357 Kcal
- ▲ yokoso moriawase 4500
12 pc sashimi, 6 pc roll, 4 nigiri (22 pcs)
300 gms - 357 Kcal
- ▲ assorted sashimi 🍣 4500
sashimi 22 pcs
300 gms - 357 Kcal

HOSOMAKI

- ▲ spider dynamite 🍣 1050
soft shell crab, cucumber, tobiko
120 gms - 94 Kcal
- ▲ tekka maki 🍣 1050
magura, wasabi, soya
120 gms - 126 Kcal
- ▲ shake avocado maki 🍣 1050
salmon, avocado
120 gms - 120 Kcal
- oshinko maki 790
takuwan
120 gms - 74 Kcal
- kappa maki 790
cucumber, wasabi, sesame
120 gms - 74 Kcal
















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
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URAMAKI

- | | |
|---|------|
|  prawn tempura roll   | 1170 |
| prawn with spicy mayonnaise sauce
<i>120 gms - 120 Kcal</i> | |
|  california maki  | 1290 |
| crab stick, tobiko, avocado, cucumber, sesame seed
<i>120 gms - 94 Kcal</i> | |
|  spicy tuna roll    | 1290 |
| magura, spicy sauce, mayo
<i>120 gms - 120 Kcal</i> | |
|  chicken teriyaki roll  | 1150 |
| chicken, sesame, teriyaki sauce
<i>120 gms - 225 Kcal</i> | |
|  veg california  | 950 |
| carrot, cucumber, asparagus, sesame, cream cheese
<i>150 gms - 120Kcal</i> | |
|  asparagus tempura roll  | 950 |
| asparagus tempura, cream cheese
<i>120 gms - 120 Kcal</i> | |

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JAPANESE SET MENU

Omakase I 🌱🐠🍣🍜

6000

reisai - variety of 3 seasonal appetizers and 6 sashimi

onsai - steamed, grilled and fried dish

osushi - nigiri 6 pcs and norimaki 2pcs

wanmono - miso soup

mizugashi - seasonal cut fruits and ice-cream

300 gms - 357 Kcal

Omakase II 🌱🐠🍣🍜

5000

reisai - variety of 3 seasonal appetizers and 5 sashimi

onsai - steamed and grilled dish

osushi - nigiri 5 pcs and norimaki 2pcs

wanmono - miso soup

mizugashi - seasonal cut fruits and ice-cream

300 gms - 357 Kcal

Omakase III 🌱🐠🍣🍜

4000

reisai - variety of 3 seasonal appetizers and 4 sashimi

onsai - steamed and fried dish

osushi - nigiri 4pcs and norimaki 2pcs

wanmono - miso soup

mizugashi - seasonal cut fruits and ice-cream

300 gms - 357 Kcal

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THE WESTIN
GURGAON
NEW DELHI