



MOSAIC

NOURISHING THE APPETITE

FOR THE TABLE

Korean Fried Chicken Bites 9	
Prawn Satay 11 <i>Sweet chilli mayo, peanut crumble</i>	Mezze: Hummus (VG), Ezme (VG), Haydari (V) 5 Each <i>Mini flatbread</i>
Cumin-Spiced Beef Shank Croquette 10 <i>Prune dip</i>	Garlic & Coriander Naan 6 <i>Mango Chutney, Raita, yogurt dip</i>
Filipino-Style Pork Belly BBQ Skewers (GF) 10	Our Signature Butter-Enriched Bread Rolls 6 <i>Smoked burnt shallot butter, olive oil, Balsamic vinegar</i>
Cacio e Pepe Arancini (V) 10 <i>Pecorino fondue</i>	

STARTERS

Roasted Fennel & Plum Tomato Soup (VG) 7 <i>Basil oil, Sourdough croûtons</i>
Beef Carpaccio (GF) 14 <i>Pickled mushrooms, summer truffle dressing</i>
Burrata 13 <i>Caramelised peach, Balsamic glaze</i>
Poached King Prawns & Baby Gem Leaves (GF) 14 <i>Avocado, Heirloom tomatoes, dill & lemon dressing</i>
Charcoal Asparagus & Hen's Egg (V)(GF) 12 <i>King Oyster mushrooms, onion purée</i>

MAINS

Tagliatelle Primavera (V) 16 <i>Summer vegetables, Pecorino, basil, tarragon</i> <i>Please ask if you would prefer a bowl of plain tomato pasta instead</i>
Pad Thai (GF) 18 <i>Stir-fried noodles, tamarind, peanuts, Tofu</i> Add Chicken 19 Add Prawns 21
Chicken Tikka Masala (GF) 18 <i>Basmati rice, mango chutney</i> <i>Please ask if you would prefer a vegetarian version made with Paneer (V) (GF)</i>
Asparagus & Ricotta Ravioli (V) 16 <i>Brown onion stock, shaved Parmesan</i>
Fish 'n' Chips 19 <i>Battered cod, tartar sauce, mushy peas, chunky chips</i>
Pan-Seared Seabass Fillet (GF) 19 <i>Seasonal greens, lemon dressing</i>
Caesar Salad 15 <i>Gem lettuce, Parmesan shavings, Sourdough croûtons</i> Add Chicken Breast 19 Add Prawns 22
Build-Your-Own Pizza 16 <i>Wholemeal Sourdough Mozzarella & tomato pizza with your choice of three toppings:</i> Ham, mushrooms, artichokes, chicken, olives, red onion, grilled peppers

BURGERS & SANDWICHES

Served with your choice of chunky chips or mixed leaf salad
Double-Stacked Beef Burger & Cheese 19 <i>Tomato chutney, pickles, lettuce, mayonnaise, Pretzel bun</i> <i>Please note our beef burgers are only served well-done</i>
Sweet Chilli Chicken Breast Burger & Cheese 18 <i>Tomato chutney, pickles, lettuce, mayonnaise, Pretzel bun</i>
Beyond Meat Burger (VG) 17 <i>Portobello mushroom, chutney, beetroot bun</i>
City Club Sandwich 18 <i>Grilled chicken, cured bacon, egg, tomato, lettuce, mayonnaise, toasted wholemeal bread</i> <i>Replace the meat with avocado & Halloumi on request (V)</i>
Croque Monsieur 16 <i>Smoked ham, Béchamel, Gruyère cheese, Dijon mustard</i> <i>Replace the meat with caramelised onion & a fried egg on top on request (V)</i>



BRITISH-REARED, FROM THE GRILL

Served with your choice of sauce: red wine jus, Béarnaise, peppercorn or Chimichurri
Whole Baby Chicken 24 <i>Rosemary & lemon</i>
10oz bone-in Sirloin 30
10oz Ribeye 32
8oz Fillet 34

SIDES

Sautéed Wild Mushrooms (V) (GF) 7
Tenderstem Broccoli (VG) (GF) 6 <i>Flaked almonds</i>
Grilled Asparagus (VG) (GF) 8
Heirloom Tomato Salad 6 <i>Croûtons, Balsamic vinaigrette</i>
Dressed Mixed Leaves (VG) (GF) 6
Chunky Chips (VG) 6
Steamed Basmati Rice (VG) (GF) 6
Mini Caesar (V) 7 <i>Baby Gem, croûtons, Parmesan shavings</i>

DESSERTS

Warm Chocolate Fudge Cake (V) 8 <i>Berry compôte, vanilla ice cream</i>	
Raspberry Trifle (VG) (GF) 8 <i>Lemon & pistachio</i>	British Cheddar, Blue & Brie (V) 12 <i>Quince jelly, crackers</i>
Earl Grey Bavarian Cream (V) 8 <i>Filo pastry, toasted almonds</i>	Summer Milkshakes 5.5 <i>Available in a variety of flavours & can also be made with a 50ml shot of liqueur of choice +9</i>
Peach Tart (V) 8 <i>Passion fruit gel</i>	

AFTERNOON TEA

A British classic, reimagined.
Infused with Aromatherapy Associates' essential ingredients for a delicate and flavourful twist on afternoon tea.

From £45 per person

HITHE + SEEK

3rd Floor, on the South Side of the Hotel
Opening times: Wed - Sat, 4:00 pm - Midnight

Discover our stylish, riverside bar & kitchen overlooking the Thames.
Enjoy panoramic river views - a curated wine list, crafted cocktails, and globally-inspired small plates. The perfect spot to unwind or impress.

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

Poké Bowl (GF) <i>Sushi rice, avocado, edamame, cucumber, mango, Nori</i> Choice of marinated salmon or tofu (VG) Half 12 Full 22	Pan-seared Chicken Breast <i>Wild mushrooms, corn puree, confit cherry tomato, dill, jus gras</i> Half 12 Full 22
Greek Salad (V) <i>Kalamata olives, low-salt Feta, cucumber, red onion, Heirloom tomatoes</i> Half 9 Full 16	Harissa-Baked Cauliflower (VG) <i>Saffron & citrus dressing, toasted seeds</i> Half 9 Full 16
Manuka-Honey Glazed Salmon (GF) <i>Sautéed rainbow chard, almond pesto, dashi broth</i> Half 10 Full 18	Baby Spinach & Soft Goat's Cheese (V) <i>Pistachio, red apple, honey & balsamic dressing</i> Half 9 Full 16

WESTIN
HOTELS & RESORTS



OUR SOURCING PROMISE
We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



The Pledge Commitment & Zero-Waste Dish

The dish has been created to align with The Westin London City's commitment to be a responsible business and adopt sustainable practices by embracing The PLEDGE™ on Food Waste Certification. Our Eat Well menu offers portion size options to promote balanced nutrition and reduce waste.



Scan to View our Food Waste Policy