JW KITCHEN

JW MARRIOTT HOTEL BENGALURU

MENUS

Daily 6:00 am – 1:00 am

BREAKFAST

Monday – Friday: 6:30 AM – 10:30 AM · Saturday & Sunday: 6:30 AM – 11:00 AM

REVITALIZING JUICES

6:00 – 10:00

ANTI-AGING SOLUTION 400
Apple, beetroot, carrot Fibre | Iron | Vitamin C

ENERGIZING GREENS 400
Spinach, cucumber, celery, parsley, lemon, ginger Iron | Vitamin C | Magnesium

IMMUNIZING 400
Locally sourced apple, carrot, lemon, ginger, black pepper Antioxidants | Vitamin C | Potassium

FRESH FRUIT JUICES 450
Orange Watermelon Pineapple

SHAKES 450
Cold coffee Vanilla Chocolate

LASSI 450
Sweet / Salted

BUTTERMILK 450
Plain / Masala

Fresh Tender Cocunut Water 400
Locally sourced coconut Antioxidants | Magnesium | Potassium

SATISFYING SMOOTHIES

6:00 – 10:00

Luxe Benefit 400
Banana, Greek yogurt, spinach Calcium | Antioxidants | Omega-3

Antioxidant Blend 400
Passion fruit, Greek yogurt Iron | Antioxidants | Fibre

A BALANCED START

6:00 – 10:00

Yoghurt 350
Home made plain fruit yoghurt (blueberry, raspberry, strawberry) Calcium | Potassium | Vitamin A | Vitamin B6 | Vitamin C

BREAKFAST

A BALANCED START · CONTINUED

Bircher Muesli 350
Soaked oats, grated carrot, apple, cream, honey, raisins Calcium | Folate | Iron | Vitamin C, E, K | Vitamin B6

Fruit & Chia Yoghurt Bowl 400
Home-made yogurt, flaked almond, walnut, cashew, chia seed, seasonal fruit, raisins Vitamin B6 | Potassium | Calcium | Copper

Cereal 400
Cornflakes, wheat flakes, muesli, homemade granola Milk selection: full cream milk, almond milk Calcium | Vitamin B6 | Potassium

Hot Oatmeal 450
Soft-cooked rolled oats, Himalayan honey, seasonal fruit Iron | Magnesium | Calcium | Vitamin B1

Seasonal Fruit Platter 450
Locally sourced sliced fruit Vitamin C | Folate | Potassium

Baker's basket 400
Assorted danish, muffins, croissant

INTERNATIONAL CLASSICS 6:00 – 10:00

Egg White, Basil, Tomato and Pesto Omelette 500
Basil, pesto, tomato, hash brown potato, grilled tomato, bacon rashers, pork or chicken sausages Protein | Sodium | Calcium

All American 500
Two locally sourced eggs any style, grilled tomato, hash brown potato, bacon rashers, pork or chicken sausages

Eggs Benedict 550
Two locally sourced poached eggs, English muffin, hollandaise sauce, grilled tomato, hash brown potato, bacon rashers, pork or chicken sausages

Breakfast Sides Non Veg 250 Veg 175
Bacon / Grilled Chicken sausage Grilled Pork sausage Sautéed Mushrooms Sautéed Vegetables Baked Beans

BREAKFAST

CHEF'S SIGNATURE CHOICE

6:00 – 10:00

Kalakki Omelette 500
Two locally sourced eggs, South Indian style scrambled egg, flavoured with chicken gravy, Indian spices served with Malabar paratha

Masala Omelette 450
Two locally sourced free-range eggs omelette with onion, tomato, coriander, green chilli, grilled tomato, hash brown potato

Anda Bhurji Pav 500
Two locally sourced Indian style eggs scrambled with onion, tomato, coriander, green chilli, turmeric grilled tomato, hash brown potato served with Indian soft roll.

Brioche French Toast 700
Whipped butter, maple syrup, homemade berry compote

Belgian Waffle 700
Locally sourced fruit compote, maple syrup, whipped butter

Classic Butter Milk Pancakes 500
Locally sourced fruit compote, whipped cream, whipped butter, warm maple syrup

REGIONAL CLASSICS

6:00 – 10:00

Idlis 500
Three pieces: Steamed rice and lentil cake, sambhar, homemade chutneys Protein | Sodium | Vitamin A

Dosa 500
Thin crisp rice and lentil pancake,served with sambhar, homemade chutneys Choice of: Plain/ Onion/ Masala/ Mysore masala Protein | Sodium | Potassium

Uthappam 500
Two pieces griddle cooked rice pancake, served with sambhar, homemade chutneys Choice of: Plain/ Onion/ Tomato / Coriander/ Chillies Calcium | Sodium | Potassium

Medu Vada 500
Three pieces: Deep fried lentil dumpling, served with sambhar, homemade chutneys

BREAKFAST

REGIONAL CLASSICS · CONTINUED

Vermicelli Upma 500
Savoury vermicelli, onion, carrot, green peas, served with sambhar, homemade chutneys

Poori Bhaji 500
Four pieces: Deep fried semolina - wheat bread, served with potato curry

Paratha 500
Choice of stuffing: Potato/ Cauliflower/ Cottage cheese/ Processed Cheese Two pieces: Griddle cooked stuffed whole wheat bread, homemade yoghurt, pickle

LUNCH AND DINNER

Lunch • 12:00 PM – 3:00 PM Dinner • 7:00 PM – 10:30 PM

SOUP — LUNCH & DINNER

Forest Mushroom and Thyme Soup 750
A velvety blend of forest mushrooms with truffle essence, thyme oil, and goat cheese croutons

Tamatar Aur Tulsi Ka Shorba 750
Spiced tomato broth infused with fresh Indian basil

Tom Kha Soup (Veg/Chicken) 750
Thai coconut milk soup with lemongrass and bird's eye chili

Chicken Clear Soup 850
Light chicken broth with poached chicken and greens

SALAD — LUNCH & DINNER

Saffron Poached Pear and Burrata Salad 1150
Pear with burrata, hazelnut, arugula, balsamic

Garden Green Salad 1150
Avocado, greens, mustard vinaigrette, seeds

Warm Goat Cheese Salad 1150
Breaded goat cheese, arugula, pine nuts

Caesar Salad 1250
Chicken, parmesan, anchovy dressing, bacon

APPETIZERS — LUNCH & DINNER

Mezze Platter 1250
Hummus, labneh, baba ganoush, pita, lavash

Spicy Tofu 1250
Tofu with peppers, ginger, peanuts

Tandoori Bharwan Aloo 1250
Stuffed potato with spices

LUNCH AND DINNER

APPETIZERS · CONTINUED

Angara Murgh Tikka — 1450
Spicy marinated chicken

Gosht Seekh Kebab — 1550
Lamb skewers with spices

SANDWICHES — LUNCH & DINNER

Chipotle Veg Burger — 1350
Veg patty with guacamole, cheddar

Bombay Masala Toastie — 1350
Spiced potato sandwich

Paneer Tikka Panini — 1350
Paneer, cheese, peppers

Chicken Tikka Panini — 1300
Chicken, cheese, capsicum

ASIAN MAINS — LUNCH & DINNER

Stir Fried Asian Greens — 1550
Vegetables and tofu in chili basil sauce

Stir Fried Noodles — 950
Veg/Chicken/Prawn noodles

Kung Pao Chicken — 1650
Chicken with cashew and chili

WESTERN MAINS — LUNCH & DINNER

Penne Arrabbiata — 1550
Spicy tomato pasta

LUNCH AND DINNER

WESTERN MAINS · CONTINUED

Shrimp Linguine — 1950
Shrimp pasta with lemon oil

Battered Fish and Chips — 1950
Crispy seabass with tartare

INDIAN MAINS — LUNCH & DINNER

Dal Makhni — 1150
Black lentils with cream and butter

Paneer Lababdaar — 1450
Paneer in rich tomato gravy

Butter Chicken — 1550
Chicken in tomato gravy

Mutton Rogan Josh — 1850
Lamb curry with spices

RICE & BREADS — LUNCH & DINNER

Steamed Rice — 850
Basmati rice

Murgh Dum Biryani — 1550
Chicken biryani

Gosht Dum Biryani — 1650
Mutton biryani

DESSERT — LUNCH & DINNER

Gulab Jamun — 750
Milk dumplings in syrup

LUNCH AND DINNER

DESSERT · CONTINUED

Moong Dal Halwa 750
Lentil dessert with ghee

New York Cheesecake 750
Classic cheesecake with berry coulis

BEVERAGE

6:00 am to 11:00 pm

BEVERAGE — 6:00 – 11:00

Home Made Masala Chai	275
South Indian Filiter Coffee	275
Hot Chocolate	325
Freshly Brewed Tea English, Assam, Darjeeling, Earl Grey, Green	275
Freshly Brewed Coffee Cappuccino, Café Latte, Espresso, American	275
Chilled Juices Apple, cranberry, tomato, grape, guava	300
Fresh Lime water or Soda	300
Sparkling Water	400
Mineral Water	100