



feed the body, nourish the soul

www.theatriumlounge.ie

Stay Well

At Westin, we aim to enhance your well-being. Through food synergy, we offer you a selection of foods that are antioxidant rich and naturally low in calories, that have been combined to deliver a revitalizing lift to your day.

Where you see *sf* (*superfoods*) in this menu, we have paired whole foods to boost their benefits and their flavours, to offer you a dining option that will invigorate and rejuvenate.

Superfoods are known for being health-enhancing and rich in anti-oxidants and phytonutrients. Key to Superfoods philosophy is “food synergy”. Food synergy refers to foods that, when paired together are even more nutritious than when they are eaten separately.



Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request.

If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.

Awaken Your Senses

9:00am – 12:00pm

Mixed berry, apple and granola muesli with low fat yoghurt, banana, walnut and honey (sf)	10.50	Smart start toasted brioche with bacon, egg and cheese and a freshly squeezed orange juice	14.50
Bacon and egg Brioche muffin toasted brioche with bacon, egg and cheese	13.00	Light start freshly sliced fruit with a blueberry and banana smoothie (sf)	14.00
Smoked salmon bagel Cream cheeses, capers and smoke salmon on toasted bagel with a side salad	14.00	Fruit salad(sf)	9.50
Stack of pancakes buttermilk or blueberry served with freshly whipped cream and maple syrup	9.50	Classic cream tea fruit scones with butter, clotted cream, homemade strawberry jam and your choice from our tea and coffee selection	12.00
Belgian waffles served with freshly whipped cream and maple syrup	9.50	To share Bakery Basket with tea or coffee of your choice for: two people three people four people	 17.50 24.50 31.00

Choose one item from our pastry selection
with your choice of tea or coffee

Selection of croissant • Pain au chocolate • Pain au raisin 9.00

Get Connected

Get complimentary Internet access while enjoying your meal in the Atrium Lounge

"All prices include Value Added Tax - Food 13.5% / Beverage 23%"

The Classics

Classic teas 5.50

Fine leaf Irish breakfast

A rich and robust tea traditionally blended with Kenyan and Assam black teas.

Decaffeinated

Irish breakfast tea

Herbal, green and white teas

Please see our Jing Tea menu

*Teas and coffee served with
selection of biscuits*

Classic coffee

Cafetiere of Brazilian Arabica coffee

6.00

Cappuccino

5.50

Caramel cappuccino

6.00

Macchiato

5.00

Chocolate macchiato

6.00

Americano

5.00

Espresso

4.50

Double espresso

5.00

Café latte

5.50

Caramel latte

6.00

Café mocha

5.50

Hot chocolate

5.50

Mint or gingerbread hot chocolate

6.00

Classic Cream Tea

Fruit scones with butter, clotted cream,
homemade strawberry jam and
your choice from our tea and coffee selection

12.00

12:00pm – 6:30pm

Heavenly

Chefs seasonal soup of the day

Served with freshly baked rolls

8.50

Plum tomato soup (v)(sf)

Served with pesto and freshly baked bread

8.50

Camembert and avocado (v)(sf)

Open sandwich on toasted sourdough bread with spinach and walnut pesto.

Potassium, phosphorus, magnesium vitamins A, B, E, K

13.00

Smoked Irish salmon plate (sf)

With red onions, lemon, marinated caper berries, sour cream and homemade brown scone.

Salmon is a great source of omega 3 oils, combined with onion which is high in phytonutrients; this makes a great Superfoods duo

15.50

Atrium signature warm sandwiches

Braised pork sandwich

Slow cooked Irish pork shoulder with homemade barbeque relish, Swiss cheese, on ciabatta bread

14.00

Home baked quiche

Freshly baked each morning
Please ask your server for details

13.00

Atrium club sandwich

Bacon, egg, turkey, tomato, lettuce and mayonnaise on toasted white bread

16.00

Chilli chicken wrap

Marinated chicken breast, fresh salsa, guacamole, sweet chilli and cheddar cheese in a tortilla wrap

16.00

All sandwiches are served with a tomato, dressed rocket salad and black pepper parsnip crisps

(sf) Superfoods (v) Vegetarian

Refreshing

Quinoa salad(sf) 14.00

Goats cheese with mixed leaves, roast butternut squash , avocado and hazelnut dressing
High in protein and essential oils

Add sliced chicken breast 5.50

Caesar salad (v) 13.50

Baby gem leaves with parmesan cheese, croutons and Caesar dressing.

Add sliced chicken breast 5.50

Superfood salad (v)(sf) 13.00

Rocket and baby spinach leaves with cherry tomatoes, red onion, walnuts, pumpkin seeds and fresh apple tossed in a low fat yoghurt with black pepper and mint

Devilled crab open sandwich 14.50

Picked crab, spring onion, chili and cocktail sauce on grilled sourdough bread, micro leaf salad

Delightful

Flourless chocolate cake 9.00
Served warm with clotted cream

Warm pear and almond tart 9.00
Mascarpone ice-cream and amaretto custard

International cheese plate 12.50
With homemade chutney and crackers

Jing Tea

With Westin, Jing has sourced exceptional teas from the most prestigious tea growing regions in the world – China, Japan, Taiwan, India and Sri Lanka.

Please ask your server if you would like some assistance in choosing a tea to your taste.

(sf) Superfood (v) Vegetarian

Coeliac Friendly Menu

Chefs seasonal soup of the day 8.50
Served with freshly baked rolls

Plum tomato soup (v) (sf) 8.50
Served with pesto and freshly baked rolls

Classic club sandwich 16.00
Made using gluten free bread

Quinoa Salad (sf) 14.00
Goats cheese with mixed leaves, roast butternut squash , avocado with hazelnut dressing
High in protein and essential oils

Superfood salad (v) (sf) 13.00
Rocket and baby spinach leaves
with cherry tomatoes, red onion, walnuts,
pumpkin seeds and fresh apple tossed in a
low fat yoghurt with black pepper and mint

Flourless chocolate cake 9.00
Served warm with fresh cream

International cheese plate 12.50
With homemade chutney and gluten free toast

(sf) Superfoods

Afternoon Tea

2pm – 6pm, Monday – Friday

12pm - 6pm Saturday

1pm – 6pm Sunday

Escape to the haven of the Atrium lounge and
experience an afternoon tea which includes an array
of sweet delights, indulgent savories and
a refreshing choice of fine teas, coffees and drinks

from 45.00 per person

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Unwind at the Atrium Lounge
Evening Food served daily



Evening Food Selection

6:30pm – 9:00pm

Chefs seasonal soup of the day Served with freshly baked rolls	8.50	Opera Gateaux Coffee flavoured chocolate layered mousse	4.00
Oak smoked Irish salmon (sf) Served with soda bread , red onion, capers and lemon	15.50	Raspberry and vanilla macaroons	3.00
Carlingford Oysters Shallot , vinaigrette and lemon	15.00	Chocolate brownie cheesecake Butterscotch and clotted cream	8.50
Quinoa Salad (sf) Goats cheese with mixed leaves, roast butternut squash , avocado with hazelnut dressing High in protein and essential oils	14.00	Mini assiette of desserts	8.50
Sweet chilli chicken wrap Marinated chicken breast, fresh salsa, guacamole, sweet chilli and cheddar cheese in tortilla wrap	16.00	Flourless chocolate brownie Clotted cream and dark chocolate	9.00
Irish cheese plate With homemade chutney and crackers	12.50		

Drinks Selection

Champagne	Glass	Bottle
Perrier –Jouët Grand Brut NV	20	99
Perrier –Jouët Blason Rosé		125
Perrier –Jouët Belle Epoque		275
Taittinger Brut Millésimé 2004		135
Taittinger Comtes de Champagne 1998		250
Moet & Chandon NV		120
Laurent Perrier Cuvée Rosé Brut NV		190
Bollinger Cuvee NV		140
Veuve Clicquot Brut NV		115
Dom Perignon Vintage 2006		500
Krug Grande Cuvée		300
Krug Brut Vintage 1995		390
Krug Brut Vintage 1988		550

Westin Rosé and Prosecco

	Glass	Bottle
Casa Roja Rosado Rosé Garnacha , Spain Hints of strawberry and grenadine, fresh, rich and a perfect balance	10.30	41.00
Millesimato Prosecco DOC Spumante Valdo, Veneto, Italy A quality sparkling wine with crisp and delicate aromas of apple, a refreshing partner for summery dishes	10.50	50.00
Valdo Nerello Mascalese Prosecco Rosé Perfect blend of two typical Italian vines: Nerello Mascalese and Prosecco. Enticing, young, trendy, attracting colour with a clean-cut personality	10.50	50.00

Westin White Wine	glass	bottle
Costa Cruz Verdejo Sauvignon, La Mancha, Spain A fresh and fruit blend dominated by citrus and tropical fruits	7.40	29.50
Babington Brook Chardonnay, South Eastern Australia A very attractive, pure ripe Chardonnay with notes of pear and apple flavours with crisp acidity and good length	8.30	33.00
Rocca Ventosa IGT Pinot Grigio, Italy Pale, greenish straw yellow. Citrus, apple, and pear flavours on the palate. Crisp and refreshing with a long finish	8.60	34.00
Francois Lurton Janeil Gros Mansegn Sauvignon Blanc, Languedoc, France Elegant palate, with a nice balance between the fresh fruit and acacia aromas and the notes of lime on the palate giving a fresh finish	9.80	39.00
Ten Rocks Sauvignon Blanc, Marlborough, New Zealand Aromas of grass and capsicum along with lime and passion fruit. The palate is crisp and fresh with strong citrus flavours and a lovely chalky mouthfeel	10.80	43.00
Domaine le Verger Chablis, France A really fine Chablis from a top grower, well-structured and full bodied with a stylish fruity finish	13.50	54.00
Alain Gueneau Domaine La Guiberte Sancerre , France A full wine with good flavours of fruit, pleasing touches of flint and spice	-	65.00

Westin Red Wine	glass	bottle
<p>Costa Cruz Tempranillo Shiraz, La Mancha, Spain Soft and round with dark berries to the fore and a mellow and a delicious finish</p>	7.40	29.50
<p>Babington Brook Shiraz, South East Australia A full bodied wine with aromas of black fruits and pepper. Lovely notes of plums and chocolate on the palate with a spicy finish</p>	8.30	33.00
<p>Bodega Lurton Piedra Negra Malbec, Argentina Purple coloured with a perfume of wood smoke, leather, black cherry and black raspberry. Dense and rich with layers of fruit</p>	10.60	42.00
<p>Round Hill Merlot, California Bright ruby colour with aromas of ripe, red cherry, dried herbs and vanilla spice . Good acidity and firm tannins</p>	9.80	39.00
<p>Francois Lurton Janeil Merlot, Languedoc, France Black cherry and plum flavours in this soft wine</p>	9.80	39.00
<p>Colli Senesi Geografico DOCG Chianti, Italy Fresh with intense aromas and a balanced round flavour</p>	10.80	43.00
<p>Lawson's Dry Hills Pinot Noir, Marlborough, New Zealand Lovely aromatic complexity, balanced with smoky, savoury notes</p>	-	67.00

Aperitif

Dubonnet Rouge	6.00
Martini Bianco	6.00
Martini Rosso	6.00
Martini Extra Dry	6.00
Pimms	6.00
Noilly Prat Dry French	6.20
Campari	6.20
Pernod	6.20
Ricard	6.20

Digestif

Peach Schnapps	5.50
Crème de Menthe Green	5.55
Tia Maria	5.90
Malibu	5.90
Sambuca Luxardo	5.90
Disaranno Amaretto	6.00
Baileys	6.00
Irish Mist	6.20
Countreau	6.60
Drambuie	6.80
Grand Marnier	6.90
Benedictine	6.90

Port, Sherry & Armagnac

Harvey's Bristol Cream	5.80
Amontillado	7.90
Offley Ruby	6.00
Offley Port LBV	8.00
Armagnac St Vivant	9.20
Samalens	9.90
Castarade Hors D'Age	12.85

Cognac

Martell VS	6.60
Hennessy VS	6.60
Brandy & Port	8.20
Remy Martin VSOP	9.00
Hennessy VSOP	11.00
Remy Martin XO	21.00
Hennessy XO	25.00
Hennessy Paradis	79.50
Hennessy Ricard	250.40

Irish Whiskey

Bushmills	6.10
Powers Gold	6.10
Jameson	6.20
Blackbush	6.50
Tyrconnell	6.60
Lockes	6.70
Connemara Malt	6.70
Jameson Crested Ten	6.80
Bushmills 10yr	8.20
Redbreast 12yr	11.00
Bushmills 16yr	16.00
Jameson Gold Reserve	16.50
Jameson 18yr	22.80
Midleton Very Rare	26.80

Scotch Whisky

Famous Grouse	6.00
Johnnie Walker Red	6.10
Chivas Regal	7.80
Johnnie Walker Black	7.80
Glenmorangie	8.30
Cragganmore	9.00
Laphroaig	9.20
Macallan Amber	9.30
Talisker	9.40
Highland Park	13.20

USA/Canada

Jim Beam	6.10
Southern Comfort	6.20
Canadian Club	6.50
Jack Daniels	6.60
Wild Turkey 81 Proof	6.85
Woodford Reserve	7.60

Vodka

Absolut Blue	6.00
Smirnoff Red	6.00
Stolichnaya	6.70
Ketel One	7.50
Belvedere	9.50
Grey Goose	10.00

Gin

Beefeater	6.00
Plymouth	6.00
Gordons	6.00
Bombay Sapphire	6.20
Tanqueray	6.50
Hendricks	7.60
Tanqueray 10	8.50
Gunpowder	8.50

Rum & Tequila

Havana Club 3yr	6.00
Bacardi	6.00
Captain Morgan Spiced	6.10
Sailor Jerry	6.20
Olmecca Altos	7.00
Havana Club 7yr	8.30
Patron Silver	13.50

Hot Liqueur Drinks

Powers Gold Hot Whiskey	8.50
Irish Coffee	9.50
Gaelic Coffee	9.50
Baileys Coffee	9.50
Baileys Hot Chocolate	9.50
Martell Café Parisian	9.50
Offley Ruby Hot Port	8.50

Draught Beer

	Half	Pint
Guinness	3.30	6.20
Smithwicks	3.30	6.40
Smithwicks Pale Ale	3.30	6.40
Heineken	3.30	6.20
Carlsberg	3.40	6.40
Hop House	3.50	6.60

Bottle Beer

Becks	6.20
Budweiser	6.40
Coors Light	6.40
Corona	6.40
Peroni	6.60
Heineken	6.40
Bulmers	7.00
Paulaner	7.50
Becks non alcoholic	4.70
Paulaner non alcoholic	6.50
West Coast Cooler Original	7.30
West Coast Cooler Rose	7.30

Soft Drinks

Coca Cola	3.30
Diet Coca Cola	3.30
Sprite	3.30
Sprite Zero	3.30
Fanta Orange	3.30
Fanta Lemon	3.30
River Rock Still 330ml	3.30
River Rock Sparkling 330ml	3.30
River Rock Still 750ml	5.50
River Rock Sparkling 750ml	5.50
Panna Still 750ml	7.00
San Pellegrino 750ml	7.00

Juices

Fresh Orange Juice	4.50
Apple Juice	3.00
Blueberry Juice	3.00
Cranberry Juice	3.00
Grapefruit Juice	3.00
Pineapple Juice	3.00
Tomato Juice	3.00