

## Breakfast

(Portion Size 250-400 gm) (7.00 am To 10.30 am)

| • | THE WESTEND BREAKFAST                                | 475 |  |  |
|---|--|-----|--|--|
|   | Corn Flakes with Hot or Cold Milk                    |     |  |  |
|   | Eggs to Order (Boiled/ Fried/ Scrambled or Omelette) |     |  |  |
|   | Bread Butter / Toast Butter                          |     |  |  |
|   | Two Hot Snacks, Dosa on Order                        |     |  |  |
|   | One Fresh Juice / One Cut Fruit                      |     |  |  |
|   | Tea / Coffee / Hot Chocolate                         |     |  |  |

### Quick Bites

(Portion Size 200 gm) (7.00 am To 7.00 pm)

| Puri Bhaji                              | 325 |
|---|-----|
| Assorted Veg. Pakoras<br>(8 Pieces)     | 275 |
| Paneer Pakora<br>(8 Pieces)             | 275 |
| Stuffed Paratha<br>(Aloo/ Gobi/ Paneer) | 300 |

## Beverages

(Portion Size 250 ml)

| Fresh Juice-Seasonal (Sweet Lime/ Orange/ Pineapple) | 250 |
|--|-----|
| Cold Coffee (With or Without Ice-Cream)              | 250 |
| Milkshakes (Vanilla/ Strawberry/ Chocolate)          | 250 |
| Lassi<br>(Sweet/ Salty)                              | 200 |
| Butter Milk<br>(Plain/ Masala)                       | 125 |
| Fresh Lime Soda                                      | 125 |
| Mineral Water  | MRP |
| Aerated Drinks<br>(Coke/ ThumsUp/ Sprite/ Miranda)   | MRP |
| Mint Mojito  | 250 |
| Pina Colada  | 250 |
| California Sunshine                                  | 250 |

### Snacks

Wafers

(Portion Size 80-150 gm)

| (1 01 tion 3120 00 130 gm)                              |            |
|---|------------|
| Toast Butter / Bread Butter (2 Slices of Bread)         | 125        |
| Eggs to Order<br>(Boiled/ Fried/ Scrambled or Omelette) | 325        |
| Cheese Omelette   | 350        |
| Sandwich<br>(Vegetable/ Cheese/ Chutney/ Aloo Mutter    | <b>225</b> |
| Grilled Sandwich (Cheese & Chutney/ Vegetables)         | 300        |
| (2 Slices of Bread)  Garlic Toast                       | 190        |
| (2 Slices of Bread)                                     |            |
| Vegetable Club Sandwich (3 Slices of Bread)             | 325        |
| Westend Cheesy Grilled Sandwich (3 Slices of Bread)     | 325        |
| Mumbaiya Grilled Sandwich<br>(2 Slices of Bread)        | 350        |
| French Fries  | 250        |
| Peri-Peri Fries   | 250        |
| Peri-Peri Cheese Fries                                  | 275        |
| _   |            |

200

## To Pop You Up

(Portion Size 150 ml)

| Coffee        | 100 |
|---------------|-----|
| Masala Tea    | 100 |
| Hot Chocolate | 150 |
| Milk          | 150 |
| (Hot/Cold)    |     |

| South Indian   |  | Starters  | **     |
|--|--|---|--------|
| The state of the s | e.                                       | 67  | E.     |
| (Portion Size 70 gm-50 gm)<br>(07.00 am To 10.30 am)   | M. M | (11:00 am To 02:45 pm & 07:00 pm To 10:45 pm)   |        |
| Masala Dosa  | 325                                      | Paneer Kasturi Tikka  | 425    |
| Plain Dosa   | 300                                      | (Cottage Cheese Cubes Marinated with<br>Kasturi Methi Yoghurt Dressing and              |        |
| Idli or Vada Sambhar<br>(2 Pieces)   | 275                                      | Roasted to Perfection in a Tandoor) (6 Pieces)  |        |
| Rava Sada Dosa   | 300                                      | Shikari Paneer Tikka  | 425    |
| Rava Masala Dosa   | 325                                      | (Paneer Marinated in Chef's Special Shika<br>Masala and Roasted to Perfection in a Tan  |        |
| Uttaapam   | 325                                      | (6 Pieces)  | 14001) |
| (Plain/ Onion/ Tomato)   |  |   |        |
| Upma   | 300                                      | Harissa Paneer Tikka  | 425    |
|  |  | (Paneer Marinated in Chef's Special Hariss<br>Masala and Roasted to Perfection in a Tan |        |
| Soups_   |  | (6 Pieces)  | idoorj |
|  |  |   |        |
| (Portion Size 180 ml)  | E. B.                                    | Tikka Platter   | 550    |
| (11:00 am To 02:45 pm & 07:00 pm To 10:4   | 15 pm)                                   | (Assorted Paneer Tikka)   |        |
| Broccoli Cheese Soup   | 275                                      | (6 Pieces)  |        |
| (Creamed Broccoli & Cheese Soup  |  | Cheese Chilly Corn Cigar Rolls  | 450    |
| Flavored with Fine Herbs)  |  | (Finger Sized Spring Rolls Filled with House<br>Cheese Mix)                             | 2      |
| Malaysian Green Soup<br>(A Spicy & Tangy Vegetable Soup in   | 240                                      | (6 Pieces)  |        |
| Malaysian Style)   |  | Crispy Veggies on Fire  | 385    |
| Veg. Clear with Roasted Garlic   | 240                                      | (Fresh Veggies Coated & Tossed in   | 303    |
| (Light Soup Prepared with Fresh Vegetables   | s,                                       | Fiery Sichuan Sauce)  |        |
| Served Sprinkled with Roasted Garlic)  |  | Chilli Wonton   | 400    |
| Cream of Tomato Soup<br>(Fresh Tomato Purée, Flavoured with  | 225                                      | (Wonton Tossed in Bell pepper, Onion,   |        |
| Milk Spices & Herbs)   |  | Chilli and Sichuan sauce)   |        |
| Cream of Vegetable Soup  | 225                                      | (6 Pieces)  |        |
| (Light Soup Prepared with Fresh Vegetables   | s  | Raja Kebab  | 385    |
| and Cream)   | 225                                      | (Crunchy Rolled Up Papads Stuffed with  |        |
| Sweet Corn Vegetable Soup (A Delicately Flavored Broth with  | 225                                      | Piquant Potatoes)<br>(6 Pieces)   |        |
| Corn Kernels & Chopped Veggies)  |  |   | 205    |
| Vegetable Hot & Sour Soup  | 225                                      | Hara Bhara Kebab (Delicate Kebabs Fashioned with Spinach,                               | 385    |
| (A Spicy & Tangy Soup)   |  | Chana Dal, Banana & Cashews Spiced with   | h      |
| Manchow Soup   | 225                                      | Herbs & Shallow Fried)  |        |
| (A Spicy & Tangy Soup with Fried Noodles)  | 225                                      | (6 Pieces)  |        |
| Minestrone Soup (A Thick Tomato Based Soup, Made with  | 225                                      | Corn Cheese Rolls   | 425    |
| Veggies, Beans and Pasta)  |  | (A Perfect Blend of Corn, Cheese &  |        |
| Lemon Coriander Soup   | 225                                      | Potatoes Deep Fried)  |        |
|  |  | (6 Pieces)  |        |

## Tizza & Breads

| J VZZU & ISREUUS  | 40         | Chunese M  |
|---|------------|--|
| A 17  | · Pe       |  |
| (10.30 am To 2.00 am)                                     | N. C.      | (Portion Size 200-300 gr                         |
| Loaded Pizza (7 Inch)                                     | 400        | (11:00 am To 02:45 pm                            |
| Chilly Cheese Toast                                       | 375        | Vegetable Fried Rice<br>(Fried Rice with Vegetab |
| (4 Pieces)  | 3/3        | Vegetable Spring Ro                              |
|   |            | (Crispy Rolls Stuffed with                       |
| Broccoli & Bell Pepper Bruschetta                         | 350        | (6 Pieces)                                       |
| (5 Pieces)  |            | Vegetable Manchur                                |
| Carlia Broad  | 250        | (Dumpling of Vegetable<br>Manchurian Style)      |
| Garlic Bread<br>(4 Pieces)                                | 250        | Paneer Chilli (Dry/ Gr                           |
|   |            | (Cubes of Fried Cottage                          |
| Cheese Garlic Bread (4 Pieces)                            | 325        | Chilli Sauce)                                    |
| (4 Fieces)  |            | Vegetable Hakka No                               |
| <b>Accompaniments</b>                                     |            | (Boiled Vegetable and N<br>Cooked Hakka Style)   |
|   | C          |  |
| (Portion Size 75-150 gm)                                  | E.         | Indian Cu  |
|   |            | O TOTAL CO.                                      |
| Masala Papad  | 70         | (Portion Size 280-300 gr                         |
| Papad   | 50         | Cheese Angoori Ma                                |
| (Roasted/ Fried)  |            | (Small Cheese Koftas Tos                         |
| Green Salad   | 175        | Smooth Tomato and Wh                             |
| Masala Onion  | 125        | Paneer Harissa Mak                               |
| Raita   | 190        | (Tandoor Roasted, Herb                           |
| (Pineapple/ Veg/ Boondi)                                  |            | Tossed in a Blend of Gra                         |
| Plain Curd  | 125        | Shikari Paneer Tikka<br>(Tandoor Roasted, Herb   |
|   |            | Tossed in a Blend of Gra                         |
| Global Mains  |            | Kofta Shaam Savera                               |
|   | E.         | (Palak Kofta Infused wit                         |
| (Portion Size: 200-300 gm)                                |            | & Brown Gravy)                                   |
| (11:00 am To 02:45 pm & 07:00 pm To 10:45 pm)             |            | Paneer Butter Masa                               |
|   |            | (Diced Paneer Cooked in Flavored with Spices & E |
| Baked Macaroni (With Pineapple/ Without Pineapple)        | 400        | Cheese Butter Masa                               |
| (Macaroni Cooked in Rich Moray Sauce                      |            | (Diced Cheese Cooked in                          |
| Topped with Grated Cheese & Baked)                        |            | Flavored with Spices & E                         |
| Cannelloni Florentine                                     | 425        | Sanj Savera                                      |
| (Hand Crafted Pasta Tubes Stuffed with                    |            | (Our Specialty with Two                          |
| Kale, Pine Nuts & Home Made Cheese)                       |            | Grated Paneer and Pala                           |
| Baked Lasagna<br>(Scrumptious Baked Layers of Pasta Sheet | <b>425</b> | Khoya Kaju<br>(Velvety Khoya in Rich C           |
| Minced Veggies, Soya Granules and Chees                   |            |  |
| Mexican Hotpot  | 475        | Kaju Curry<br>(Fried Cashew Nuts in Rid          |
| (Mexico Famous Vegetable Stew with                        |            | Gravy & Spices)                                  |
| Cottage Cheese on the Bed of Rice)                        | <b>h</b>   | Paneer Balti                                     |
|   |            | (- (   |

### Chinese Mains

& 07:00 pm To 10:45 pm)

| Vegetable Fried Rice<br>(Fried Rice with Vegetables)  | 350               |
|---|-------------------|
| <b>Vegetable Spring Roll</b><br>(Crispy Rolls Stuffed with A Vegetable Filling)<br>(6 Pieces) | <b>375</b><br>ig) |
| Vegetable Manchurian (Dry/ Gravy)<br>(Dumpling of Vegetable Cooked in<br>Manchurian Style)    | 375               |
| Paneer Chilli (Dry/ Gravy)<br>(Cubes of Fried Cottage Cheese in<br>Chilli Sauce)              | 375               |
| Vegetable Hakka Noodles (Boiled Vegetable and Noodles   | 375               |

## vries

| \$ 17.   | Tr.   |
|--|-------|
| (Portion Size 280-300 gm)  | E. H. |
| Cheese Angoori Masala  | 425   |
| (Small Cheese Koftas Tossed in   |       |
| Smooth Tomato and White Gravy Blend)                                   |       |
| Paneer Harissa Makhani   | 425   |
| (Tandoor Roasted, Herb Crusted Paneer<br>Tossed in a Blend of Gravies) |       |
| Shikari Paneer Tikka Masala  | 425   |
| (Tandoor Roasted, Herb Crusted Paneer                                  |       |
| Tossed in a Blend of Gravies)  |       |
| Kofta Shaam Savera   | 400   |
| (Palak Kofta Infused with Makhani<br>& Brown Gravy)                    |       |
| Paneer Butter Masala   | 450   |
| (Diced Paneer Cooked in Tomato Gravy                                   | 450   |
| Flavored with Spices & Butter)   |       |
| Cheese Butter Masala   | 475   |
| (Diced Cheese Cooked in Tomato Gravy Flavored with Spices & Butter)    |       |
| Sanj Savera  | 475   |
| (Our Specialty with Two Separate Layers o                              |       |
| Grated Paneer and Palak Cooked in Rich G                               |       |
| Khoya Kaju   | 450   |
| (Velvety Khoya in Rich Cashew Nut Gravy)                               |       |
| Kaju Curry   | 450   |
| (Fried Cashew Nuts in Rich Brown                                       |       |

(Cubes of Cottage Cheese Perfectly Blended in Brown Gravy with A Touch of Red Gravy)

450

| Paneer Tawa   | 450  | Biryani and Pula   | a     |
|---|------|--|-------|
| (Specially Prepared on Tawa with Fingers o  |      | Society control of control   |       |
| Cottage Cheese Flavored with Special Khad<br>Masala & Herbs in a Brown Gravy)         | a    | (D. Hing Sing 200 225 and  | E.    |
| ··  |      | (Portion Size 300-325 gm)  |       |
| Paneer Tikka Masala   | 450  | Mehakta Chawal   | 225   |
| (Cubes of Tandoori Paneer in Rich Makhani<br>Gravy)                                   |      | (Steamed Basmati Rice)   |       |
|   |      | Vegetable Pulao  | 350   |
| Paneer Kadai  | 450  | (Rice Tossed with Garden Fresh Vegetables  | 5)    |
| (Dices of Paneer Cooked in Rich Masala Gro  | avy) | Veg. Biryani   | 425   |
| Paneer Palak  | 410  | (Seasonal Vegetables and Rice Sealed and   | 723   |
| (Dices of Paneer Cooked with Palak)   |      | Cooked on Slow Fire and Flavored with India  | an    |
| Tirupati Kofta  | 450  | Spices)  |       |
| (Khoya & Dry Fruit Stuffed Potato   |      | Veg. Dum Biryani   | 450   |
| Dumpling In a Combination Gravy)  |      | (Seasonal Vegetables in Rice Flavored  |       |
| Mix Vegetables  | 385  | with Saffron & Put a Dum in Handi)   |       |
| (Mix Vegetables Cooked in Rich Gravy)   |      |  |       |
| Subz Jaipuri  | 400  | Comfort Food   |       |
| (Vegetable Cooked with Cottage Cheese   |      | The state of the s |       |
| in Spiced Thick Gravy Topped with   |      | (Portion Size 300-325 gm)  |       |
| Cream and Dry Fruits)   |      | Masala Khichdi   | 415   |
| Vegetable Kolhapuri   | 400  | (A Blend of Rice and Lentils with  |       |
| (Garden Fresh Vegetables Prepared in Rich   |      | Indian Spices)   |       |
| Brown Gravy)  |      | Tadka Masala Khichdi   | 415   |
| Subz Khada Masala   | 400  | (A Blend of Rice and Lentils, Double Tadka   |       |
| (Garden Fresh Vegetable in Hand Pounded   |      | with Indian Spices)  |       |
| Khada Masala)   |      | Palak Khichdi  | 415   |
| Malai Kofta   | 400  | (A Healthy Medley of Rice, Dal and Spinacl   | h)    |
| (Stuffed Khoya in Rich Creamy Gravy)  |      | Vegetable Khichdi  | 415   |
| Aloo Rasawala   | 375  | (A Healthy Medley of Rice, Dal & Vegetable   | _     |
| (Potatoes in Traditional Home Made Style)   |      | Rajwadi Masala Khichdi   | 415   |
| Bhindi Masala   | 375  | (A Healthy Medley of Rice, Dal, Cheese &   | 413   |
| (Sliced Lady's Fingers Fried Crisp and  |      | Cashews)   |       |
| Tossed in Brown Gravy)  |      |  |       |
| Bhindi Sunehri  | 450  | Indian Breads  |       |
| (Sliced Lady's Fingers Fried Crisp and<br>Tossed in Dry Spices) (70 gm)               |      |  | e,    |
| Chana Masala  | 375  | (Portion Size 50 -100 gm Dough)  | E. C. |
| Chana iviasaia  | 3/3  | (11:00 am To 02:45 pm &  | , is  |
| Dal & Rice  |      | 07:00 pm To 10:45 pm)  |       |
| Due a ruce  |      | Lachhedar Paratha  | 100   |
| (Portion Size 250-300 gm)   | E.   |  | 150   |
| Dal Makhani   | 275  | Kulcha (Harissa/ Butter)   |       |
| (Lentils Finished with Butter)  | 3/3  | Onion Kulcha   | 140   |
| Dal Tadka   | 350  | Masala Cheese Naan   | 200   |
| (Yellow Lentils Cooked with Green Chilies   | 330  | Cheese Naan  | 180   |
| Tempered with Cumin Seed, Ginger and  |      |  |       |
| Garlic in Ghee)   |      | Naan (Garlic/ Hariyali)  | 130   |
| Dal Palak   | 350  | Tandoori Naan (Butter/ Plain)  | 100   |
| (A Delicate Balanced and Yellow Dal with<br>Spinach and Lentil, Tempered with Ginger, |      | Tandoori Roti (Butter/ Plain)  | 60    |
| Garlic and Spices)  |      |  | R     |
| Kadhi   | 300  | 47   | Pr.   |
| (Classic Accompaniment to Khichadi)   | 300  | (11:00 am To 02:00 am)   | E K   |
| Jeera Rice  | 275  | Tawa Roti (Butter/ Plain)  | 60    |
| (Rice Flavored with Cumin Seeds)  |      | Tawa Paratha   | 85    |
| Ž   |      |  |       |

### Desserts

| Gulab Jamun  | 210  |
|--|------|
| (120 gm)  Cassata Ice-Cream  | 180  |
| (100 ml)  Raja-Rani Roll Cut   | 180  |
| (100 ml) Kulfi   | 200  |
| (A Rich Homemade Ice-Cream Set in<br>Traditional Mould)                            |      |
| (100 ml)  Black Magic  | 225  |
| (A Slice of Rich Chocolate Cake Covered with Chocolate Topped with Vanilla Ice-Cro | ème) |
| (100 ml)  Fresh Ice-Cream (Seasonal)   | 200  |

(Fresh Pineapple/ Strawberry/ Chocolate)

# Egg Items

(100 ml)

(Portion Size 200-300 gm)

| Egg Bhurji                          | 375 |
|-------------------------------------|-----|
| Egg Biryani                         | 425 |
| Egg Curry                           | 450 |
| (Boiled Eggs Tossed in Onion Gravy) |     |
| Egg Half Fry                        | 385 |

## Something Filling

(Portion Sizes: Subj. 200 gm,Paratha 2 Pieces or Tawa Roti 3 Pieces, 2 Slices of Onion) (11.00 am to 2.00 am)

| Dal Makhani with Paratha<br>or Tawa Roti        | 400 |
|---|-----|
| Paneer Butter Masala with                       | 400 |
| Paratha or Tawa Roti                            |     |
| Cheese Angoori Masala with Paratha or Tawa Roti | 400 |
| Mix Veg. Makhanwala with                        | 400 |
| Paratha or Tawa Roti                            |     |
| Jeera Rice with Dal Tadka                       | 400 |

## Non Veg

## Soups

(Portion Size 180 gm) (11:00 am To 02:45 pm & 07:00 pm To 10:45 pm)

| Cream of Chicken Soup     | 285 |
|---------------------------|-----|
| Sweet Corn Chicken Soup   | 285 |
| Hot 'N' Sour Chicken Soup | 285 |

### Quick Bites

(Portion Size 100-200 gm) (7:00 am To 7:00 pm)

| Chicken Pakora        | 375 |
|-----------------------|-----|
| Chicken Sandwich      | 375 |
| Westend Club Sandwich | 375 |
| Chicken Chat          | 375 |
| Ice Bucket            | 100 |
| Chana Chat            | 250 |
| Peanut Masala         | 250 |

## Indian Curries

(Portion Size 280-300 gm)

|                             | 4   |
|-----------------------------|-----|
| Butter Chicken              | 455 |
| Chicken Tikka Butter Masala | 455 |
| Chicken Rasawala            | 455 |
| Chicken Kadai               | 455 |
| Chicken Masala              | 455 |
| Murga Tikka Shikarin Masala | 455 |
| Murga Harissa Makhani       | 465 |
| Desi Murga Masala           | 435 |

## Tandoori Delight

(Portion Size 150-300 gm) (11:00 am To 02:45 pm & 07:00 pm To 10:45 pm)

| Tangadi Kabab                  | 455 |
|--------------------------------|-----|
| Tandoori Chicken               | 455 |
| Reshmi Shahi Seekh Kabab       | 455 |
| Chicken Tikka                  | 455 |
| Harissa Murga Tikka            | 485 |
| Kastoori Murga Tikka           | 475 |
| Shikari Murga Tikka            | 475 |
| Tandoori Shikari/Harissa Murga | 475 |

## Biryani & Pulaos

(Portion Size 280-350 gm)

| Hyderabadi Dum Biryani | 475 |
|------------------------|-----|
| Murga Dum Biryani      | 455 |

#### Chinese

(Portion Size 200-300 gm) (11:00 am To 02:45 pm & 07:00 pm To 10:45 pm)

| Chilly Chicken (Gravy/ Dry) | 425 |
|-----------------------------|-----|
| Egg Fried Rice              | 290 |
| Chicken Fried Rice          | 350 |
| American Chopsuey           | 350 |
| Lemon Ginger Chicken        | 375 |
| Chicken in Chilly Basil     | 425 |
| Chicken Haka Noodles        | 390 |



#### **Please Note:**

- 1. Rights of Admission Reserved.
- 2. Order once placed will not be cancelled.
- 3. Food would be served in a span of 25 to 30 minutes.
- 4. Rates given include M.R.P.

  Additional charges for our facilities & services.
- 5. Taxes extra as applicable.

Please experience Fine Dining also at our New Venture:



201 Maple Trade Centre, Near Surdhara Circle, Thaltej, Ahmedabad