

# THE WESTBURY

DUBLIN

## ROOM SERVICE MENU

### ALL DAY DINING

Served from 12:00pm until 10:00pm



THE LEADING HOTELS  
OF THE WORLD®

## STARTERS & SALADS

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Carrot, ginger & coconut soup,  
toasted seeds, brown bread V/VE €12  
*1 (wheat, oats), 7*

Wrights of Marino dill cured salmon,  
perle caviar, crème fraîche  
& Guinness bread €22 *1 (wheat, barley), 3, 4, 7, 10*

John Stone grass-fed Irish beef carpaccio,  
rocket, parmesan & olive oil €23  
*1 (wheat), 6, 7, 10, 11, 12*

Buffalo milk burrata, heirloom tomatoes,  
basil pesto & toasted focaccia V €21  
*1 (wheat, rye, malt), 7, 8 (pine nut), 12*

Heritage beets, agave syrup & lavender,  
whipped St Tola goats cheese,  
seeded cracker V €19  
*1 (wheat, barley, oats), 7, 10, 12*

The Westbury Caesar salad, pancetta,  
rosemary croutons & parmesan €16  
*1 (barley, wheat, malt, rye), 3, 4, 7, 10*

Superfood spinach & mixed grain salad,  
mango, pomegranate & chilli, sesame  
dressing, toasted cashew nuts VE €19  
*1 (wheat), 6, 8 (cashew nut), 10, 11*

Endive salad, Cashel Blue cheese,  
walnuts, wholegrain mustard & apple  
vinaigrette V €19 *7, 8 (walnut), 10, 12*

*Add to your choice of salad:*

Grilled chicken €7 *7, 10*

Tiger prawns €13 *2, 7, 10*

Avocado €6

Toons Bridge halloumi €7 *7*

## SANDWICHES

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Irish baked ham & Wicklow brie toastie €22 *1 (wheat), 7, 10*

Grilled Mediterranean vegetables, hummus, St Tola goats cheese  
& grilled focaccia V/VE €22 *1 (wheat, rye, malt), 7, 8 (pine nut)*

Chargrilled 6oz sirloin, watercress, mustard butter & dill pickle €27 *1 (wheat), 3, 4, 7, 10*

The Gallery Clubhouse sandwich €25 *1 (wheat), 3, 6, 10, 11*

*(All served with choice of fries 3, 9, 10, 12 or green side salad 12)*

## MAINS

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John Stone grass-fed beef fillet,  
Pont Neuf chips, peppercorn sauce €52  
*3, 7, 9, 10, 12*

Chicken spatchcock, corn & ginger fritter,  
mushroom fricassée €31 *1 (wheat), 3, 7, 9, 10, 12*

Kerala coconut curry, black mustard seeds  
& curry leaves €29  
Chicken or Aubergine & spinach VE *10*

Gluten-free lentil penne rigate,  
Pesto alla Genovese, fine beans &  
sun blushed cherry tomatoes VE €25  
*8 (pine nut)*

Saffron risotto, peas & asparagus,  
Stracciatella, pine nuts V €29  
*7, 8 (pine nut), 12*

Wilde dry-aged beef burger, Coolea  
Gouda cheese, dry cured bacon  
& caramelised onions €28  
*1 (barley, wheat), 3, 4, 7, 9, 10, 12*

Blackened miso salmon,  
roasted aubergine, broad beans  
& scallion dashi €35 *1 (wheat), 4, 6, 11, 12*

Prices are inclusive of VAT & subject to a tray delivery charge of €5 | V - Vegetarian | VE - Vegan | V/VE - Vegan alternative available.

We strive to source all of our fish and seafood from sustainable sources.

All our Meat and Poultry is 100% Irish and is traceable from farm to fork.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts - 9 Celery -  
10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Molluscs

## SIDES

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Potatoes: fries (3, 9, 10, 12), heritage (7), hand-cut chips (3, 9, 10, 12) or mashed (7) V €6

Steamed tenderstem broccoli, olive oil & lemon VE €9 12

Spinach: steamed, buttered (7) or olive oil V/VE €7

Gem heart, tomato & avocado salad €9 12

Buttered spring vegetables & mint V/VE €7 7

Crisp cauliflower, curry aioli, pomegranate & coriander VE €12 10

## DESSERTS

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Wilde's seasonal cheese selection  
Irish black butter, fruit chutney, oat biscuits & black grapes V €18 1 (wheat, oat), 7, 8 (walnut), 12

Classic vanilla crème brûlée & Irish shortbread V €12 1 (wheat), 3, 7, 8 (almond)

Choux au craquelin, raspberry cheesecake cream & toasted pistachio V €12  
1 (wheat), 3, 6, 7, 8 (pistachio), 12

Cru Virunga chocolate fondant, honeycomb & salted caramel ice cream V €12  
1 (wheat), 3, 6, 7, 8 (almond)

Hot apple crumble pie & vanilla custard V €12 1 (wheat), 3, 6, 7, 8 (almond)

Mix seasonal berries, lemon & basil sorbet VE €12

Scúp natural ice cream V 3, 7, 8 (variable)  
& sorbets selection VE €12

## NIGHT MENU FROM 10PM

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Wrights of Marino dill cured salmon, perle caviar, crème fraîche & Guinness bread €22 1 (wheat, rye), 3, 4, 7, 10

Kerala coconut curry, black mustard seeds & curry leaves €29  
Chicken or Aubergine & spinach VE 10

Irish baked ham & Wicklow brie toastie €22  
1 (wheat), 7, 10

Miniature hand finished desserts V €15  
1 (wheat), 3, 6, 7, 8 (almond, pistachio), 12

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## ROOM SERVICE WINE LIST

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This selection has been specially chosen from around the world to complement our Room Service menus.

### WHITE WINE

	Glass 175ml	Bottle
Marius, Vermintino, M Chapoutier, Languedoc 2020, France	€10.5	€39
Sauvignon Blanc, Limited Edition, Little Beauty 2021 Marlborough, New Zealand	€15	€59
Albariño, Veiga da Princesa, Rais Baixas 2021, Spain	€15	€59
Pinot Grigio, 'Ritratti', 2021 Trentino-Alto Adige, Italy	€15	€59
Assyrtiko, 'Wild Ferment' Gaia 2021, Santorini, Greece		€95
Chablis Beauroy, Premier Cru, Domaine Alain Geoffroy 2020, Burgundy, France		€95
Chassagne-Montrachet, Maison Louis Latour 2020, Burgundy, France		€250

### RED WINE

	Glass 175ml	Bottle
Malbec, Andean Vineyards 2021, Mendoza, Argentina	€10.5	€39
Château Lagrange, Lussac - Saint-Emilion, 2019, France	€13	€50
Tempranillo, Marques de Burgos 2020, Spain	€13	€50
Morgon 'Grand Cras', Domaine Laurent Gauthier 2020, France	€15.5	€59
Ripasso della Valpolicella, Ripassa de Zenato 2018, Veneto, Italy		€70
Châteauneuf -du-Pape, Domaine Mas Saint Louis 2016/2017, Rhône, France		€105
Château Musar 2016, Bekaa Valley, Lebanon		€110

## ROSÉ WINE

	Glass 175ml	Bottle
Le Bijou, Sophie Valrose, Languedoc, 2021	€11.5	€44
Whispering Angel, Provence, 2021		€70

## CHAMPAGNE

	Glass 150ml	Bottle
Charles Heidsieck Brut Réserve NV	€25	€120
Charles Heidsieck Rosé Réserve NV	€27	€130
Moët & Chandon Brut Imperial NV		€140
'R' de Ruinart NV		€195
Dom Perignon 2012		€390

## BOTTLED BEERS

Peroni, Heineken, Corona, Coors Light 330ml	€7.20
Irish Craft Cider	€7.90
Heineken Non-alcoholic	€6.90

## SOFT DRINKS

Coke, Diet Coke, 7UP, Diet 7UP	€4.40
Club Orange, Club Lemon	€4.40
Fresh Juice: Orange, Apple, Grapefruit	€5

## MIXERS

Fever-Tree mixers - Naturally Light Tonic, White Lemonade & Bitter Lemon	€4.20
Poachers Irish mixers - Classic Tonic, Citrus Tonic, Elderflower Tonic, Ginger, Soda Water	€4.20

# WILDE

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WILDE redefines traditional dining while creating a unique destination that's both relaxing and luxurious.

The central design ethos fuses 1930s elegance with an abundance of greenery, giving guests the sense of alfresco dining. WILDE's menus celebrate the finest Irish produce, combining much-loved local dishes with classic cuisine from around the world.

# BALFES

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Balfes is a vibrant all-day bistro complete with a chic and extensive outdoor terrace for alfresco dining. Combining the energy of a trendy New York eatery and the relaxed elegance of a high end Parisian brasserie, Balfes is the perfect spot for dinner and cocktails with friends and family.

# THE SIDECAR

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The Sidecar is multi-award winning stylish, elegant and modern take on a 30's cocktail bar.

# THE GALLERY

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Sink back into a sumptuous sofa and enjoy a Dublin institution - Afternoon Tea at The Westbury. Enjoy views over Grafton Street as you sample an enticing selection of sandwiches, scones and divine homemade pastries. Try fragrant teas from all over the globe served in pretty silver teapots; and for a particularly indulgent experience, savour a glass of Charles Heidsieck Rosé Réserve NV from our hugely popular Champagne trolley.

Balfes Street, Dublin, Ireland