

THE WESTIN

PUNE
KOREGAON PARK

WELCOME DRINK SELECTION & SOFT BAR

APPETIZERS

COORG PANEER

Paneer marinated in coriander, cloves and pepper corn; and tossed with curry leaves. An authentic Kodagu community specialty

METHI NA GOTA

A lentil flour savory snack flavored with sun dried fenugreek leaves

MUSHROOM PEPPER FRY

Mushrooms tossed with pepper corn and onion

NARIYAL PATTICE

Potato pattice stuffed with green peas and grated coconut and batter fried

SABUDANA VADA

Potato and tapioca blended with peanuts, green chilies and fried

ALUCHI VADI

Colocasia or Alu leaves are stuffed and rolled

SOUP

TOMATO CHA SAAR

Tomato saar is tangy curry made with tomatoes, coconut and spices

TOMATO RASAM

Stimulating clear soup flavored with garlic, Tomato, Indian Spices

SALADS

KHAMAN DHOKLA

Spongy and savory lentil flour cake

KAKDI CHI KOSHAMBIR

KHANDVI

Thin gram flour pancakes served topped with tempered mustard seeds and grated coconut

THAKKALI & ONION SALAD

Tomato and red onion in lemon and vinegar garnished with chopped curry leaf

VEGETABLE SINGAPORE POPIAH, SWEET CHILI

Cocktail Veg Spring Roll served with Sweet Chili Sauce

PAPAD

ROASTED AND FRY

Spongy and savory lentil flour cake

PICKLE

MANGO PICKLE, CHILLI PICKLE, LEMON PICKLE

The Westin Pune Koregaon Park,
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MIX MENU-

SOUTH INDIAN & GUJRATI & MAHARASTRIAN

MAIN COURSE

UNDHIYU

A mélange of potatoes, eggplant, yam and snow peas, fenugreek dumpling cooked in Indian Spices

TAMATAR PANEER

Soft cottage cheese delicately cooked in tomato, cashew nut based mild gravy

MIX PALAK BHAJI

Melange of mixed vegetables and spinach. Cooked to perfection

BHARLI VANGI

Maharashtrian-style stuffed brinjal recipe where small brinjals are stuffed with a spicy peanut masala and then simmered

VATANA MUTHIYA NU SHAAK

Asian inspired Spicy, tangy stir-fry bamboo shoot

AVIAL

Drumstick, yam, carrots, raw bananas, ash gourd cooked in a paste of coconut, card and cumin

KURKURI KARELLA WITH KAJU

Crispy bitter gourd cooked with spices and cashew

DAL

TOMATO PAPPU

Lentils cooked with tomatoes and onion, tempered with Mustard and garlic

GUJRATI KADI

A thin spicy yogurt and gram flour curry

BREADS

POORI

Lentils cooked with tomatoes and onion, tempered with Mustard and garlic

TANDOORI ROTI

PHULKA

RICE

GHEE RICE

Basmati rice cooked with ghee, fragrant spice and sprinkled with fried onion

PLAIN RICE

Plain basmati rice

DESSERT

JALEBI

Deep-frying a wheat flour sweeten with sugar syrup and in pretzel or circular shapes

MOHANTHAL

Rich flavor and melt-in-the-mouth texture of ghee-roasted besan and sugar

KITHUL PAYASAM

Warm creamy tapioca pudding cooked in milk with cashew nuts and raisins flavored with kithul syrup and dry ginger

AMRAKHAND

Amrakhand is a sweet dessert made from yogurt and ripe mangoes

KESRA SHRIKHAND

Made with hung & strained yoghurt flavored with saffron and cardamom. Classic, thick and yoghurt sweet

O2 ICE- CREAM WITH TOPPINGS