

THE WESTIN

PUNE
KOREGAON PARK

Indian MENU

VEGETARIAN

PANKO MOZZARELLA DRIED SPICY CHEESE ROLL

Fine herb spiced Panko Crumb Mozzarella Cheese served with hot mint

PINWHEEL SAMOSA

Traditional hand rolled village samosa, Pastry filled with mashed vegetable, served with tamarind sauce

PANEER ANGAR

Punjabi red spice infused cottage cheese steak and cooked in clay oven

SHAHI MURTABAQ

Spicy mashed potatoes wrapped in paper thin bread, made crisp on a hot griddle

ASPARAGUS AND EDAMAME KI GALOUTI

Indian Spiced Asparagus and edamame galette cooked in griddle and soften as melt into the mouth

SPINACH RICOTTA PEANUTS KI SHAMI KEBAB

Slow cooked spinach, infused ricotta, Indian spice, Pinuts Galette

SALADS

GREEN SALADS

Fresh Cucumber, Onion, Carrot, green chili, lemon

KACHUMBER SALAD

Diced cucumber, tomatoes and onion

DAHI BHALLA

Soft deep fried lentil fritters in yogurt and topped with chutneys

SHAKARKAND AUR CHILGOZA KI CHAAT

Sweet Potato, Indian Spiced, Peanuts, Tossed together and cooling

PAPAD WALI GALI AUR ACHAR

SABUDANA

MASALA PAPAD

KHICHIYA

PAPADUM

AAM KA CHUNDA

HARI MIRCH KA ACHAR

LASUN KA ACHAR

SOUP

TOMATO DHANIYA SHORBA

Slow Cooked fresh tomato, tempered with spices, served in soupy consistency

BUTTERNUT SQUASH KA SHORBA

Slow Cooked fresh Butternut Squash, tempered with spices, served in soupy consistency

The Westin Pune Koregaon Park,
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MAIN COURSE

KARAHI PANEER

Cottage cheese cooked in ginger-garlic infused tomato gravy.

AWADH KE KOFTE

Spicy Cheese, Cottage cheese, Saffron, Mawa dumplings cooked in Rich Cashew Red chili sauce

METHI MATAR KAJU KI SABJI

The Indian spices infused cashew, green peas cooked together

ALOO GOBI ADRAKI

Cauliflower, potatoes lightly spiced, and sautéed, infused with ginger

SUBZ NIZAMI HANDI

Mix vegetable Cooked in Rich Cashew gravy

DAL

VILLAGE TARKA DAAL

Nutritious homemade Punjabi Spiced temperd yellow lentil

DAL MAKHANI

Classic Indian dish made with whole urad dal, rajma, butter and spices.

RICE

JEERA RICE

Flavored rice with cumin seeds

AWADHI VEGETABLE BIRYANI

Mix vegetable cooked with long grain Indian spice infused rice

BREADS

NAAN (Butter, Plain, Cheese, Kulcha, Garlic, Peshwari)

LACCHA PARATHA

TANDOORI ROTI

CHAPATI

DESSERT

SHAHI TUKKADA

Fried bread slices soaked in hot milk and sweetened with reduced sweet milk

GULAB PATTE KI KHEER

Roasted rice cooked with sweet hot milk, and rose petal jam

PAYASAM

Sweet creamy rice pudding is delicately flavored with cardamom and full of nuts

KUBANI KA MEETHA

Overnight soaked and blanched apricot kernels, cooked with caramelized sugar and topped with reduced sweet milk

BAKED BOONDIRABRI KA ZAYKA

Sweetened chickpea flour fine dumpling, baked with thickened saffron infused milk

ICE- CREAM WITH TOPPINGS