Prego Beverage Menu

Prego Cocktails

Venice

Group of 118 islands separated by canals and connected by 400 bridges, Venice is known for glass art and canvases (painting surface). This Cocktail is made with rose flower cordial, Tanqueray London Dry gin, egg, and painted with red wine.

Strawberry Tree

National tree of Italy. It remembers the flag of Italy; green for leaves, white for flowers and red for berries. Hence, we have this Tanqueray London Dry Gin and Tonic with homemade Strawberry shrub. (Perfect pair with food)

1200++

Amalfi

Amalfi is known for Limoncello. So, we got it for you. Ketel One Vodka served refreshing with a combination of citrus, sweet and bitter flavors of Campari. (Recommended before meal)

Bologna

950++

1600++

1200++

950++ Bologna is also known as La Rossa for its red building structures. It is known as city of music and hosts the oldest university in western world. This drink has red structure of Watermelon ice, Pineapple & Rosemary cordial mixed with Ketel One Vodka topped with coconut water.

Milan

It is one of the most popular cities, also known for historic cafes. It has cafes as old as 70 years. Hence, we have this cocktail with Espresso coffee, Johnnie Walker Double Black Label, Fresh Orange and spice.

Turin

1200++ One of the most successful football clubs and coffee company Lavazza is from Turin. Very popular drink Gianduitto is made with Espresso, chocolate and milk so we turned it into a cocktail by mixing Johnnie Walker Black label, Espresso, Hazelnut washed with milk. (Recommended after meal)

Rome

Ernest Hemingway came to Europe as a soldier. In 1819, due to his poor eyesight he was assigned as an ambulance driver. He was also awarded silver medal for his bravery for helping Italian soldier to safety. Later, he married a nurse from the hospital. This cocktail is all about Hemingway in Italy. Tanqueray London Dry gin mixed with rosemary, egg citrus and bubbles.

Florence

Florence is the most populated city in Tuscany. It was a Centre of medieval European trade and finance and one of the wealthiest cities of that era. Singleton of Glendullan 12 years old flavored with parmesan cheese mixed with sweet vermouth, Campari, and orange liquor, served straight. (Recommended after meal)

1600++

Wines by Glass

White	Glass (150ml	/ 250ml)	Sparkling by Glass	Glass (150ml	/ 250ml)
The Wine Master's Reserve' Sauvignon Blanc by Nederburg, South Africa	1400	2330	Pinot noir & Chardonnay Reserve by Jacob's Creek, Adelaide Hills, Australia	1600	2660
Chardonnay by Niel Joubert, Paarl, South Africa	1400	2330	Prosecco Brut by Martini, Veneto, Italy	1200	2000
Pinot Grigio by Zonin, Friuli Aquileia, Italy	1200	2000	NOI Brut By Fratelli, Solapur, India	800	1330
Chenin Blanc by Lutzville, Olifants River, South Africa	1100	1830	Wines by Bottle		
Sauvignon Blanc by Bodega Norton, Mendoza, Argentina	1100	1830	Champagne	bottle	E
Corte Giara Soave DOC by Allegrini, Soave, Italy	1000	1660	Dom Pérignon 2009	45000)
Chardonnay by Jacob's Creek, Adelaide Hills,	1000	1660	Brut by Veuve Clicquot Ponsardin	18000)
Australia			Brut Imperial by Moët Chandon	16000)
Chardonnay by Callia Alta, Mendoza, Argentina	950	1580	Brut by GH Mumm	12000)
Sauvignon Blanc by Fratelli, Solapur, India	700	1160	Rosé		
Red			Rosé Imperial Brut by Moët Chandon NV	18000)
'Vintner's Reserve' Pinot Noir by Kendall Jackson, California, USA	1600	2660	Brut by Chandon, Nashik, India	6000	
SETTE by Piero Masi, Sangiovese and Cabernet Sauvignon, Solapur, India	1400	2330	Sparkling Pinot noir and Chardonnay Reserve by Jacob's Creek, Adelaide Hills	8000	
The Wine Master's Reserve' Pinotage by Nederburg, South Africa	1400	2330	Prosecco Brut by Martini, Veneto, Italy	6000	
Mike Tango Bravo Malbec by Castaflores (Organic), Mendoza, Argentina	1250	2080	Brut by Chandon, Nashik, India	6000 4000	
Chianti DOCG by Zonin, Tuscany	1200	2000	NOI Brut By Fratelli, Solapur, India	1000	
Cadet DOC Merlot DOC by Baron philippe de rothschild	1100	1830	Rosé		
Shiraz Cabernet by Jacob's Creek, Adelaide Hills, Australia	1000	1660	Moscato by Stella Rosa Pink, Piedmont, Italy	6000 4000	
Cabernet Sauvignon by Fratelli, Solapur, India	800	1330	Shiraz by Fratelli, Solapur, India	1000	
Classic Shiraz by Fratelli, Solapur, India	700	1160			

White Wine

Italy	bottle	Australia	bottl€
Gavi di Gavi DOCG by Marchesi di Barolo, Piedmont	9000	Sauvignon Blanc by K1, Adelaide Hills	10000
	8000	Chardonnay by Penfolds, Koonunga Hill	6000
Pinot Grigio by Danzante, Delle Venezie, IGT	6500	Chardonnay by Jacobs Creek, Adelaide Hills	5000
Soave Classico DOC by Zonin, Veneto	0300		
Pinot Grigio DOC by Zonin, Friuli Aquileia	6000	New Zealand	
Albizzia Chardonnay by Marchesi de Frescobaldi, Tuscany	6000	Sauvignon Blanc by Brancott Estate, Marlborough	9000
Corte Giara Soave DOC by Allegrini, Soave	5000	Private Bin Chardonnay by Villa Maria, Marlborough	8500
'Rubicone' Trebianno by Soldero, Emilia Romagna	5000	Private Bin Sauvignon Blanc by Villa Maria, Marlborough	8500
France		South Africa	
'Les Vaillons' Chablis 1er Cru by Domaine Laroche, Burgundy	11000	Chardonnay by Niel Joubert, Paarl	7000
Chablis by Domaine Hamqling, Burgundy	11000	Darling Sauvignon Blanc by Fairview, Darling	7000
Chardonnay by Louis Jadot, Burqundy	11000	'The Wine Master's' Reserve Sauvignon Blanc by Nederburg, Western Cape	7000
Sauvignon Blanc by Jacky Marteau, AOC Touraine, Loire Valley	7000	Chenin Blanc by Lutzville, Olifants River	5500
Argentina		Chile	
Sauvignon Blanc by Trapiche, Mendoza	6000	Sauvignon Blanc by Santa Rita, Casablanca	7000
Sauvignon Blanc by Bodega Norton, Mendoza	5500	Bicycle' Chardonnay by Cono Sur, Andes	6000
Chardonnay by Callia Alta, Mendoza	4750	India	
U.S.A		Chardonnay by Fratelli, Solapur	4000
'Vintner's Reserve' Chardonnay by Kendall-Jackson, California	9000	Sauvignon Blanc by Fratelli, Solapur	3500
'Vintner's Reserve' Sauvignon Blanc by Kendall-Jackson, California	9000		
'Woodbridge' Chardonnay by Robert Mondavi, California	7000		
Riesling by Chateau Ste Michelle, Columbia Valley, Washington	5500		

Red Wine

Italy	bottle	Argentina	bottl€
Sassicaia by Tenuta San Guido, DOC Bolgheri, Tuscany	68000	Oak Malbec by Trapiche	7000
Amarone della Valpolicella by Zonin	30000	Mike Tango Bravo Malbec by Castaflores (organic), Mendoza	6250
'Promis' Ca'Marcanda by Gaja, Tuscany IGT	18000	Merlot by Bodega Norton, Mendoza	6000
Brunello di Montalcino DOCG by Castello Banfi, Tuscany	16000	U.S.A	
Barbera d' Alba by Pio Cesare, Piedmont	15000	Cabernet Sauvignon by Cakebread Cellars, Napa Valley	22000
'Pater' Sangiovese by Marchesi de Frescobaldi, Tuscany IGT	8000	Merlot by Duckhorn Vineyards, Napa Valley	18000
Sangiovese by Santa Cristina, Tuscany	8000	'Vintner's Reserve' Pinot Noir by Kendall-Jackson, California	8000
Casamatta Rosso by Bibi Graetz	6500	South Africa	
'Corte Giara' Valpolicella DOC by Allegrini, Veneto	6000	The Wine Master's' Pinotage by Reserve Nederburg, Western Cape	7000
Merlot by Mánnara, Sicily	6000	Cabernet Sauvignon by La Capra, Stellenbosch	5000
Col di Sasso Castello Banfi, Tuscany IGT	6000	Chile	
Merlot by Danzante, Tuscany IGT	6000	Bicycle' Pinot Noir by Conosur	7000
Chianti DOCG by Zonin, Tuscany	6000	Merlot by Santa Rita, Casablanca	6000
Merlot by Zonin, Tuscany IGT	5500	WEHOT by Jama Kita, Casabianca	
		New Zealand	
France		Pinot Noir by Brancott Estate, Marlborough	9000
Clarendelle by Haut Brion AOC, Bordeaux	20000	Pinot Noir by Kim Crawford, Marlborough	9000
Cadet D'oc Cabernet Sauvignon DOC by Baron Philippe De Rothschild, Languedoc Roussillon	6000	'Private Bin' Pinot Noir by Villa Maria, Marlborough	8000
Cabernet Sauvignon by Barton & Guestier, Pays d'Oc	6000	'Private Bin' Cabernet Merlot by Villa Maria, Hawke's Bay	7000
Cadet D'oc Merlot DOC by Baron Philippe De Rothschild, Lanquedoc-Roussillon	5500	,	

Cocktails

Australia	bottle	The Original from	
Double barrel shiraz by Jacobs Creek,	8000	Westin Mumbai Garden City	
Barossa Valley Rawson's Retreat Merlot by Penfolds, Konnunga Hill	6000	POMEGRANATE GREEN TEA Monkey 47, fresh lime Juice, green tea syrup, pomegranate juice, angostura orange bitters	1500
Rawson's Retreat Shiraz Cabernet by Penfolds, Konnunga Hill	6000	BELLINI THYME Absolut Elyx, Jacob Sparkling, house made peach thyme syrup, lemon juice	1500
Shiraz Cabernet by Jacob's Creek, Adelaide Hills	5000	CRANBERRY FIZZ Absolut Elyx, Cranberry juice, Freshly squeezed lemon juice, Eqq white, Club soda, Orgeat	1500
India		NEGRONI SBAGLIATO	1500
SETTE by Piero Masi, Sangiovese and Cabernet	11000	Campari, Sweet vermouth, Jacob's Creek Sparkling	
Sauvignon(Magnum), Solapur J`NOON by Jean Charles Boisset, Vintage 2017, Solapur	10000	BASIL PUNCH Havana Club 3Yo Club, Basil, Freshly squeezed lemon juice, simple syrup, Prosecco	1500
'Chêne Grande Reserve' by Grover, Nashik	8500	WHISKY PUNCH Jameson, Punch mix Campari, fresh orange juice, fresh lemon juice and angostura bitters	1000
Vijay Amritraj Reserve Collection by Grover, Nashik	8000	CAMPARI ORANGE Campari, Freshly squeezed orange juice	1000
SETTE by Piero Masi, Sangiovese and Cabernet Sauvignon, Solapur	7000	WATERMELON MARGARITA Tequila Blanco, Watermelon chunks, Cointreau,	1000
'La Reserve' Cabernet Shiraz by Grover, Nashik	5000	Freshly squeezed lime juice, Aqave nectar	
Cabernet Franc-Shiraz by Fratelli, Solapur	4000	Mocktail	
Cabernet Sauvignon by Fratelli, Solapur	4000	INNOCENT BELLINI	350
Classic Shiraz by Fratelli, Solapur	3500	Homemade peach puree, Ginger ale	
Wine in Can		Timeless Classics	
TiLT Bubbly Rose` by Fratelli, Solapur, India	700	LONG ISLAND ICE TEA Beefeater, Havana Club 3Yo Club, Tequila,	950
TiLT Bubbly by Fratelli, Solapur, India	700	Absolut, Triple Sec, Pepsi	000
TiLT White by Fratelli, Solapur, India	600	SANGRIA Red or White Wine	900
TiLT Red by Fratelli, Solapur, India	600	KAMIKAZE Absolut, triple sec, lime	850
		HURRICANE Havana Club 3 YO, Dark Rum, passion fruit, orange, grenadine	850
		COSMOPOLITAN Absolut, triple sec, cranberry juice, lemon	850

NEGRONI Beefeater, Campari, sweet vermouth	850	Glenlivet Nadurra	1500
RUSTY NAIL	850	Aberlour 16 YO	1200
Ballantine's, Drambuie		The Glenlivet 15YO	975
		The Glenlivet 12YO	850
Aperitifs/Spirituals To Start		Aberlour 12YO	850
Pernod	650	Singleton 18YO	1800
Campari	900	Glenmorangie Quinta Ruban	1400
Aperol	650	Lagavulin 16YO	1400
Martini Rosso	650	Singleton 15YO	975
Martini Bianco	650	Glenmorangie la Santa	1200
Martini Extra dry	650	Balvenie Double Wood 12YO	1200
Single Malt		Glenmorangie original 10YO	900
The Glenlivet 21YO	2600	Talisker 10YO	900
Aberlour 18YO	2200	Singleton 12YO	850
Longmorn 16YO	2900	Glenkinchie 12YO	850
The Glenlivet 18YO	1800	Caol ila 12YO	900
Longmorn DC	1600	Ardmore	850
Scapa Glansa	1500	Paul John - Bold	650
'		Paul John - Edited	650
		Paul John - Brilliance	650
		BLENDED SCOTCH	
		Royal Salute 21YO	2900
		Chivas Regal 18YO	1400
		Chivas Regal XV	1200
		Chivas Regal 12YO	750
		Ballantine's 12YO	750
		Ballantine's Finest	450

		Vodka	
Johnnie Walker Blue Label	2700	CÎROC	900
Johnnie Walker Gold Label	1100	Belvedere	900
Johnnie Walker Double Black	950	Grey Goose	900
Monkey Shoulder	900	Tito's (Gluten Free)	700
Johnnie Walker Black Label	750	Absolut and Flavours	500
Teacher's Golden Thistle	650	Finlandia	500
Teacher's Highland Cream	450	Ketel One	450
Johnnie Walker Red Label	450	Skyy	450
Inial Nathrialan		Smirnoff Red	350
Irish Whiskey Jameson	550	Gin	
Jamosii		Monkey 47	950
American Whiskey		,	
Jack Daniel's Single barrel Select	1400	Hendricks	975
Gentleman Jack	950	Танqиєгау No. 10	800
Jack Daniel's Honey	800	Beefeater	500
Jack Daniel's Fire	800	Stranger et Sons	500
Jack Daniel's Old No. 7	750	Bombay Sapphire	500
Jim Beam White	450	Gordon's	400
D.		Tequila	
Rum	750	Corralejo Triple Distilled	975
El Ron Prohibido		Corralejo Reposado	950
Bacardi Superior	400	, .	950
Old Monk	300	Corralejo Bianco	
Captain Morgan Dark	275	El Jimador Blanco	600
		Don Angel	450

Cognac

Hopper Blonde

Hennessey XO	4200	Bottle (330ml)	
Martell XO	2800	Hoegaarden	750
Hennessey VSOP	1800	Corona	750
•		Budweiser	550
Martell VSOP	1400	Bira Whit€	550
Hennessey VS	950	Bira Blonde	550
Martell VS	800	Heineken	500
		KF Ultra	425
Armagnac		KF-premium	400
Janneau XO	2100		
		Non alcoholic	350
Liqueur	550	sunburst	
Triple Sec		Orange Juice, Grenadine, vanilla syrup	
Kahlua		MANGONUT Mango juice & coconut	
Реррегиліпт		PASSIONSATION	
		Passion fruit, sour mix, tonic water	
Jägermeister		GINGER MIMOSA	
Drambuie		Orange Juice, sparkling water, fresh ginger	
Baileys Irish Cream		CRANPLE Cranberry, apple, sour mix	
BEER		HONEY GINGER Orange, honey, ginger	
By Glass (330ml)	600		
Hopper Wit			

ANTIPASTI APPETISERS

TRIO DI BRUSCHETTE POMODORO E MOZZARELLA, CAPONATA E MANDORLE, PEPERONATA E ASPARAGI	Bruschetta of tomato and mozzarella, caponata and almond, peperonata and asparagus \ (Gluten free option available)	1050
BURRATA A COLAZIONE	Breakfast style burrata, tomato jam, basil mousse, beetroot carpaccio, carrot puree 🔪 gf	1150
INSALATA DI RUCOLA	Aruqula, qoat's cheese, orange, pine nuts, caramelized walnuts, balsamic dressing 🏾 🖺 🔪	1175
INSALATA DI AVOCADOS, PERLINE DI BUFALA, POMODORINI, ROMANA E ACETO BALSAMICO STRAVECCHIO	Avocado salad, buffalo mozzarella pearls, romaine lettuce and aged balsamic vinegar 🔪 🛭	1175
BIGNE DI POLLO	Chicken fritters, pepperonata, caramelized leeks cream sauce 😣	1025
FRITTURA DI CALAMARI E GAMBERI	Calamari and prawn fritters, fried capers, tartare sauce	1075

ZUPPA SOUP

(Add chicken/seafood to your soup for an additional 100/200 rupees)

MINESTRONE DI VERDURA CLASSICO, PESTO	Classic minestrone soup, basil pesto 🌋 🔪	700
ZUPPA DI FUNGHI, AROMATIZZATA AL TARTUFO	Cream of field mushroom, truffle scent 🚆 🔪	700
ZUPPE DI POLLO E ZAFFERANO	Chicken, assorted vegetables, saffron broth &#</td><td>750</td></tr><tr><td>BISQUE DI ARAGOSTA E BROCCOLETTI E PATATE ALLO ZAFFERANO</td><td>Lobster with bisque, broccoli and saffron potatoes</td><td>800</td></tr></tbody></table>	

Allow us to fulfill your needs - please let us know if you have any special dietary requirements food allergies or food intolerance.

All prices are in Indian rupees. We levy no service charge and government taxes are additional.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

We use butter, refined vegetable oil, olive oil in our cooking.

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PIZZA FORNO A LEGNA WOOD FIRED OVEN PIZZA (Please choose your pizza crust from regular, whole-wheat or multi grain, we mill our own multi grain flour made from sustainably sourced grains) QUATTRO FORMAGGI Gorgonzola, fontina, parmesan, ricotta 1275 **PRIMAVERA** Mixed peppers, olives, mushrooms, 1275 sun-dried tomatoes, onion, organic capers 🔪 IL CALZONE VEGETARIANO Tomato, bocconcini, scamorza, charcoal 1375 roasted bell peppers, green beans, baby spinach 🚆 PIZZA POLLO E ROSMARINO Grilled chicken breast, rosemary, caramelized 1375 butternut squash, shallots 🐵 Parma ham, forest mushrooms, PIZZA BOSCAJOLA 1475 goat's cheese, rucola 🦡 PAPERON DE PAPERONI Salami, pepperoni, roasted bell peppers, 1575 smoked chillies, tomato, mozzarella 🖘 🕻 FRUTTI DI MARE Tomato, mozzarella, lobster, shrimps, 1575 scallops, mussels and calamari PRIMI PIATTI FRESH HOME MADE PASTA (gluten-free pasta available on request) LINGUINE AGLIO, Extra virgin olive oil, chili flakes, 1075 OLIO E PEPPERONCINO bird's eye chili, parsley, garlic 🌋 🕻 TROFIETTE AL PESTO DELLA RINA Traditional pesto, French beans, 1175 potatoes, parmesan cheese 🔪 RAVIOLI DI RICOTTA Spinach and ricotta ravioli hand 1175 pounded fresh tomatoes and herbs * E SPINACI POMODORO FRESCO FUSILLI ALLA CONTADINA Fusilli, San marzano tomato€s, zucchini, 1175 bell peppers, parmesan cheese 🔪 TAGLIATELLE PREGO CARBONARA Pancetta, egg yolk, cream, parmesan 🦏 1275 SPAGHETTI ALLA Guitar spaghetti, baby lobster, 1475

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fresh tomatoes, garlic

CHITARRA CON ARAGOSTELLE

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RISOTTO RISOTTO

RISOTTO AL BASILICO, ASPARAGI BIANCHI, POMODORINI, CREMA DI ZUCCA	Basil risotto, white and green asparagus, vine tomatoes, parmesan crisp, pumpkin puree 🔪 g	1275
RISOTTO AL FUNGHI SELVATICI E PARMIGIANO	Risotto, wild mushrooms, Parmesan cheese 🙎 gf	1375
RISOTTO GAMBERI ZUCCHINE E ZAFFERANO	Risotto, prawns, zucchini and saffron	1475

ALLA GRIGLIA GRILLS

GRIGLIATA DI VERDURE	Mixed vegetable grill 🛝	1575
POLLO AL MATTONE	Free range corn fed chicken 🕾	1575
PESCE DEL GIORNO	Catch of the day	2375
COSTOLETTE DI AGNELLO	Rosemary marinated Australian Lamb 🐵	2400
ARAGOSTA	Rock lobster	2400

Accompaniments any 2:

Truffle mash/steamed vegetables/pan-seared mushrooms/side salad/potato wedges/creamed spinach

Sauces: Any 1:

Thyme jus, mushroom jus, lemon-olive oil emulsion, spicy tomato, porcini cream

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SECONDI	MAIN COURSE	
LA PARMIGIANA DI MELANZANE	Baked eggplant with parmesan and fresh tomatoes 🔪	1275
ASPARAGI GRIGLIATI, PURE DI CAVOLFIORI, ORZOTTO E PORCINI	Peruvian asparaqus, white truffle oil, mashed cauliflower, porcini barlotto 🔪	1375
COTOLETTA DI POLLO ALLA PARMIGIANA, RUCOLA E POMODORINI	Chicken Parmiqiana, aruqola and vine tomatoes salad ⊕	1375
BRANZINO IN CROSTA DI SALE, PATATE NOVELLA AL VAPORE, BURRO AL LIMONE	Salt crusted sea bass, steamed new potatoes, fennel and lemon butter sauce	1575
BRODETTO	Genovese style assorted seafood stew, garlic crostone	1875
SALMONE GRIGLIATO	Grilled salmon, Peruvian asparagus, garlic and herb mash potatoes, pickled cucumber and caper berry sauce	1925
DOLCI	DESSERT	
PANNACOTTA AL CAFFE, SPUGNA DI NOCCIOLE, MERINGHE, PIPETTA DI KAHLÚA	Coffee pannacotta, hazelnut air cake, meringue drops, pipette of Kahlúa liquor	550
CUORE CALDO DI CIOCCOLATO	Bitter dark chocolate lava cake (pre-ordering 15 minutes)	600
TIRAMISU TRADIZIONALE	Coffee and mascarpone cheese layered with Savoiardi lady fingers	600

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(sugar-free option available)

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