

JW Kitchen- All day dining menu

Buffet breakfast	650
Buffet lunch	899
Buffet dinner	999
Soup & salad	650
Dessert buffet	550

APPETIZERS & SALADS

Father Michel's Buratta 	425
Fresh Tomato, basil pesto, toasted pine nuts (V)	
Quinoa salad with fig and goat cheese 	425
Arugula, roasted pumpkin seeds, sweet potato, pomegranate	
Classic Caesar Salad	
Romaine heart, bacon, parmesan, Caesar dressing	450
Grilled chicken	450
Grilled vegetable 	425
Pasrur paneer malai kebab (v) 	495
From Pasrur region in Punjab , marinated apricot chutney filled cottage cheese kebab, pickled onion	
Doodhia broccoli kebab 	495
Cream cheese , aromatic spices , cooked in tandoor	
Mewari papad subz paneer kebab 	495
Rajsthani pickle , cottage cheese patties, raw mango relish	
Chef Aleem's Lucknowi Gosht ki seekh 	575
minced lamb kebab, mint chutney	
Peshawari murgh ke parche	525
Marinated chicken kebab, freshly ground spices	
Punjabi murgh Bhatti	525
Freshly pounded spiced chicken kebab , cooked in tandoor	
'Anardana" Mahi Tikka	575
Marinated Bay of Bengal Becti, yogurt, chilli, dry pomegranate seeds	

SOUP

Genovese Minestrone, cannellini beans, pesto, spring vegetable (v)	295
Roasted mushroom and thyme with sour cream (V)	295

Government taxes extra as applicable. We levy no service charge.

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Chicken and farro soup, lime and cilantro 350

SANDWICHES, BURGER and WRAPS

Pulled BBQ jackfruit sliders  495
Appleslaw, iceberg lettuce, chipotle mayonnaise

Soya, barley and mushroom burger  495
Chilli mustard mayonnaise, tomato, iceberg lettuce

Slow roasted tomato, peppers, feta  495
Fresh arugula, sundried tomato mayonnaise, whole wheat Panini

"The famous INDIAN toastie"
Spicy potato mix , cheese slice , tomato , mint chutney (V)  495

Coriander chicken, basil, onion, seared mushroom 575
Tomato pesto, micro herbs, parmesan, flat bread

Club Sandwich  575
turkey, lettuce, tomato, bacon
Grilled vegetable, cheese, tomato, iceberg lettuce, cucumber, whole wheat bread (V)  495

The fried chicken burger 575
sesame bun, iceberg lettuce, peri peri mayonnaise

* All the sandwiches and burgers are served with French fries and house salad

Kolkata Kathi Roll  495
onion , chilli sauce rolled in a thin Indian bread
tandoori paneer (v)  495
spiced marinated chicken 575
Egg roll 550

PASTA and RISOTTO

Penne, whole wheat penne, Spaghetti, fettuccini, rigatoni, gluten free

Classical Mamma Rosa  545

Fresh tomato, basil, olives, capers (v)  545

Aglio Olio Peperoncino 545
chilli, garlic, extra virgin olive oil (v) 

Lemon, mascarpone, smoked chicken sauce 575

Curried pumpkin and sage ravioli, saffron butter 575

Asparagus and sundried tomato risotto, toasted pinenuts (v)  545

WESTERN MAINS

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House special Tenderloin steak Truffle oil mushroom, charred onion, mustard sauce	725
FISH n chips Panko crumbed or Beer batter bay of Bengal bekti , tartar sauce	675
Black pepper crusted Salmon Warm quinoa broccoli salad, lemon herb butter	850
Half a roast Chicken Roast potato, sautéed mushroom, and pan gravy	595
Lamb chops "Scittadito " Minted Mash potato, sautéed greens and black pepper jus	725

ASIAN MAINS

Water chestnut and broccoli, black pepper and garlic sauce served with fried rice 	425
Chong's crispy fried tofu, crushed black pepper sauce with fried rice 	425
"Tangra" chilli chicken Kolkata famous stir fried chicken, onion, chilli served with fried rice	450
Nasi / Mee Goreng Indonesian stir fried rice / noodles, chicken satay, fried egg, shrimp wafer	475
Burmese Khaw suey One dish soup meal, with noodles, coconut curry, egg and chicken	475

INDIAN MAINS

Akhrot palak ke kofte (V) 	595
Fresh spinach, walnut, cottage cheese, cardamom, tomato	
Surkh Paneer lababdar (v) 	595
tandoori cottage cheese, onion tomato gravy	
Makkai matar aur makhane ka salan 	595
Corn kernels ,green peas , poppy seeds , tomato onion gravy, cream	
Chooza makhni 	625
Tandoori chicken, tomato, fresh cream, dry fenugreek	
Dak Bungalow chicken curry	625

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Famous country style chicken curry recipe of British raj

Gosht ki nehari 695
Lamb shank and cubes, onion, yoghurt, cardamom

Local Specialty

Chingri malai curry 🍛 1100
"Most preferred Bengali preparation "Shrimps, ginger, green chili, coconut milk

Kosha Mangsho 695
Traditional local Mutton stew , onion, spices

Macher Jhol 🍛 675
Home style Fish curry, cumin, potato

Bekti macher paturi 675
Banana leaf wrapped bekti fish, ground mustard, green chilli

Aloo posto 🍱 550
Potatoes tossed with poppy seed

Channar dalna 🍱 550
Cottage cheese dumpling curry, onion, tomato

Makhani daal (v) 🍛 🍱 575

black gram, tomato puree , cream

Dal Tadka (v) 🍱 550
Yellow lentils, ghee, aromatic spices

RICE and BREADS

Chef Aleem's dum Biryani , Saffron flavored basmati rice, raita
Chicken 575

Mutton 🍛 600

Subz dum biryani 🍱 475
Vegetables, basmati rice, mint, saffron

Steamed Rice 🍱 250

Indian Tandoor Bread 175

naan / roti / stuffed kulcha/tawa paratha

Raita 🍱 150

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Jeera or mixed vegetable

DESSERTS

Buffet Dessert selections by our Pastry Chef	550
Berry Classico Strawberry yogurt parfait/ Wildberry curd/ Orange genoise biscuit/ Raspberry ice cream/ Vanilla Streusel	400
Flourless chocolate hazelnut cake Chocolate flourless cake, chocolate fudges sauce	400
Caramelized banana cream pie Mascarpone, chocolate sauce	400
Macadamia, Nutella and caramel ice cream sandwich	400
Rosogullla 🍷	325
Poached cottage cheese dumplings, infused sugar syrup	
Bhapa mishit doi 🍷🍷 Steamed sweetened yoghurt	325

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JW | KITCHEN

JW KITCHEN -BREAKFAST MENU

BUFFET

JW breakfast buffet	650
Continental breakfast buffet Fresh juices and sliced fruits, morning bakeries, tea and coffee	550

FRUITS, YOGURT AND SIGNATURE JUICE

Seasonal fresh fruits	350
Yogurt and granola parfait	250
Home-made yogurt , cheese, selection of ripe seasonal fruit, honey drizzle	450
Lassi – plain/ sweet/ salted	250
Buttermilk – plain/ masala/ salted	250
Yogurt – low fat/ regular/ blueberry/ mango	150
Aloe vera, curry leaves and tender coconut juice	350
Freshly squeezed juice Fruits – orange/ watermelon/ pineapple Vegetables – tomato/ spinach/ beetroot/carrot/ celery/ cucumber Energizers – orange + ginger + mint/ carrot + apple + celery/ spinach + cucumber	300

CEREALS

Bircher muesli yogurt, oats, almond, honey	300
Oatmeal served with brown sugar, raisins, milk	250
Home toasted muesli, served with milk or skimmed milk, served with milk or skimmed milk	250

INDULGE

Buttermilk pancakes Whipped butter, pure maple syrup	350
Belgian waffles Whipped cream, warm maple syrup	350
Brioche French toast Caramelized bananas, walnuts, pure maple syrup	350

INDIAN SPECIALITIES

Dosa – plain/ masala Paper-thin rice pancake, served with sambhar and coconut chutney	350
Masala uttapam Mini rice and lentil pancakes, topped with chopped vegetables, served with sambhar and coconut chutney	350
Idli steamed rice dumplings , served with sambhar and coconut chutney	325
Lucchi aloo dum served with pickle	350
Parantha – Aloo / Paneer served with butter, yogurt, pickle	350
Masala Poha – flattened rice, potato, peanuts , curry leaves , spices	350

EGG COOKERY

Two eggs, any style Served with hash brown, ham, bacon, pork or chicken sausage	350
Cured ham, aged cheddar cheese omelette	350
Egg white, spinach, tomato and goat cheese omelette	350
Eggs benedict , two poached egg , English Muffin , smoked ham , hollandaise sauce	375
Akuri Eggs , scrambled with turmeric, spring onion, tomato and chilli, served with toasted bread	350

SIDES

150

Bacon/ pork or chicken sausage

Hash browns

Seasonal buttered/ gratinated tomato/ grilled mushroom

Grilled vegetables

BAKER'S BASKET (3 PIECES)

200

Danish pastry / muffin / croissant / white / brown or multi-grain toast, served with preserves and butter

BEVERAGES

Tea English breakfast/ earl tea/ green tea/ chamomile/ Assam/ masala/ decaffeinated	225
Espresso/ cappuccino/ latte – regular and decaffeinated	225
Hot chocolate/ Horlicks/ Bournvita	225
Aerated beverages – Pepsi/ Diet Pepsi/ 7 Up/ Mirinda	225
Chilled juice – apple/ tomato/ cranberry/ guava/ mango	225

SPARKLING WATER

Veen sparkling water(660ml)	250
Perrier(750ml)	275
San Pellegrino(750ml)	275
Veen sparkling water(330ml)	200
Perrier(330ml)	200
San Pellegrino(330ml)	200

MINERAL WATER

Veen mineral water(660ml)	150
Himalayan(1000ml)	150
Himalayan(500ml)	100
Veen mineral water(330ml)	100

Vegetarian Signature dish Fit for you

Prices are in Indian Rupees and government taxes as applicable. We do not levy a service charge.

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