

seasonal
tastes

THE WESTIN

GURGAON
NEW DELHI



BREAKFAST

TIME: 6:30AM TO 11:00AM

Seasonal cut fruits

Selection of five types of seasonal fruits

Belgian Waffle 🍷🍷

Whipped cream, butter and warm maple syrup

Cinnamon raisin French toast 🍷🍷🍷

Served with whipped cream, butter and maple syrup

Pancakes 🍷🍷

Whipped cream, butter and maple syrup

Cheese selection 🍷🍷

Served with orange marmalade and crackers

Homemade bircher muesli 🍷🍷

Rolled oats, apple, raisins, nuts, honey and yoghurt

Cinnamon scented oatmeal 🍷🍷

Dark chocolate, pecan nuts and honey drizzle

Selection of breakfast cereal 🍷🍷

Cornflakes, wheat flakes, choco flakes, all bran muesli, oatmeal or gluten free muesli with your choice of soy or skimmed / full cream milk served hot or cold

Yoghurt 🍷

Regular, low fat, Greek or flavored

825

765

765

765

765

645

645

645

395

INDIAN SPECIALTIES

Bharwan tawa paratha 🍷

775

Cauliflower or potato or cottage cheese stuffed indian bread served served with butter, yoghurt and pickle

Masala uttapam 🍷

725

Rice pancake topped with mixed vegetable served with sambhar and chutney

Dosa plain / masala 🍷

725

Crispy rice crepe served with sambhar and chutney

Poori aloo bhaji

725

Fried whole wheat bread served with potato curry and pickle

Masala poha 🍷

665

Flattened rice, potato, peanuts, curry leaves

Idli 🍷

665

Steamed rice dumplings, served with sambhar and coconut chutney

🐷Pork 🌶️Spicy ✖️Gluten free 🌟SuperChefs ☆Chef signature 🐚Shell Fish 🐟Fish 🥛Milk 🥚Egg 🌱Soy Bean 🌿Tree Nuts 🌰Sesame

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EGGS TO ORDER

Three eggs any style 🥛🥚 **795**
 Omelette, egg white omelette, fried, scrambled, sunny side up, poached, boiled served with tomato, mushroom, white or whole wheat toast

Eggs benedict 🥛🥚🍳 **775**
 Two poached eggs, English muffin, smoked ham, Hollandaise sauce

Akuri 🥛🥚 **725**
 Scrambled with turmeric, onion, coriander, tomato and chilli

BAKERS BASKET

SERVED WITH BUTTER, SELECTION OF PRESERVES AND HONEY

Gluten free bakeries 🌾 **725**
 Choice of gluten free muffins or gluten free bread.

Choose any four 🥛🥚 **675**
 Croissants, pain au chocolate, cherry Danish, mix fruit Danish, chocolate muffin, vanilla muffin, doughnuts, soft roll, hard roll, multigrain roll, toast - white, rye, or whole wheat

WESTIN EAT WELL BREAKFAST

Tofu with multigrain toast 🥛🌱 **700**
 Scrambled tofu served on multigrain toast

Haldi latte parfait with berries 🥛🍓 **700**
 Turmeric flavored milk layered with walnut and berries, served cold

Baked eggs and tomato roast 🥛🥚 **700**
 Sautéed tomatoes and whole eggs baked together

SIDES

Smoked Salmon 🐟 **375**

Pork sausage 🐷 **375**

Chicken sausage **275**

Glazed ham **275**

Hash brown **275**

Seasonal buttered vegetables **275**

Grilled tomato **275**





ALL DAY MENU

TIME: 11:00 AM TO 11:00 PM

EAT WELL MENU

Pearl millet risotto with tandoori vegetables 995

Pearl millet and broccoli cooked together and served with vegetables cooked in clay oven

Apple and celery salad 725

Tagliatelle apple, celery and carrot cut with honey yoghurt dip

Macadamia and dark chocolate protein balls 625

Amalgamation of dark chocolate and nuts

KETO PLATES

Grilled New Zealand lamb chops 1500

Garlic sautéed spinach and mushrooms

Thyme roasted corn fed chicken 1250

Grilled broccoli and bell peppers

Pan fried crispy tofu steaks 1050

Garlic tossed pokchoy, beans and carrots

Eggplant and zucchini parmigiana 1050

SOUPS

Minestrone 695

Classic tomato and basil soup 695

HEALTHY BOWLS

Marinated shrimp salad 995

Cherry tomatoes, lime and parsley

Classic tomato and mozzarella caprese with fresh greens 795

Greek salad 795

Feta cheese, cucumber, kalamata olives

Som Tam 725

Raw papaya salad

Wine poached pears 725

Gorgonzola cheese and walnut salad

Vegan salad bowl organic quinoa and summer vegetables 725

Aged balsamic dressing

Mediterranean cous cous and fresh seasonal vegetables 725

Cucumber, chickpeas and olives – plant based delight

Watermelon carpaccio 725

Tofu crumbled, basil oil and lime

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SANDWICHES & BURGER

- House special tenderloin burger** 🍷 1250
Grilled onion, lettuce, tomato, gherkins and steak fries
- Chicken burger** 🍷 1250
Grilled onion, lettuce, tomato, gherkins and steak fries
- Peri peri chicken** 🍷 1195
Ciabatta sandwich made with crunchy chicken patty and bird eye chili
- Vegetable burger** 🍷 1075
Vegetable patty tempered with cumin and curry powder, cheese and steak fries
- Classic club sandwich** 🍷🍷 1195
Triple decker of grilled chicken breast, smoked bacon, fried egg, romaine lettuce, tomato and steak fries
- Avocado toast** 🍷 1075
Healthy avocado, fresh tomato bites on rye bread
- Classic club sandwich** 🍷 1050
Triple decker of grilled vegetables, goat cheese, romaine lettuce, tomato and steak fries
- Falafel bites in pita wrap** 🍷 1050
Hummus and tahini

LOCAL DELICACIES

- Chicken and egg kathi roll** 🍷 1195
Layered paratha filled with spiced chicken and onion
- Paneer kathi roll** 🍷 1050
Layered parantha filled with spiced cottage cheese and onion
- Potato and green peas samosa** 525
Fried flaky pastry stuffed with potato and peas with mint chutney
- Pani poori with flavored water** 395
Deep fried crepes with flavoured mint, tamarind and raw mango water
- Raj kachori** 🍷 395
Deep fried hollow crepe with sweet curd, mint chutney, bean sprouts and spices

DESSERTS

- New York blueberry cheesecake** 🍷🍷 625
- Chocolate brownie with hot chocolate sauce** 🍷🍷 625
- Fresh mango mousse cake** 🍷🍷 625
- Tiramisu** 🍷 625
- Gulab jamun** 🍷🍷 625
Deep fried dumpling made of reduced milk, soaked in sugar syrup
- Kesari phirni** 🍷🍷 525
Rice cooked with milk and sugar
- Chocolate truffle pastry** 125

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INDIAN SIGNATURES

TIME: 11:00 AM TO 11:00 PM

SIGNATURE KEBABS

- | | |
|--|-------------|
| Tandoori jheenga 🍤 | 1595 |
| Barbequed Tiger prawns with whole spices | |
| Bedgi murgh tikka 🥛 | 1195 |
| Boneless chicken morsels with hint of red chilli | |
| Gilafi seekh kebab 🥛 | 1195 |
| Skewered minced lamb cooked in clay oven | |
| Sarson mahi tikka 🐟 | 1195 |
| Mustard marinated barbequed solefish | |
| Gilawati kebab 🥛 | 1195 |
| Minced lamb patty served with mint chutney | |
| Achari paneer tikka 🥛 | 995 |
| Pickle marinated fresh cottage cheese kebab | |
| Hari mirch ka tawa paneer 🥛 | 995 |
| Green chilis and cottage cheese medley | |
| Mattar ki shammi kebab 🥛 | 995 |
| Green peas patty cooked on hot plate | |

MAIN COURSE

- | | |
|---|-------------|
| Macchhi masaledar 🐟 | 1350 |
| Sole fish cooked in a rich tomato and onion gravy | |
| Murgh makhani 🥛 🥛 | 1295 |
| Chicken cooked in tomato gravy and finished with butter and cream | |
| Murgh korma 🥛 | 1295 |
| Tender chicken pieces marinated in yoghurt and cooked with cream | |
| Bhuna gosht 🥛 | 1295 |
| Boneless mutton cubes cooked in onion and tomato gravy | |
| Nehari gosht 🥛 | 1295 |
| Home style stew made with slow cooked mutton and myraid of spices | |
| Lehsuni palak 🥛 | 950 |
| Garlic flavoured spinach cooked with Indian spices | |
| Paneer aap ki pasand 🥛 | 995 |
| Cottage cheese cooked in tomato gravy and finished with butter and cream or cottage cheese cooked in onion, tomato in cashewnut gravy | |
| Dal makhani 🥛 | 850 |
| Whole black lentils, tomato and cream | |
| Dal tadka 🥛 | 795 |
| Yellow lentils, onions, tomato and garlic | |

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AWADHI BIRYANI

Dum gosht biryani 🍗 **1295**

Awadhi style preparation of basmati rice and lamb, served with vegetable raita

Chicken biryani 🍗 **1250**

Awadhi style preparation of basmati rice and chicken, served with vegetable raita

Vegetable biryani 🌱 **1150**

Awadhi style preparation of basmati rice and vegetables, served with vegetable raita

BREADS

Stuffed kulcha **325**

(Potato, cauliflower, onion, cottage cheese)

Tawa paratha **225**

Missi roti **225**

Tandoori roti **225**

Naan **225**

Laccha paratha **225**





EEST SIGNATURES

TIME: 11:00 AM TO 11:00 PM

APPETIZERS

Five spice prawns 🍤	1190
Crispy fried, five spice and black pepper	
Double cooked pork 🐷🌿	1180
Cooked with black fungus mushrooms, red chilli and chilli oil	
Crispy sichuan chicken 🌿🍗	1000
Crispy chicken wok fried with Sichuan pepper corn and smoked red chili	
Crispy chicken kung pao style	1000
Lotus stem 🍵	950
Wok fried lotus stem tossed with	
Crispy corn chilli	850
Golden crispy corn tossed with onion and peppers	
Spicy tofu 🌿	720
Crispy fried tofu tossed with Sichuan pepper and red chillis	

DIMSUM

Prawn siu mai with asparagus	820
Shrimp and scallops	820
Prawn hargao	820
Crispy prawn roll	820
Pork bao	780
Steamed chicken bao	720
Chicken siu mai	720
Sichuan chicken dumpling	720
Truffles and cream cheese	680
Black fungus and asparagus dumpling	680
Green beans and pak choi bao	680
Spicy sichuan vegetarian dumpling	680
Shitake mushrooms and pak choi	680
Spinach and golden garlic	
Pan-fried dumpling	680
Vegetable siu mai	680
Crisp vegetable roll	680

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SOUPS

Tom yum prawn	795
Hot and sour chicken	750
Sweet corn chicken	750
Tom yum chicken	750
Hot and sour vegetable	695
Sweet corn vegetable	695
Tom yum vegetable	695

RICE OR NOODLES

Chicken fried rice 🌿	850
Chicken and egg spicy noodles 🌿🥚	850
Egg fried rice 🌿🥚	820
Hakka noodles 🌿	750
Vegetable fried rice 🌿	750

MAINS

Stir fried prawns 🦐🌿	1550
Fish in XO sauce 🦐🌿	1190
Hunan style fish with pickled chillies 🐟	1190
Stir fried cumin lamb, oyster sauce and spring onions 🌿	1190
Stir fried chicken and green vegetables in spicy sichuan sauce 🌿	1150
Stir fried mushrooms and broccoli in garlic sauce 🌿	950
Stir fried greens with white garlic sauce or spicy sichuan sauce 🌿	890

COMBOS

Thai chicken green curry with jasmine rice Traditional green curry made with fresh chilli, thai spices and coconut milk	1195
Minced chicken, basil, bird eye chillies , fried egg and jasmine rice 🌿	1195
Mapu tofu vegetarian with sticky rice 🌿🥚 Tofu tossed in chilli bean gravy	950
Thai vegetable green curry with jasmine rice Traditional green curry made with fresh chilli, thai spices and coconut milk	950

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JAPANESE SPECIALS

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SOUPS

- Seafood miso soup** 750
- Tofu miso soup** 620

SIGNATURE MAKI ROLLS

- Spicy tuna roll** 1190
(With jalapeno, spicy mayonnaise, togarashi)
- Dragon roll** 1190
(Warm eel/ Unagi, avocado, prawn tempura)
- Spider dynamite** 1190
(With soft shell crab, chilli mayo, cucumber, tobiko)
- Ebi uramaki** 1020
(With crispy tempura prawn, cucumber)
- Hamachi jalapeño roll** 1020
(With hamachi, spicy sriracha sauce, cucumber, chopped jalapeños)
- Salmon avocado roll** 990
(With tenkatsu, kizami wasabi)
- Salmon truffle roll** 990
(With Scottish salmon, truffle mustard dressing, truffle oil)
- Oshinko maki** 750
(With pickled vegetables)
- Creamy avocado roll** 950
(Cream cheese, cucumber, tanuki, spicy mayonnaise)
- Crunchy asparagus roll** 750
(Tanuki, chilli garlic mayonnaise)

- Kappa maki** 690
(Cucumber, wasabi)

NIGIRI (TWO PIECES PER PORTION)

- Kampachi** (Amberjack) 650
- Maguro** (Big eye tuna) 580
- Shake** (Salmon) 580

ENTREE (LARGE PLATES)

- Black cod** 3000
(Baked in saikyo miso marinade)
- Chicken teriyaki** 980
(Grilled chicken thigh with sweet soy glaze)
- Tofu steak** 780
(Fried tofu in golden homemade curry)
- Vegetables japanese curry don** 780
(Assorted vegetables cooked in Japanese curry with steam rice)

NOODLES AND RICE

- Yaki udon** 980/580
(Stir fried noodles with tonkatsu sauce)
- Yaki soba** 980/580
(Stir fried noodles with tonkatsu sauce)
- Garlic fried rice** 980/580
(Sautéed Japanese rice in seasoned soya)

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PREGO SIGNATURES

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PIZZAS

- Pizza with chicken and olives  1100
- Pizza with smoked salmon   1100
- Pizza with spicy chorizo   1050
- Pizza with four cheese 
(mozzarella, ricotta, parmesan and gorgonzola) 980
- Pizza with roasted vegetables 900

MAIN COURSE

- Slow cooked New Zealand lamb shank with herb mashed potatoes, summer vegetables and jus  2250
- Grilled Norwegian Salmon, lemon butter sauce, mashed potatoes  2250
- Baked river sole sautéed vegetables, tomato salsa  1800
- Grilled chicken breast/roast chicken steak fries, buttered vegetables  1400
- Chargrilled vegetable lasagne  1020
- Grilled cottage cheese steak with spicy tomato basil sauce with potato mash and garlic sauteed vegetables  980

PASTA AND RISOTTO

Choice of penne /spaghetti /fettuccine and fusilli

- Lamb bolognese / Chicken bolognese  1150
- Seafood sauce  1150
- Carbonara    1150
- Ricotta and spinach  1150
- Potato gnocchi  1020
Gorgonzola, parmesan, mozzarella and provolone cheese
- Ravioli with fresh tomato & basil  980
- Risotto with forest mushrooms  980
- Risotto with asparagus  980
- Arrabiata  950
- Alfredo  950
- Pesto  950

 Pork  Spicy  Gluten free  SuperChefs  Chef signature  Shell Fish  Fish  Milk  Egg  Soy Bean  Tree Nuts  Sesame

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