

SUPERFOODS

Powerfully paired - our delectable Super Foods dishes pair whole foods to boost their benefits and their flavours. Anti-oxidant rich and naturally low in calories, our tempting selections make healthy meals impossible to resist.

Crunchy Granola Cereal	\$20
Served with berries and natural yoghurt	
Homemade Bircher Muesli	\$14
Served with berries	
Hot Oatmeal and Banana Brulee	\$19
Porridge with caramelised banana slices	
Egg White Omelet	\$22.5
With roasted tomatoes, and rosemary potatoes	
Yoghurt Energiser	\$13
Your choice of banana or berry yoghurt smoothie	

FRUITS, JUICES & YOGHURTS

Orange, grapefruit, pineapple, tomato, apple or guava	\$8.5
Freshly squeezed	\$13
Freshly sliced seasonal fruit platter	\$18
Natural, low fat or fruit yoghurt	\$8.5

COFFEE & TEA

Espresso, Cappuccino, Macchiato, Café Latte, Long Black, Flat White, filtered coffee	\$7
<i>Regular or decaffeinated with your choice of full cream, skim or soy milk</i>	
English Breakfast, Earl Grey, Westin Tea Blend, Yellow Gold Oolong, Lychee Black Tea, Jasmine Pearls, Chai, Whole Chamomile Flower*, Jade Sword Green Tea, Peppermint*	\$8.5
* Indicates caffeine free	



"These nutritional powerhouse foods can help extend your health span - the extent of time you have to be healthy, vigorous and vital" - Dr. Steven Pratt, author of Super FoodRx: Fourteen Foods That Will Change Your Life.

American Pancakes	\$21
Served with berries and maple syrup	
Belgian Waffles	\$21
Served with berries and maple syrup	
Two Eggs The Way You Want	\$22.5
Poached, scrambled, fried, boiled or omelet with roasted tomato and roasted baby potatoes	
Eggs Benedict	\$26
Soft poached eggs on English muffin with honey cured ham and hollandaise	
Eggs Royale	\$28
Soft poached eggs on English muffin with smoked salmon and hollandaise	

BREADS & PASTRIES \$10

Two pieces, served with butter and fruit preserves

Muffin, banana bread, danish pastry or croissant

White, whole meal or multigrain toast

CEREALS \$10

With your choice of full cream, skim or soy milk

Natural Muesli, WeetBix, Quinoa, Sultana Bran, Cornflakes, NutriGrain, Coco Pops, All Bran, Rice Bubbles or Special K

SIDE ORDERS \$8

Smoked salmon, veal - pork sausages, or turkey cranberry sausages, hash browns, bacon rasher, baked beans, honey cured ham, sautéed mushrooms or miso soup.

THE MOSAIC LUNCH PLATE

\$38 per person

The Mosaic Lunch Plate is served with a glass of house selected wine, an entrée, side dish, dessert and your choice of one of the following:

Barramundi

Green asparagus | Saffron sauce

Tempura Battered Blue Eyed Cod

Broccolini | Chilli mayonnaise

Tasmanian Lamb Cutlets

Green Beans | Cremolata

Corn Fed Chicken Breast

Carrots | Baby Corn

King Island Grass Fed Sirloin Steak

Broccolini | Sauce béarnaise *

SPECIAL EVENTS IN MOSAIC

Sunday Brunch Buffet

\$60 per person | 12.00 - 2.30pm | Every Sunday

Group Dining in Mosaic

From \$68 per person | Parties of 10 - 80 people

Star/Starwood Privilege | One card accepted per table or party

** Indicates gluten free item | Please inform your waiter if you have any specific dietary requirements*

Ask your waiter for more information for groups of ten people or more

Contact Mosaic on +61 2 8223 1110 or westin.sydney@westin.com

Menu subject to change



LUNCH OR DINNER

Level 1, The Westin Sydney



APPETISERS

Sonoma Sourdough Bread | \$3.5

ENTRÉE

Soup of the Day | \$16

Ask your waiter for today's selection
and wine recommendation

Caesar Salad | \$18

Hens Egg | White Anchovies | Aged Parmesan
Chicken Caesar \$19.5 | Tiger Prawn Caesar \$22.50
Penfolds Bin 51 Riesling | \$16 glass

Sydney Rock Oysters

Sea Asparagus | Ginger | Rice Wine
Half Dozen \$18 | Dozen \$36
Cloudy Bay Sauvignon Blanc | \$19 glass

MAIN COURSE

Chef's Special of the Day

Game Farm Corn Fed Chicken | \$36

White Polenta | Savoy Cabbage | Truffle
Cloudy Bay Pinot Noir | \$21 glass

Tasmanian Salmon ^{Superfoods} | \$38.5

Wakame | Beurre Monte | Young Vegetables
Yering Station Chardonnay | \$14 glass

Tuna Nicoise | \$42

Baby Beans | Hens Egg | Kipfler Potatoes
Penfolds Bin 128 Shiraz | \$21 glass

Truffle Gnocchi | \$38

Truffle | Taleggio | Fried Sage
Penfolds Bin 311 Chardonnay | \$21 glass

Sicilian or Kalamata Olives | \$3.5

Scallops | \$23.5

Pancetta | Onion Soubise | Tarragon Tempura
Kim Crawford Pinot Gris | \$14 glass

Heirloom Tomato Salad ^{Superfoods} | \$18

Buffalo Mozzarella | Basil | Extra Virgin Olive Oil
Kim Crawford Pinot Gris | \$14 glass

Smoked Duck Breast | \$24.5

Apricot | Pecan Nut | Red Pepper Puree
Cloudy Bay Pinot Noir | \$21 glass

Riverland Lamb Noisette (served
medium) | \$42.5

Brussel Sprouts | Mushrooms | Split Jus
Peter Lehmann Shiraz | \$16 glass

Venison in Cocoa (served rare/med
rare) | \$48

Olive Crumb | Thyme Roasted Pumpkin Puree |
Pencil Leeks
Penfolds Bin 9 Cabernet Sauvignon | \$16 glass

Tajima Wagyu Sirloin Steak | \$59

Baby green bean | Roasted Almonds | Sauce
Bordelaise
Terrazas Malbec | \$15 glass

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^{Superfoods} Indicates SuperFoods RX Inspired dish

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LUNCH OR DINNER

Level 1, The Westin Sydney



SIDE DISHES

Baby rocket | \$8
Pear | Parmesan | Lemon

Green Beans  | \$8
Extra Virgin Olive Oil

Steak Fries | \$8

Garden Vegetables | \$8
Extra Virgin Olive Oil

Broccolini | \$8
Almonds

Mash Potato | \$8

DESSERT

Dark Chocolate Pudding | \$19.5
Dark Chocolate Fondant | Walnut Ice Cream | Pear
Penfolds Tawny Port Reserve | \$12 glass

Chef's Artisan Cheese Selection | \$16
Campbell's Rutherglen Muscat | \$19 glass

Ice Cream Trilogy | \$16.5

TO FINISH

Italian Affogato | \$18
Espresso | Vanilla Ice cream | Amaretto

Liqueur Coffee | \$16.5
Your choice of liqueurs with espresso coffee

HOT BEVERAGES

Espresso Coffee | from \$7

Blueberry semi fredo | \$18.5
Blueberries | Meringue | Young Mint
De Bortoli Noble One Botrytis Semillon | \$19 glass


Baked Saffron poached Pear | \$16.5
Crème Patisserie | Frangipane | Amaretto
De Bortoli Noble One Botrytis Semillon | \$19 glass

Sorbet Trilogy | \$16.5

Affogato | \$12
Espresso | Vanilla Ice cream

JING Loose Leaf Tea | from \$8.5

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MOSAIC SUNDAY BUFFET BRUNCH

\$68 per person

LIVE COOKING STATION

BREAKFAST FAVOURITES

Scrambled egg, Baked beans
Crispy bacon, Veal sausages
Button mushrooms, Roasted tomato, hash
browns, Freshly baked bread selection

SOUP OF THE DAY*

STARTERS

Tasmanian smoked salmon
Lemon wedges | Sour cream | Capers
Red onions | Pickled onions

Grilled anti pasti vegetables
Marinated olives

Roasted pumpkin and beetroot salad
Green beans | Persian feta cheese

Westin Caesar Salad
Chicken | Crispy bacon | Parmesan
Anchovies | Caesar dressing | Croutons

MAINS

Slow cooked Wagyu bolar blade
Seasonal vegetables

Creamed truffle potatoes
Truffle tapenade | Extra virgin olive oil

Pork rack
Coriander honey carrots

Barramundi and Ocean Trout
Mussels | Shellfish bisque | Orange glazed bok choy

DESSERT

Various selections of Mosaic Signature
Desserts from Executive Pastry Chef Mark
Tok

Crepes
Ice cream | Sorbet | Chocolate sauce
Maple syrup | Whipped cream

Australian farm house cheese
Dried fruits | Nuts and crackers

COFFEE AND TEA

**Note: Not a set dish, will change on a weekly basis
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