

Room Service
Menu



Breakfast

(Served from 7:00 am to 11.00 am)

Continental Breakfast

(Choice of Chilled Juice, Bread Roll / Toast-Butter, Tea / Coffee / Hot Chocolate)

The Westend Breakfast

(Choice of Chilled Juice, Eggs to order (Fried / Boiled / Omlette / Scrambled)

Bread Roll / Toast or Idli / Vada / Masala Dosa OR

Aloo stuffed Paratha with curd Tea / Coffee / Hot Chocolate)

A La Carte Suggestion

Cereals (Porridge or Cornflakes)

Eggs to Order

(Boiled / Fried / Scrambled or Omlette)

Masala Omlette

Cheese Omlette

Vegetable Cutlets

Baked Beans on Toast

Puri Bhaji

(Served with Pickle & Curd)

Pao Bhaji

Aloo Stuffed Paratha

(Aloo / Aloo Gobi / Mix)

Fresh Bread Roll Basket

(Served with Butter & Preserves)

Beverages

Fresh Juice - Seasonal

(Sweet Lime / Orange / Pineapple)

Cold Coffee (with or without Ice-Cream)

Milkshakes

(Vanilla / Strawberry / Chocolate)

Lassi (Sweet / Salty)

Butter Milk (Plain / Masala)

Fresh Lime Soda

Mineral Water

Pot of Tea or Coffee

Pop Drinks

(Pepsi / Orange / Lemon / Miranda)

Soda

Ice Bucket

Quick Bites

Toast Butter / Bread Butter

(3 slices of bread)

Sandwich

(Vegetable / Cheese / Chutney / Aloo Mutter)

Grilled Sandwich

(Cheese & Chutney / Vegetables)

Chilly Cheese Toast

Garlic Toast

Vegetable Club Sandwich

■ **Chicken Sandwich**

Easy Rider

(Veg. Burger served with coleslaw & French Fries)

■ **Westend Club Sandwich**

(Triple decker sandwich with generous layers of chicken, fried egg, tomatoes & coleslaw)

Italian Pizza / Jain

(Cheese / Tomato / Sweet corn / Capsicum / Mushroom)

Vegetable Samosa (2 pcs.)

Assorted Veg. Pakoras (12 pcs.)

Paneer Pakora (10 pcs.)

■ **Chicken Pakora** (10 pcs.)

Chana Bhatara

Aloo Chaat

Chana Chaat

Cheese Pineapple Stick

Cashew nuts

Masala Peanuts

French Fries

Wafers

Cheese Cutlets

Dahi Vada

■ Non-Veg.

South Indian

Masala Dosa
Plain Dosa
Idli or Vada Sambhar
Rava Sada Dosa
Rava Masala Dosa
Uttapam (Plain / Onion / Tomato)
Uppama

Tandoori Delight

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

- Hara Kabab** (10 pcs.)
(Minced mixed vegetable blended with herbs barbequed in a charcoal oven)
- Raja Kabab** (10 pcs.)
(Crunchy rolled up papads stuffed with piquant potatoes)
- Paneer Tikka** (10 pcs.)
(Pieces of cottage cheese, pineapple, capsicum, tomato cubes cooked in a clay oven)
- Paneer Hara Tikka** (10 pcs.)
(Tender pieces of cottage cheese marinated in special green masala & cooked in clay oven)
- Tiranga Paneer** (10 pcs.)
(Pieces of cauliflower marinated with spices cooked on skewer in a clay oven)
- ☐ **Tangdi Kabab**
(Seasonal drum sticks of chicken marinated in spices & flavored cream, cooked in a clay oven)
- ☐ **Tandoori Chicken** (Half)
- ☐ **Reshmi Shahi Seekh Kabab**
(Finely minced chicken marinated in spices, rolled on a skewer & cooked in a clay oven)
- ☐ **Chicken Tikka**
(Boneless pieces of chicken marinated in yoghurt, flavored with herbs & cooked in a clay oven)
- ☐ **Tandoori Chicken** (Full)
(Chicken marinated in spices & cooked in a clay oven)
- ☐ **Assorted Kabab Platter**
(An assortment of Tikkas, Tangdi, Reshmi Kabab)

Soups

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

- Minestrone Soup**
Cream of Tomato Soup
Cream of Vegetable Soup
Sweet Corn Vegetable Soup
Vegetable Hot & Sour Soup
Man chow Soup
Cheese Corn Tomato Soup
Palak Corn Soup
Lemon Coriander Soup
Tomato Dhaniya Shorba
Wonton Soup
- ☐ **Cream of Chicken Soup**
☐ **Sweet Corn Chicken Soup**
☐ **Hot 'N' Sour Chicken Soup**

Starters

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

- Fruit Chaat**
(Fresh fruits with North Indian style Masala)
- Crispy Vegetable**
(Assorted vegetable marinated in Schezwan Sauce & spices, deep fried served with Garlic Sauce)
- Veg. Lolipop** (8 pcs.)
(Minced vegetable marinated in Special Sauce and deep fried)
- Fried Wontons** (10 pcs.)
(Crispy fried wontons with a vegetable filling served with hot garlic sauce)
- ☐ **Chicken Chaat**
(Tender chicken pieces with lemon, herbs & spices)
- Corn Cheese Rolls** (10 pcs.)
(A perfect blend of Corn, Cheese & Potatoes and deep fried)
- Szechwan Paneer** (10 pcs.)

Salads & Raitas

Potato Salad
Vegetable Cocktail Salad
Russian Salad
Green Salad
Raita
Plain Curd

Indian Curries

(Round the clock)

- 🌿 **Khoya Kaju**
(Velvety khoya in rich cashew nut gravy)
- Kaju Curry**
(Fried cashew nuts in rich brown gravy & spices)
- 🌿 **Cheese Butter Masala**
(Diced cheese cooked in tomato gravy flavored with spices & butter)
- 🌿 **Sanj Savera**
(Our speciality with two separate layers of grated paneer and palak cooked in rich gravy)
- Paneer Nazakat**
(Grated paneer cooked with tiny dices of capsicums, onions and tomatoes mildly spiced)
- Paneer Balti**
(Cubes of cottage cheese perfectly blended in brown gravy with a touch of red gravy)
- 🌶️ **Paneer Tawa**
(Specially prepared on tawa with fingers of cottage cheese flavored with special khada masala & herbs in brown gravy)
- Paneer Makhani**
(Diced paneer cooked in tomato gravy flavored with butter)
- Paneer Mutter Moghlai**
(Diced paneer and green peas simmered in rich gravy)
- Paneer Methi Makhani**
(Cottage cheese stewed in rich creamy gravy flavored with kastoori methi & spices)
- Paneer Pasanda**
(Stuffed & fried cottage cheese slices in an appealing rich brown gravy)
- Paneer Tikka Masala**
(Cubes of tandoori paneer in rich makhani gravy)
- Paneer Butter Masala**
- 🌿 🌶️ **Paneer Kadai**
(Dices of paneer cooked in rich masala gravy)
- Paneer Tikka Lababdar**
(Malai paneer cooked in clay oven and served in rich makhani gravy)

Paneer Laziz

(Paneer marinated in rich cashew nut paste cooked in onion gravy with Indian spices)

- 🌶️ **Paneer Green Chilly Masala**
(A chef's perfect blend of hot spices & green chilly paste)
- 🌶️ **Paneer Khada Masala**
(Cottage cheese in typical hand pounded khada masala)
- Paneer Hara Masala**
(Grated fresh cottage cheese blended in rich green gravy)
- 🌿 **Paneer Mutter**
- Paneer Masala**
- 🌿 **Paneer Shahi Korma**
- Paneer Palak**
- 🌿 **Saag Paneer**
- Mix Vegetables**
(Mix vegetables chopped and cooked in rich gravy)
- 🌿 **Vegetable Jaipuri**
(Vegetables cooked with cottage cheese in spiced thick gravy topped with cream and dry fruits)
- 🌿 **Vegetable Butter Masala**
(Seasonal vegetables in rich tomato gravy)
- Vegetable Shahenshahi**
(Selected vegetables marinated in spices blended with dry fruits served in a rich saffron cashew nut gravy)
- 🌶️ **Vegetable Kolhapuri**
(Garden fresh vegetables prepared in rich brown gravy)
- Vegetable Jalfrezi**
(Seasonal crunchy vegetables with tomato and onion in spicy masala)
- 🌶️ **Vegetable Khada Masala**
(Garden fresh vegetables in hand pounded khada masala)
- 🌿 **Tomato Corn Bhartha**
(Tomatoes cooked with fresh corn in Indian spices)
- Simla Mirch Stuffed**
(Garden fresh capsicums stuffed with paneer, topped by smooth gravy)
- Navratan Korma**
(Seasonal Vegetables cooked in a rich gravy with dry fruits & topped with pineapple & cream)
- 🌿 **Malai Kofta**
- Malai Kofta Dilruba**
(Stuffed khoya kofta in rich creamy gravy)
- Kumbh Mutter Dilruba**
(Green peas & mushrooms in onion gravy)
- 🌿 **Methi Mutter Malai**
(Methi and peas cooked in special white gravy with cream)
- 🌿 **Seasonal Vegetable**
(Aloo gobi / Aloo mutter / Aloo jeera / Gobi mutter / Bhindi masala)
- Sarsoan Ka Saag (Seasonal)**

Aloo Rasawala

(Potatoes in traditional home made style)

Baigan Bhartha

(Charcoal smoked aborigine cooked with onions and tomatoes)

Dum Aloo Kashmiri

(Stuffed baby potatoes simmered in spiced gravy and garnished with fruits)

Chana Peshawari

(Kabuli chana cooked Peshawari style)

🌿 Bhindi Masala

Bhindi Sunehri

(Sliced lady's fingers fried crisp and tossed in dry spices)

Lukhnavi handi Sabzi

(Garden fresh vegetables in rich onion gravy cooked in slow fire)

Baby Corn Chilly Masala

(Tender baby corn cooked in brown gravy & Indian spices)

Shabnam Curry

(Mix vegetables with mushroom cooked in brown gravy & Indian spices)

Milijuli Sabzi

(Garden fresh seasonal vegetables in rich brown gravy)

Corn Palak Capsicum

(Fresh corn and capsicum in green spinach gravy and Indian spices)

🌶️ Palak Lasooni

(A perfect blend of spinach and garlic)

🌿 Malai Palak

🌿 Chana Masala

🍷 Butter Chicken (Full)

(Tender boneless chicken cooked in Punjabi tomato gravy, flavored with butter)

🍷 Butter Chicken (Half)

🍷 Chicken Tikka Butter Masala

(Boneless tandoori chicken pieces simmered in tomato sauce with ginger and coriander)

🍷 Chicken Shahi Korma

(Chicken in cooked in cashew nut and poppy gravy)

🍷 Chicken Kadai

(Spring chicken cooked in kadai in exotic gravy)

🍷 Chicken Methi Masala

(Boneless Chicken cooked in fresh green methi and mild spices with cream)

🍷 Chicken Jalfrezi

(Boneless chicken sauced with capsicum, onions & tomatoes in special thick gravy)

🍷 Chicken Masala

🍷 Chicken Moghlai

🍷 Chicken Hara Masala

🍷 Chicken Rasawala

🍷 Egg Curry

Dal

Dal Makhani

(Lentils finished with butter)

Dal Tadka

(Yellow lentils cooked with green chilies tempered with cumin seeds, ginger and garlic in ghee)

Dal Palak

(A delicate balanced of yellow dal with spinach and lentil, tempered with ginger, garlic and spices)

Kadhi

Indian Breads

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

Tandoori Roti

Khasta / Makai / Missi Roti

Stuffed Paratha

Lachedar Paratha

Pudina Paratha

Methi Paratha

Naan / Kulcha / Paratha

Masala Cheese Naan

Cheese Naan

Lahsooni Naan

Masala Papad

Papad (Roasted / Fried)

Tawa Paratha

Tawa Roti (Plain / butter)

Biryani and Pulaos

Mehakta chawal

(Steamed basmati rice)

Jeera Rice

(Rice flavored with cumin seeds)

Peas Pulao

(A vegetarian delight with basmati & peas)

Vegetable Pulao

(Rice tossed with garden fresh vegetables)

Navratan Pulao

(Rice with garden fresh vegetables, cottage cheese and dry fruits)

Vegetable Biryani

(Seasonal vegetables and rice sealed and cooked on slow fire and flavored with Indian spices)

Vegetable Dum Biryani

(Seasonal vegetables in rice flavored with saffron, cooked on charcoal in a sealed handi)

Masala Khichdi

Curd Rice

▣ Chicken Dum Biryani

(Alternate layers of chicken and saffron flavored basmati rice cooked on charcoal in sealed handi)

▣ Hyderabad Dum Biryani

(Alternate layers of chicken cubes in spiced yoghurt, basmati rice cooked on charcoal in sealed handi)

Continental

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

Baked Vegetable Pineapple

(Diced vegetable cooked in creamy white sauce baked with cheese)

Baked Marconi with Pineapple

(Marconi cooked in rich moray sauce topped with grated cheese & baked)

Burmese Spaghetti

(Spaghetti cooked in rich Neapolitans sauce with capsicum, topped with cheese and baked)

Vegetable Florentine

(Mix vegetables, spinach & macaroni and baked with cheese)

Baked Cauliflowers

(Cauliflowers baked in a creamy white sauce and baked with cheese)

Baked Chilli Corn

(Fresh corn with capsicum and green chilies cooked in white sauce and baked with cheese)

Baked Mexican Trio

(A baked dish layered with roundels of potatoes, vegetables and baked beans topped with cheese and baked)

▣ Baked Cannelloni

(Cannelloni served with choice of tomato sauce and cheese sauce)

▣ Chicken Augratin

(Diced chicken cooked in creamy white sauce baked with cheese)

▣ Chicken Pepper Steak

(A chicken steak cooked in rich green pepper sauce topped with mushroom, served with butter vegetable, parsley potatoes & onions)

▣ Chicken Shashlik

(Dices of chicken, capsicum, tomatoes, pineapple in a creamy sauce served over bed of rice)

▣ Chicken Stroganoff

(Tender strips of chicken cooked with capsicum & mushrooms enriched with cream & served with rice)

▣ Chicken (Roast / Grilled)

(Lightly seasoned chicken dipped in butter and deep fried)

▣ Chicken Cutlet

(Minced chicken mixed with onions and fine herbs coated with flour and deep fried)

▣ Non-Veg.

Chinese

(Served from 11 am to 2.45 pm & 7 pm to 10.45 pm)

Plain Fried Rice

(Steamed rice tossed in butter)

Vegetable Fried Rice

(Fried rice with vegetables)

Vegetable Chow Chow

(Garden fresh vegetable and onions tossed in a ginger flavored medium hot sauce)

Sweet 'N' Sour Vegetable

(An assortment of vegetables cooked in a sweet and sour sauce)

🌀 Szechwan Vegetable

(Vegetable cooked in Szechwan style)

🌀 Vegetable in Hot Garlic Sauce

(An assortment of vegetables cooked in a hot garlic sauce)

Vegetable Chow Mein

(Pan fried soft noodles with vegetable)

Vegetable Spring Roll

(Crispy rolls stuffed with a vegetable filling)

Vegetable Manchurian

(Dumpling of vegetables cooked in Manchurian style)

Vegetable Chopsuey

(Soft noodles served with assorted vegetables in soya sauce)

Vegetable Hakka Noodles

(Boiled vegetables and noodles cooked hakka style)

🌀 Veg. Noodles Szechwan Style

(Boiled vegetables and noodles in Szechwan sauce)

Vegetable Fried Noodles

(Garden fresh vegetable and noodles tossed in a wok with Chinese spices)

🌀 Paneer Chili (Gravy / Dry)

(Cubes of fried cottage cheese in chili sauce)

🌀 Paneer Chili in Schezwan Style

(Cottage cheese in Traditional Schezwan Style)

🗲 Chicken Manchurian

(Succulent chicken served simmered in special Chinese herbs)

🗲 Ginger Chicken

(Slices of chicken cooked in ginger sauce)

🗲 Chilli Chicken (Gravy / Dry)

(Boneless breast of chicken sauted with green chilies and soya sauce)

🗲 Sweet 'N' Sour Chicken

(Butter fried chicken cooked in a sweet & sour sauce)

🗲 Lemon Chicken

(Cubes of chicken cooked with pineapple, lemon & capsicum in a tangy sauce)

🗲 Chicken Spring Roll

(Crispy rolls stuffed with chicken filling)

🗲 Egg Fried Rice

(Strips of cooked egg tossed in Chinese fried rice)

🗲 Chicken Fried Rice

(Julienness of cooked chicken & rice with a dash of Chinese seasoning)

🗲 American Chopsuey

(Crispy noodles with chicken & tomato sauce garnished with a fried egg)

Desserts

Cassata Ice-Cream

Kulfi

(A rich homemade ice-cream set in traditional mould)

Fresh Fruit Salad

(With Cream or Ice-Cream)

Black Magic

(A slice of rich chocolate cake covered with chocolate topped with Vanilla Ice-Cream)

Fresh Ice-Cream (Seasonal)

(Fresh Pineapple / Sitafal / Orange / Strawberry)

Ice-Cream

(Vanilla / Strawberry / Mango / Raja Rani / Kesar Pista / Kaju Draksh)

Please Note :

1. Rights of Admission Reserved.
2. Order Once placed will not be cancelled.
3. Food would be served in a span of 20 to 25 minutes.
4. Rates given include M.R.P. Additional charges for our facilities & services.
5. Taxes as applicable.



THE
WESTEND
HOTEL

 ★★★