



# JW Kitchen

## SALADS

### JW CAESAR SALAD

Crisp romaine lettuce, croutons, aged parmesan, caesar dressing  
- Classic  
- Grilled chicken

### COBB SALAD

Grilled chicken, bacon, chicken sausage, tomatoes, avocado,  
roasted peppers, egg, red wine vinaigrette

### GREEK SALAD

Mixed greens, peppers, cucumber, roma tomatoes, marinated olives, feta cheese

### CAPRESE

Buffalo mozzarella, tomatoes, basil

## APPETIZERS

### GARLIC BUTTER PRAWNS

Olives, tomatoes, basil

### GOSHT SEEKH KEBAB

Lamb skewers robustly spiced, house greens, naan bread, mint chutney

### CHICKEN WINGS

Hot barbeque sauce, ranch dressing

### MURGH TIKKA

Tandoor smoked chicken, chili-mustard yogurt marinade, naan bread,  
house greens, mint chutney

### MEZZE PLATTER

Hummus, tabouleh, babaganoush, pickles, labneh, pita bread

### PANEER TIKKA

Tandoor roasted paneer, thymol and yogurt marinade, house greens,  
naan bread, mint chutney

### PAPRIKA POTATO WEDGES

Garlic aioli

## SOUP

### HEARTY CHICKEN BROTH

Barley, carrot, peas, lemongrass, toasted ciabatta

### ROASTED TOMATO

Basil, garlic croutons

### PORCINI MUSHROOM AND THYME

Toasted pine nuts, garlic bread

If you have any concerns regarding food allergies, please alert your server prior to ordering  
Prices are in Indian rupees and applicable government taxes  
We do not levy any service charge

 Vegetarian

 JW Signature

## **SANDWICH, BURGERS AND WRAPS**

Served with chips and chef's salad

### **JW CLUB**

Toasted white bread, turkey breast, streaky bacon, ice berg lettuce, tomatoes

### **THE FAT CHICKEN BURGER**

Grilled chicken patty, ice berg lettuce, tomatoes, cheddar cheese, gherkin, toasted bun

### **JW MARRIOTT BURGER**

Grilled tenderloin patty, cheddar cheese, crisp bacon, lettuce, tomatoes, pickles, sesame bun

### **CHICKEN TIKKA KATHI ROLL**

Tandoor roasted chicken, roomali roti, mint chutney

### **PANEER TIKKA ROLL**

Tandoor roasted paneer, roomali roti, mint chutney

### **VEGGIE BURGER**

Curried vegetable patty, cheddar cheese, tomatoes, salad greens, sesame bun

## **PIZZA (Only available between 11 am to 10.30 pm)**

### **PIZZA POLLO AI FUNGHI**

Roasted chicken, marinated onions, mozzarella, grilled mushrooms

### **PIZZA PEPPERONI**

### **PIZZA MARGHERITA**

Tomatoes, basil & pesto

## **MAINS**

### **FISH & CHIPS**

Beer battered, mushy minted peas, malt vinegar, tartare sauce

### **PAN-FRIED SEA BASS**

Buttered green beans, roasted potatoes caper - lemon butter

### **THAI GREEN PRAWN CURRY**

Chicken

Vegetables

### **NASI GORENG**

Chicken satay, wok fried prawns

### **CONCHIGLE ALLA CARBONARA**

Conchigle pasta, egg, bacon, cream, parmesan

### **PENNE ARRABBIATA**

Spicy tomato sauce, grilled vegetables

### **SPAGHETTI AGLIO E OLIO PEPERONCINO**

Garlic, chili flakes, white wine, parsley

### **GRILLED TENDERLOIN**

Buttered Green Beans, Steak Chips, Red Wine Sauce

### **GRILLED CHICKEN BREAST**

Mustard crushed potatoes, Butter Vegetables, Mushroom peppercorn sauce

If you have any concerns regarding food allergies, please alert your server prior to ordering

Prices are in Indian rupees and applicable government taxes

We do not levy any service charge

 Vegetarian

 JW Signature

## INDIAN HOME FARE

Served with side salad, popadum, tandoori bread or steamed rice

### BHUNA GOSHT

Pot roasted lamb, black cardamom, bay leaf, caramelized onion, garlic, ginger & yogurt gravy

### MURGH TIKKA MAKHANI

Tandoor roasted chicken, creamed tomato and fenugreek sauce

### KOLI SUKKA

Pot roasted chicken, ground whole spices, curry leaves

### PANEER TIKKA MASALA

Tandoor roasted paneer, robustly spiced tomato and onion gravy

### ALOO ACHARI

Slow roasted potatoes, fenugreek seeds, mustard seeds, fennel seeds, nigella seeds, tomato and tamarind sauce

### KHADA PALAK SAAG

Pan-fried Spinach , garlic ginger chilies

### DAL TADKA

"Arhar" lentils, cumin and garlic

### DAL MAKHANI

24 hour stewed "Urad" lentils, tomatoes, churned butter

### BIRYANI

Burhani raita

- Vegetarian

- Non vegetarian

### BISIBELIBATH

A local lentils and rice specialty, tamarind, popadums, pickles

### STEAMED BASMATI RICE

## TANDOOR BAKED INDIAN BREADS

### ROTI OR PARANTHA

Whole wheat bread, tandoor baked,  
plain or butter or mint

### NAAN

Leavened refined flour bread;  
plain, garlic, cheese or butter

### TANDOORI AMRITSARI KULCHA

Crushed potatoes, dried pomegranate seeds,  
onion, chilies, mint and onion chutney

If you have any concerns regarding food allergies, please alert your server prior to ordering

Prices are in Indian rupees and applicable government taxes

We do not levy any service charge

 Vegetarian

 JW Signature

## DESSERTS

CLASSIC CRÈME BRÛLÉE  
Pistachio biscotti

NEW YORK CHEESECAKE  
Berry coulis

BAKED APPLE CRUMBLE  
Warm custard cream

BELGIAN CHOCOLATE MOUSSE

- GULAB JAMUN  
Milk cake dumplings, cardamon - saffron syrup
- RASMALAI  
Poached curd cheese, saffron - pistachio condensed milk
- FRESH FRUITS  
Seasonal

If you have any concerns regarding food allergies, please alert your server prior to ordering  
Prices are in Indian rupees and applicable government taxes  
We do not levy any service charge

■ Vegetarian

■ JW Signature

# JW Kitchen Breakfast

**JW BREAKFAST BUFFET**  
Weekdays 6:30 am – 10:30 am  
Weekend 7:00 am -11:00 am

## FRUIT, SIGNATURE JUICES, YOGURTS AND SMOOTHIES

SELECTION OF CUT SEASONAL FRUITS

FRESH JUICE

FRUITS

Watermelon, pineapple, green apple, sweet lime, black grapes pomegranate

VEGETABLES

Tomato, beetroot, carrot, cucumber

ENERGISERS

Green apple and celery or Green apple, beets and celery

FRESHLY SQUEEZED ORANGE JUICE

YOGURT

Low fat or plain served with a mixed berry compote

SMOOTHIES

Banana and date or papaya and mint

## CEREALS

BIRCHER MUESLI

Oats, apples, toasted nuts, yogurt, honey

STEEL CUT OATMEAL

Brown sugar, toasted almonds, dried fruits and sliced banana

GRANOLA

Almond granola, vanilla yogurt, maple syrup, seasonal fruits

CEREAL SELECTION

Choice of corn flakes, wheat flakes, rice crispies, chocó flakes, honey loops, muesli with full or skimmed milk

## BAKERY

BAKERY BASKET

Assorted Danish pastries, muffins, croissants, bread rolls with fruit preserves and butter

## INDULGE

APPLE, RAISIN OR SEASONAL BERRY PANCAKES

WAFFLES

Seasonal berries or banana

CINNAMON & RAISIN FRENCH TOAST

## SPECIALITIES

**JW** ANGUS RIB EYE STEAK AND EGGS  
Sauteed mushroom

SMOKED SALMON BAGEL

Onion and cream cheese

STEAMED DIM SUM

Choice of chicken or pork

PARANTHA  
Choice of potato, cauliflower or onion served with mixed pickles and yogurt

NOODLE SOUP

Choice of vegetable, chicken and seafood

MISO SOUP

Traditional condiments, seared salmon

## CAGE FREE EGGS

TWO FARM EGGS ANY STYLE

THREE EGG OMELETTE

Choice of : bacon, ham, mushroom, onion, peppers, tomatoes or cheese

TRADITIONAL EGGS BENEDICT

English muffin, Canadian ham, poached egg and hollandaise sauce

MASALA OMELETTE

3 egg omelette, tomatoes, onions, green chilies, coriander

THREE EGG WHITE OMELETTE

Choice of mushrooms, onion, tomatoes or spinach

**JW** JW SIGNATURE ANDA BHURJEE PAV  
Masala scrambled egg, buttered local "pav bread"

## SIDE ORDERS

STREAKY BACON RASHERS

GRILLED HAM

PORK OR CHICKEN SAUSAGE

HASH BROWNS

SAUTEED MUSHROOMS

ROASTED VINE TOMATOES

BAKED BEANS

STEAMED GREEN VEGETABLES

## INDIAN

UTTAPAM  
Pan fried rice pancake plain or masala

STEAMED IDLI  
Rice and lentil cake with sambhar and chutney

DOSA  
Thin crisp rice pancake Mysore masala, masala or plain

UPMA  
Semolina, curry leaves, mustard seeds

MEDU WADA  
Deep fried lentil dumplings with sambhar and coconut chutney

WHOLE WHEAT POORI  
Fried wheat bread with potato curry

## Beverages

INTERNATIONAL TEA SELECTION

Single estate Assam, Single estate Darjeeling

Brilliant breakfast, Earl Grey, Pure chamomile, Green tea with jasmine flower, Pure peppermint leaves, Rose hip with hibiscus

HOME MADE MASALA CHAI

COFFEE

Freshly brewed signature JW blend, Cappuccino, Café latte, Americano, Café mocha, Café macchiato

SOUTH INDIAN FILTER COFFEE

DECAFFEINATED TEA OR COFFEE

**JW** BBC HOT CHOCOLATE

CHILLED JUICE

Apple, cranberry, tomato, grape, guava

LASSI OR BUTTER MILK

Choice of sweet, salted, masala or plain

FRESH LIME WATER OR SODA

Plain, salted or sweet

SPARKLING WATER

Perrier (75cl)

San Pelligrino (75cl)

MINERAL WATER

Veen (66cl)

Mulshi (75cl)

If you have any concerns regarding food allergies, please alert your server prior to ordering  
Prices are in Indian rupees and applicable government taxes  
We do not levy any service charge

Vegetarian

**JW** JW Signature