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JW Marriott Kolkata – Home Delivery Menu

(All day menu from 11:30AM – 10:30 PM)

Salad

Heart-friendly palm hearts and avocado salad

Ripe tomatoes | toasted almonds | berry and truffle vinaigrette

Immunity boosting bowl of broccoli and quinoa salad

Iceberg lettuce | sunflower seed | organic turmeric | coconut emulsion

Summer salad of minted artichoke, orange and roasted beets

Mignonette pepper | feta | walnuts | maple and ginger drizzle

Brown rice salad

Brown rice | cucumber | carrot | walnuts | honey mustard

Smoked salmon with capers

Creme fraiche | caper berry | pickled onion | Gondhraj lemon

Hawaiian chicken salad

Sousvide chicken | roast onion | pineapple | parsley mayonnaise

(Each salad portion will weigh 200 g approx.)

Soup

Mulligatawny soup – Choice of vegetarian and chicken

Curried lentil and coconut milk soup with rice | rice with chicken

Roasted tomato and garlic soup

Clay oven roasted tomato | garlic confit | extra virgin olive oil

Malaysian Laksa

Tofu | prawn | Chicken

Soulful sweet corn Soup

Vegetables | prawn egg drop | Chicken Egg drop

(Each soup portion will weigh 250 g approx.)

Sandwich and wraps

Bombay sandwich

Spiced potato onions | beetroot | cheese

Cheese and sweet pepper Panini

Sun-dried tomatoes | olive tapenade | fresh mozzarella cheese

Sour dough bread with avocado and arugula

Lebanese falafel wrap

Falafel | crispy salad | sumac | yogurt garlic sauce

Mexican Barbecued Chicken Wrap

Grilled chicken | barbecue sauce | tortilla bread

Lamb Galouti (spiced lamb kebab) slider

Mint chutney | red onion | chili mayo

Cuban po' Boy

Creole mustard | kosher salt | tenderloin | gherkins | caramelized onion

Kolkata Kathi roll – Choice of paneer, egg & lamb

(Each sandwich /slider portion will weigh around 350 g, will served with potato fries)

Sofiyani paneer tikka

Fennel | hung curd | cream | garam masala

Bharwan Tandoori Aloo

Stuffed potato dry fruits | ginger | green chili

Malai Paneer Tikka

Cream | green chili | hung curd | garam masala

Bengali Masala Fried Fish

Bekti fillet | bengal mustard | ginger | fried

Gondhoraj Mahi Tikka

Bekti fish | Gondhoraj lemon | cream | ginger

Tandoori chicken tikka

Chicken thigh | hung curd | cream | red chili

Murg ke parchey

Chicken thigh | mace | black cumin seeds | white pepper | ground green cardamom

(All appetisers will weigh around 200 g each)

Pasta | Risotto | Pizza

Potato and cheese Gnocchi

Vine-ripened tomato | basil toasted peanuts

Wild mushroom and thyme tortellini

Brown butter | sage | parmesan

Spaghetti aglio olio pepperoncino

Confit garlic | olive oil emulsion | red chilli

Creamy shrimp homemade linguini

Lemon zest | fennel | mascarpone cream

Risotto

Saffron and green pea Risotto

Porcini and button mushroom Risotto

Baby spinach and smoked chicken Risotto

(Each pasta /risotto portion will weigh around 350 g, will served with garlic bread)

Pizza

Mediterranean

Sundried tomato | zucchini | red onion | sweet basil pesto | feta cheese

Funghi Misti

Button mushroom | Buna Shimeji | shitake

Margherita

Artichoke | ricotta | sundried tomato

Tandoori chicken pizza

Chicken tikka | red onion

Classic Pepperoni

Cheese | pork pepperoni | red onions

Mela caramellata di maiale

Bacon | caramelized apple | onions | garlic confit

(Each pizza will weigh around 350 g, 8 slices)

International mains

Homemade whole-wheat Cannelloni

Spinach | ricotta | Mornay sauce | mozzarella

Vegetable lasagna

Tomato | Courgette | Red onions | Wild mushroom

Skewered vegetables with polenta

Citrus Zest | Pickled cucumber | Olive Tapenade

Butter zucchini and mascarpone cheese

Sauce of bloomed | raisins and tomato

Char grilled Scottish Salmon

Warm quinoa broccoli salad | lemon herb butter

Classic French stroganoff with sour cream and gherkins – Choice of chicken or Tenderloin

Served with herb pilaf

Indians mains

Paneer Makhani

Cottage cheese, tomatoes, white butter, fenugreek

Surkh Paneer Lababdar

Tandoori cottage cheese, onion tomato gravy

Akhrot Palak Ke Kofta

Fresh spinach, walnut, cottage cheese, cardamom and tomato

Aloo Gobi Adraki

Potato waxes, cauliflower, ginger, onion and tomato

Home-style chicken curry

Murgh tikka butter masala

Tandoori chicken, tomato, fresh cream, dry fenugreek

Mutton Rogan Josh

Spice, onion, green cardamom, clove

Makhani Dal

Black lentil, tomato puree, cream

Dal Tadka

Yellow lentils, ghee, aromatic spices

Go Local menu

Potol Darma

A classic Bengali delicacy pointed gourd stuffed with dry nuts and cheese, cooked with tomato and panch phoron spice

Bhaja Mugger Dal

Broiled yellow lentils simmered gently with turmeric water, tempered with ghee, red chili and panch phoron

Channar Dalna

Cottage dumpling curry, onion, tomato

Macher Jhol

Home-style fish curry with potato and brinjal

Bekti Macher Paturi

Banana leaf wrapped Bay of Bengal bekti fish, ground mustard, and green chilly

Dak Bungalow Chicken Curry

Famous country style chicken curry recipe of British Raj

Kosha Mansho

Bengali style mutton preparation with onion and spice

Kolkata Dum Biryani

Vegetables | chicken | lamb

Raita

Plain | cucumber | onion | Boondi | pineapple

Rice and Indian breads

Steamed rice

Basmati | Bhuni pyaz pulao | Jeera pulao | peas pulao

Indian breads –

Whole wheat tandoori roti | plain, garlic or butter naan | whole wheat chapatti | tawa paratha

(All main courses will be portioned @400 g each; All rice preparations will weigh @350 g each)

Dessert

Pista layered Kala Jamun

Shallow fried chenna | Pistachio cream | Dried fruits

Kanchagolla Van-Berry

Cottage cheese | vanilla | Berry

Anjeer Burfi with almond

Rich figs and almond fudge

Hot Pantua -Homemade cottage cheese dumplings, shallow fried and served in sugar syrup

Rich chocolate Mudpie, roasted walnuts, fudge sauce

Caramelized banana cream pie

Berry Classico with mascarpone Chantilly and roasted pistachio streusel

Mango & saothome chocolate entremets with vanilla

Greek yoghurt parfait with berry

(Dessert portions will weigh @ 180 each)

Wellness menu

Soups and Salads

Mesclun Salad (Fiber | Vitamin-A, B6 | Thiamin)

Palm hearts | roasted peppers | ripe tomato | linseeds | balsamic mustard dressing

Arugula Salad (Fiber | Vitamin-B6 | protin | Choline)

Walnuts | pumpkin seeds | Maple organic clove infused honey dressing

Char Grilled Asparagus (Calcium | iron | sodium | niacin-B3)

Baby greens | seared mushrooms | truffle lime essence

Tropical fruit salad

Lime palm sugar dressing

Smoked Salmon (Protein | omega-6 | calcium | phosphorus)

Pickled beets | capers | fresh parsley persillade | capers red onion

Salad Nicoise (Calcium | Fiber | Vitamin-A,B6 | Thiamin)

Tuna | haricot vert | tomato | Kalamata olives | potato | poached egg | mustard dressing

Hearty Chicken broth with thyme (Protein | threonine | aspartic acid | sodium)

Spring chicken | garlic bread | thyme

Thai herb scented soup

Lemongrass | Kaffir lime leaves

Vegetables and barley soup (Fiber | Vitamin-B6 | protein | Choline)

Lime and cilantro

Main Course

Gluten Free Penne Pasta in tomato sauce (Lycopene | magnesium | vitamin-E)

Wild mushrooms and Tofu in Basil (Fiber | protein | Choline)

Button mushroom | Shitake mushroom | Garlic | Basil sauce | Roast Onion

Eggs Frittata with sundried tomato (Protein | sodium | potassium)

Sweet pepper | roast onion | potato macedoine | garlic bread

Lemon and basil infused grilled Kolkata Bakti (Protein | Folate | Vitamins C)

Potato Lyonnaise | fennel | butter emulsion | vegetables

Steamed Bakti with cilantro (Protein | Iron | monounsaturated fats | Vitamins B3)

Ginger | Kaffir lime leaves | sesame | pakchoy

Slow cooked Scottish Salmon (Zinc | selenium | magnesium | Vitamin D)

Quinoa | asparagus | carrots | salsa verde

Chicken “Sous vide” with Thyme Garlic (Sodium | potassium | protein)

Wild mushrooms | Sweet potato | red wine shallot jus

Braised organic chicken with ginger and Scallion (iron | protein | phosphorus)

Sliced chicken breast | ginger | Scallion

Soba Noodle with chicken (Potassium | sodium | magnesium)

Buckwheat noodles | Chicken dumplings | pakchoy | scallions

Vintage Asia Special

DIM SUM (3 pcs)

Mushroom Bao | Vegetable Gyoza | Chicken, Shitake Siumai Chicken Gyoza

Soups

Tom Yum (Vegetables / Chicken /Prawn)

Tom Kha Soup (Vegetables/Chicken/Prawn)

Sichuan Hot & Sour Soup(Vegetables/Chicken)

Thai Herb Scented Tofu soup (Vegetables/Chicken/ Prawn)

Salads

Bangkok Style Glass Noodle Salad

Som Tam - Green Papaya Salad, Runner Beans, Tomato, Peanuts, Hot Chilly

Spiced Tropical Fruit Salad

Thai Grilled Chicken Salad with Onion Chili Flakes & mint

Tiger Prawn, Pak choy and Thai Chilli Salad

Small plates

Wok tossed Salt Pepper Edamame Corn with bell pepper onion

Chilli Basil Potato

Wok Tossed Mushroom &Asparagus, Lime Butter Sauce

Chicken Chinese peppercorn fragrant salt

Gai Yang

(Country Style Roast Chicken from Northern Thailand)

Stir-fried Prawns Wild Ginger & Shallots

Bengal Bekti with Chili Tamarind and Basil

VEGETABLES & TOFU

Stir-fried Seasonal Vegetable Thai Herbs & Red Curry Paste
Krapaw Lotus Root, black Fungus
Wok Tossed Pak Choy, Young Corn, Broccoli, Thai Yellow Bean Paste
Hot Pot Tofu, Onion, Peppers, Black Bean Sauce
Ma Po Tofu

Special Thai Curries

Thai Red Curry(Vegetable/Chicken/ Fish/Prawn) Thai Green Curry
(Vegetable /Chicken/ Fish/Prawn)
Chef's Special Homemade Yellow Curry
(Vegetable /Chicken/Fish/Prawn)

POULTRY

Stir Fried Chicken with spring Onion in Cantonese Style
Gai Krapow
Wok tossed chicken with fresh chili and hot basil
Chong Qin style hot pot chicken with mushroom
Kung Pao Chicken, Dry Chilly, Cashewnuts

MEAT

Braised Beef in Oyster Basil Sauce Wok Tossed Chilli Basil Pork Belly
Spiced Caramelized Pork Belly, Pineapple, Crispy Garlic

SEAFOOD

Steamed Baby Bektu with Chili Lemon & Garlic
Stir-fried Bay of Bengal bekti in Thai saam ros Sause
Stir Fried Prawn with Singaporean Chili sauce

RICE & NOODLES

Burnt Garlic, Spring Onion Fried Rice Wok fried vegetable rice Sichuan style

Stir Fried Rice with Thai Chili Paste & Basil

Prawn Fried Rice with XO Sauce

Yong Chow Fried Rice

(Egg /BBQ Chicken/ Prawn)

Wok Tossed Fresh Noodles with Carrot, Beans, Spring Onion & Chilli Flakes

Hakka Style Chicken & Egg Noodles

Steamed Jasmine rice

Steamed Long Grain Rice

Vintage Asia special dessert

Coconut Cheese cake with tropical fruit

Asian opera with twist

Pista and green tea with dark chocolate