

## SALADS

<b>WESTIN CAESAR SALAD</b>	
Cos lettuce, garlic croutons, egg, shaved parmesan and Caesar dressing	75
Add peri peri chicken and chorizo	35
Add chimmichurri calamari	35
<b>WESTIN RAW SALAD</b>	
Mesculan lettuce, tomato, baby spinach, ribbon cucumber, fine beans, chili marinated olives and sundried tomato dressing	75
Add quinoa and roast vegetables	35
Add smoked salmon	40
<b>CAPRESE SALAD</b>	
Bocconcini, rosa tomato, basil anti-boise, rocket, focaccia toast and balsamic reduction	75
Add coppa	40
Add seared tuna	40
<b>ASIAN CHOPPED SALAD</b>	
Carrot, radish, edamame beans, tofu, sprouts and spring onion with lemongrass and ginger dressing	75
Add crisp confit duck	35
Add togarashi grilled squid	35

## STARTERS & LIGHT MEALS

<b>SALMON TARTAR</b>	110
With green olive, pinenuts, salsa verde, lemon olive oil and pumpernickel melba	
<b>PLOUGHMANS PLATTER</b>	135
Selection of charcuterie, cheese bisteeya and char-grilled artichokes, with pickles and fresh bread	
<b>PRAWN RITZ</b>	90
Iceberg lettuce, avocado, smoked chipotle marie rose and tomato jelly	
<b>PAN FRIED CHICKEN LIVERS</b>	
Malay curry sauce, toasted almonds, tomato sambal and warm rooti	
Starter	75
Main	120

## SANDWICHES

<i>On white, brown or whole wheat bap or seeded rye with salad greens and mayonnaise spread</i>	90
Cajun grilled chicken fillet	
Tomato and cheddar cheese	
Tuna salad	
Gypsy ham and smoked mozzarella	
Smoked salmon and chive cream cheese	
<b>BLT WRAP</b>	90
Smoked pork rashers, lettuce and tomato in a spicy wrap with ranch dressing	
<b>MOROCCAN OPEN FLATBREAD</b>	85
Homemade labneh, hummus, grilled aubergine and peppers, burst tomatoes	
<b>CLUB SANDWICH</b>	105
Sourdough bread with shaved turkey or smoked salmon, rocket, tomato, smoked mozzarella and avocado (seasonal)	
<i>All served with French fries or side salad</i>	

## SOUP

<b>MALAY SPICED BUTTERNUT AND COCONUT</b>	65
Apple mignonette and coriander crème fraiche	
<b>CHICKEN AND CORN RAMEN</b>	75
Soba noodles, Shitake mushroom, scallions	

## WESTIN BURGER BAR

Flame grilled Ground beef or chicken fillet	130
Sweet potato burger	110
<i>All served on a toasted brioche sesame seed bun with lettuce, tomato and fries or side salad.</i>	
<b>CLASSIC</b> - Gherkins, cheddar cheese and caramelized onion	
<b>SOUTH AFRICAN</b> - Spiced tomato smoor and coleslaw	
<b>CALIFORNIA</b> - Jalapeno salsa, bacon and guacamole	
<b>SAUCE</b> - Mushroom, pepper or blue cheese	
<b>WAGYU BURGER</b>	160
Ground Wagyu beef, cheddar cheese and truffle mayo	

## PASTA & PIZZA

<b>SPINACH TAGLIATELLI, SPAGHETTI or gluten-free pasta</b>	
With :	
Balsamic burst tomato, olives, mushrooms and ricotta	95
Add peri peri chicken and prawn	60
BBQ Pulled lamb bolognaise with caramelized onion, lime and feta	130
<b>PIZZA</b>	
<i>Westin homemade thin based pizza</i>	
Aubergine, mushroom, grilled peppers, olives and red onion topped with mozzarella, cheddar and rocket	95
Add chicken	35
<b>Signature</b> - spinach, feta, avocado and biltong topped with mozerella, cheddar and rocket	120

## MAIN COURSE

<b>GRILLS</b>	205
Flame grilled and basted	
<i>Served with French fries, onion rings and your choice of wok fried greens with soy and garlic or side salad</i>	
Beef fillet (200g)	
Ribeye steak (350g)	
Lamb loin chops (300g)	
Pork chop in jerk spice (300g)	195
<i>Served with Béarnaise, Green peppercorn cream, Mushroom or Chimmichuri sauce</i>	
<b>MIXED SEAFOOD PLATTER</b>	350 for 1 680 for 2
Crisp fried hake (200g), grilled calamari tubes (120g), tiger prawns (5ea) and mussels (6ea)	
<i>Served with spiced pilaf rice and chips, garlic butter and lemon</i>	
<b>THAI GREEN CHICKEN AND COCONUT CURRY</b>	145
Steamed basmati rice, broccoli and baby corn with lime and mango salsa	
<b>"FISH AND CHIPS"</b>	140
Beer battered or grilled hake fillet with herbed sumo chips, soy and edamame bean aioli	
<b>BAKED FARMED KABELJOU</b>	170
Warm barley and butternut salad, sautéed greens, smoked tomato relish	
<b>SPICE HOMEMADE PANEER</b>	130
Butter curry with spinach, rooti and sambal	
<b>MUSHROOM AND BARLEY RISOTTO</b>	130
Edemame beans, ricotta crumble, mushroom crème and toasted macadamia nuts	

## DESSERT

<b>VANILLA CRÈME BRULEE</b>	65
Almond meringue	
<b>WARM DARK CHO COLATE CHIP AND HAZELNUT BROWNIE</b>	65
Tonka bean and Frangelico crème	
<b>PEACH MELBA</b>	65
Raspberry and sparkling wine jelly, vanilla ice cream, pistachio nougatine	
<b>WESTIN YOGHURT CASSATA</b>	65
Chocolate, strawberry and vanilla seed frozen yoghurt	
<b>CHEESE AND BISCUITS</b>	85
A selection of South African cheeses with homemade	

### CAP CLASSIQUE & CHAMPAGNE

Dom pérignon Vintage 2000 Fresh, crystalline and sharp, with hints of white pepper and gardenia. WO France	4000
Moët & Chandon Impérial Rose gentle salmon-like hue with generous wild berry aromas. WO France	1900 / 364
Graham Beck Brut A soft lime character with a creamy mouth feel. WO Robertson	440 / 105
Graham Beck Brut Rosé Flirtatious and fun with an array of summer berries. WO Robertson	440 / 105
Simonsig Kaapse Vonkel Aromas of citrus fruit with persistent fine bubbles. WO Stellenbosch	395 / 95
Villiera Traditional Brut Biscuit nose, fine mousse, ripe fruit. WO Paarl	350

### SAUVIGNON BLANC

Klein Constantia A combination of gooseberries dances along fynbos on mid-pallet	385
Springfield Life from Stone Minerally at first, but evolves in generous kiwi and pineapple flavours	320
Waterford Pecan Steam Fresh fruit aromas with a flavourful and textured palate	255 / 70
Brampton Loads of tropical fruit nuances and fresh finish	220 / 55

### CHARDONNAY

Glen Carlou Squashed lime, elevated by roasted nuts against a buttery background	355
De Wetshof Limestone Hill Generous fruit on the nose with a surprisingly dry pallet	265
Journey's End Welcoming with loads of fruit on nose and pallet	225 / 60
Kleine Zalze Pure and clean with only abundant fruit flavours coming to the fore	205 / 50

### WHITE BLENDS & OTHER

Vinum Chenin Blanc Bold with aromas of ripe tropical fruit ending with a long finish	320 / 80
Meinert Riesling A fresh nose with a crisp fruity finish	235 / 74
Elgin Valley Vineyards Viognier Peach & apricot are lovingly embraced by buttery toast and soft nuts	375 / 105
Haute Cabriere Chardonnay / Pinot Noir Almost pinkish in appearance with ample berry-like flavours on the pallet	315 / 85
Lomond SSV Hints of tropical fruit, crisp and fresh with spice from the Viognier	235 / 65
South Hill Rose Shy at first, but opens up to candyfloss and toffee apple nuances	205 / 55

### CABERNET SAUVIGNON

Waterford Bold with dark fruit coming forward. Smooth silky finish	570
La Motte Powerful with well supported fruit and tannin structure	460
South Hill Soft and approachable with black fruit lingering on the finish	305 / 85
Blaauwklippen Made for early enjoyment with generous fruit all the way	205 / 55

### PINOTAGE

Rijks Full-bodied with aromas of berry-like fruit with a silky finish	595
Welbedacht Estate Fresh berries with interlaced vanilla from well-balanced oak	405
Diemersfontein Coffee and mocha flavours on the nose and pleasing palate	355
Beyerskloof Soft and cheerful with smooth pleasant finish	240 / 65

### MERLOT

Thelema Robust and earthy at first, opens up to a smooth full finish	445
Buitenverwachting Medium-bodied with by a soft tannin structure	436
Groote Post A soft and easy wine that has a surprisingly complex fruit flavours	370 / 105
Porcupine Ridge A good combination of fruit and soft tannin structure	205 / 50

### SHIRAZ

Kevin Arnold Dark and leathery at first with hints of sweet spices	615
Thelema Sutherland Offering black berry fruit flavours lifted by oaky spice and soft tannins	340
Guardian Peak Soft to medium, it displays generous fruit flavours with a short finish	260 / 75
Blaauwklippen Approachable from the first whiff with ample fruit on the mid-pallet	205 / 50

### RED BLENDS & OTHER

Antonij Rupert Opima Spicy fruitcake and cherry aromas with juicy plum highlights	520 / 140
Rupert & Rothchild Classic Well-rounded with the strength of a Cabernet and the fruit of a Merlot	460 / 120
Lomond SMV Dark fruit and floral nuances with rich and bold pepper flavours	315 / 90
La Motte Millennium Inviting with ample dark fruit enhanced by supple tannins	295 / 80
Buitenverwachting Meiford Warm and inviting nose offering plums and cherry flavours	255 / 70
De Grendel Pinot Noir Boiled sweets are evident with a lively acid structure on the pallet	490
Graham Beck Railroad Red Berry fruit flavours with layers of subtle fruit tannins on the palate.	205 / 50

### SWEET WINE (50ml)

Rustenburg Straw Wine Refreshing acidity is masked by dried peach and pineapples	55
Mulderbosch Noble Late Harvest Bright gold with an array of honey and tropical fruit on the pallet	70
Axe Hill Port Generous warm spices elevated by bold black fruit nuances	55