


lounge  
BAR



Menus are accurate at the time of publication. All menus are subject to change and/or withdrawal without notice.

Please ask when ordering about special dietary requirements and allergies as some dishes may contain traces of nuts.


# aroma

RESTAURANT

Aroma offers a diverse selection of food and wine from around the World, providing even the most discerning of diners with a wonderful variety of menu options.

From our deli-style buffet selection to our international cheese board, all items are sourced and prepared with the greatest care and attention.

Please ask your waiter for further details.



# lounge

BAR

## old favourites

**Soup of the Day** £4.00

Seasonal & Freshly Made,  
Served with a Selection of Farmhouse Breads

**Novotel London West Beef Burger** £10.00

Homemade 300g Beef Burger, Served with Swiss Cheese,  
Onion Relish & Chunky Chips

**Traditional Fish & Chips** £11.00

Plaice Fillet, Crispy Tempura Batter  
Served with Mushy Peas and Citrus Mayonnaise

**Mediterranean Platter** Small £8.00 Large £15.00

A Selection of Cured & Smoked Meats,  
Sun Blushed Tomatoes, Olives, Marinated Artichokes,  
Served with a Bread Selection,  
Aged Balsamic Vinegar & Olive Oil

**Novotel London West Club Sandwich** £10.00

Grilled Smoked Crispy Bacon, Succulent Chicken,  
Free Range Egg, Beef Tomato & Crisp Lettuce  
Served on Sour Dough Bread with Chunky Chips

## open sandwiches

All Served on Pain De Campagne

**Prosciutto Ham** £9.50

Thinly Sliced Prosciutto, Rocket Pesto,  
Marinated Tomatoes & Parmesan Cheese

**Cured Beef** £9.50

Air Dried Beef, Red Onion Marmalade,  
Mixed Cress & Buffalo Mozzarella

**Smoked Turkey** £9.50

Hickory Smoked Turkey Breast, Somerset Brie,  
Cranberry Jelly & Sage

**Piquillo Pepper (v)** £9.50

Sweet Wood Roasted Piquillo Peppers,  
Trickle Goats Cheese & Baby Cress

**Smoked Salmon** £9.50

Oak Smoked Salmon, Crab Mayonnaise & Avocado

## curries & noodle dishes

- Malaysian Chicken Curry** £11.00  
Spiced Yellow Curry, Scented with Cinnamon & Cloves,  
Served with Jasmine Rice
- Lamb Curry** £12.00  
Braised Lamb, Garam Masalla Spiced Tomatoes & Coriander,  
Served with Basmati Rice & Traditional Condiments
- Thai Chicken Noodle Soup** £9.00  
Rice Noodles, Free Range Chicken, Bean Sprouts & Coriander  
in a Nutty, Mildly Spiced Chicken & Coconut Broth
- Singapore Noodle** £10.00  
Rice Vermicelli, Mild Curried Shrimps, Shredded Chicken,  
Pork Loin & Oriental Vegetables

## salads

- Caesar Salad** £7.00  
Crisp Baby Gem Lettuce Leaves, Caesar Dressing,  
Garlic Croutons, Anchovies & Aged Parmesan
- With Smoked Salmon, Cajun Seared Salmon or  
Grilled Free Range Chicken £9.00
- Tuna Nicoise** £9.00  
A choice of seared fresh Loin or marinated in brine Tuna,  
Cherry Tomatoes, Quail Eggs, Green Beans & New Potatoes
- Squash & Goats Cheese Salad** £8.00  
Roasted Butternut Squash, Beetroot & Crumbling  
Goats Cheese with Citrus Orange Dressing

# lounge

BAR

## pizzas

<b>Napoli</b>	<b>£9.00</b>
Tomato Compote, Wild Mushrooms, Buffalo Mozzarella, Prosciutto & Fresh Basil	
<b>Seville</b>	<b>£9.00</b>
Tomato Compote, Chorizo, Monchego Cheese, Piquillo Peppers & Rocket Salad	
<b>London (v)</b>	<b>£9.00</b>
Tomato Compote, Caramelised Red Onion, Rocket Salad & Rosary Ash Goats Cheese	

## pasta dishes

<b>Cannelloni (v)</b>	<b>£10.00</b>
Pumpkin & Ricotta Cheese Cannelloni, Marinated Plum Tomatoes, Wilted Rocket Salad & Gribiche Dressing	
<b>Tortellini (v)</b>	<b>£9.50</b>
Field Mushroom Tortellini, Aged Parmesan & Chive Cream	
<b>Pennette</b>	<b>£9.00</b>
Chorizo, Basil, Yellow Peppers, Aged Balsamic Vinegar & Pecorino	

## puddings

<b>Chocolate Fondant</b>	<b>£6.00</b>
Homemade Bitter Chocolate Sponge Served with Bourbon Vanilla Ice Cream	
<b>Italian Lemon Cheesecake</b>	<b>£6.00</b>
Homemade Zesty Lemon Cheesecake	
<b>Tiramisu</b>	<b>£6.00</b>
Coffee, Mascarpone & Savoiardi Biscuit	
<b>Caramel Banana Split</b>	<b>£6.00</b>
Baked Caramelised Split Banana Served with Vanilla Ice Cream	
<b>Pecan Tart</b>	<b>£6.00</b>
Crispy Sweet Pastry, Caramelised Pecans, Toffee Parfait	

## beverages

### Draught Beer

Grolsch Carling  
Caffrey's Worthingtons  
Guinness Guinness Extra Cold

**£3.90 pint / £2.10 half pint**

### Bottled Beer

Budweiser USA	(330ml)	<b>£4.00</b>
Becks Germany	(275ml)	<b>£4.00</b>
Corona Mexico	(330ml)	<b>£4.00</b>
Peroni Nastro Azzurro Italy	(330ml)	<b>£4.00</b>
Budvar Czech Rep.	(330ml)	<b>£4.00</b>
Bulmers Ireland	(568ml)	<b>£5.00</b>
Lefte Blonde Belgium	(330ml)	<b>£5.00</b>

### Fruit Juices & Soft Drinks

Apple Juice, Pineapple Juice, Cranberry Juice,  
Orange Juice, Grapefruit Juice  
Coke, Diet Coke, Lemonade, Tonic

**£2.60 pint / £1.90 half pint**

Ice Tea	(250ml)	<b>£1.95</b>
J2O	(275ml)	<b>£3.00</b>
Red Bull	(250ml)	<b>£3.00</b>

### Bottled Soft Drinks

Canada Dry, Slimlime Tonic, Tonic Bitter Lemon	(125ml)	<b>£1.50</b>
Coke, Diet Coke	(200ml)	<b>£1.90</b>

### Water

Evian Still	(75cl)	<b>£2.75</b>
San Pellegrino	(75cl)	<b>£2.75</b>
Belu Keld Artesian Natural Still / Sparkling	(33cl)	<b>£1.50</b>

### Tea & Coffee

Filter Coffee		<b>£2.40</b>
Cappuccino		<b>£2.60</b>
Café Latte		<b>£2.60</b>
Espresso		<b>£1.80</b>
Double Espresso		<b>£2.40</b>
Hot Chocolate		<b>£2.70</b>
English Breakfast Tea		<b>£2.30</b>
Herbal Tea		<b>£2.50</b>
Liquor Coffee		<b>£5.00</b>

# lounge

BAR

## beverages

### Whisky & Bourbon (25ml)

Canadian Club, Original Old Bushmills **£3.70**

Johnny Walker Black Label, Jack Daniel's, Jim Beam, Wild Turkey, Chivas Regal **£3.80**

### Single Malts (25ml)

Cragganmore, Dalwhinnie, Glenfiddich, Oban **£4.70**

Glenmorangie, Lagavulin, Macallan, Talisker **£4.70**

### Cognac, Armagnac & Brandy (25ml)

Martell (VS), Hennessy (VS) **£3.70**

Armagnac Janeau (VSOP), Remy Martin (VSOP) **£4.15**

Hennessy XO, Courvoisier XO **£9.00**

Calvados Boulard **£4.15**

### Gin (25ml)

Gordons **£3.50**

Bombay Sapphire **£3.75**

Plymouth **£3.75**

Tanqueray Ten **£4.00**

### Vodka (25ml)

Smirnoff Red **£3.50**

Absolute Blue **£3.70**

Grey Goose **£3.70**

Pinky Vodka **£3.70**

### Rums (25ml)

Bacardi, Captain Morgan's, **£3.50**

Cockspur Golden, Havana Club

### Liquors & Other Spirits (25ml)

Campari, Martini Bianco, Martini Rosso, **£3.55**

Port, Sherry, Pimms (50ml)

Cointreau, Grand Marnier **£3.70**

Drambuie, Kahlua, Sambuca, Amaretto **£3.90**

Malibu, Archers Peach **£3.70**

Southern Comfort, Tia Maria **£3.70**

Baileys (50ml) **£4.15**

Silver Tequila, Golden Tequila, Jagermeister **£3.50**

## beverages

### House Cocktails

Tequila Sunrise **£7.00**

Tequila, orange juice and grenadine giving the appearance of the rising sun

Margarita **£7.00**

Tequila-based cocktail made with Triple Sec and lime juice and served with salt on the rim of the glass

Bloody Mary **£7.00**

Vodka, tomato juice, lime juice and a taste of sour sauce

Whiskey Sour **£7.00**

Made with a mix of whiskey, sugar and lime – a well-known cocktail for whiskey lovers

Dry Martini **£7.00**

A classic cocktail made with a large measure of Bombay Sapphire or Smirnoff Vodka and Martini Vermouth stirred and served with an olive

Cosmopolitan **£7.00**

A sophisticated vodka-based cocktail flavoured with orange liquor and cranberry juice

Long Island Ice Tea **£7.00**

Bombay Sapphire, Smirnoff Vodka, Bacardi Rum, Silver Tequila, Triple Sec and finished with a dash of Coke

Mojito **£7.00**

Originally from Cuba, a mojito is prepared with Rum, sugar, lime, soda water and mint

Caipirinha **£7.00**

Traditional Brazilian cocktail prepared with cachaca, sugar and lime

Strawberry Daiquiri **£7.00**

Rum-based cocktail with lime juice and flavoured with strawberry liquor

# lounge

BAR

## beverages

<b>Sparkling Wines</b>	Bottle	Glass (125ml)
Pommery Brut Royal (France)	<b>£49.00</b>	<b>£8.00</b>
Cloudy Bay Pelorus (New Zealand)	<b>£35.00</b>	-
Prosecco Tenute Santomé Brut Nv (Italy)	<b>£25.00</b>	<b>£5.00</b>
Piper Heidsieck Brut Nv (France)	<b>£42.00</b>	<b>£7.00</b>
Taittinger Brut Reserve (France)	<b>£50.00</b>	-
Prosecco Santomas Brut Rosé (Italy)	<b>£26.00</b>	<b>£6.00</b>
Taittinger Prestige Brut Rosé (France)	<b>£50.00</b>	-

## beverages

	Bottle	Glass (250ml)
<b>White Wines</b>		
Rk Riesling, Mosel Reichsgraf V.Kesselsatt (Germany)	£27.00	£9.00
Kleine Zalze, Sauvignon Blanc (South Africa)	£18.00	£7.00
Pinot Grigio, Santomé (Italy)	£23.00	£8.00
Sancerre Les Collinettes, Joseph Mellot 2010 (France)	£36.00	-
Chablis Gloire De Chablis, J. Moreau et Fils (France)	£26.00	£9.00
Raimat Albarino Vina 24, Costers del Segre (Spain)	£22.00	£8.00
Robert Mondavi, Twin Oaks Chardonnay (USA)	£19.00	£7.00
Hope Verdelho (Australia)	£25.00	£9.00
<b>Rosé Wines</b>		
Fetzer White Zinfandel (USA)	£20.00	£7.00
Pinot Grigio Rosato Marchesini (Italy)	£17.00	£6.00
Chateau de Beaulieu (France)	£21.00	£8.00

# lounge

BAR

## beverages

	Bottle	Glass (250ml)
<b>Red Wines</b>		
Bourgogne Pinot Noir, Louis Jadot Couvent de Jacobins 2008 (France)	<b>£30.00</b>	-
Anakena Carmenera (Chile)	<b>£21.00</b>	<b>£8.00</b>
Marques de Morano, Rioja Crianza (Spain)	<b>£19.00</b>	<b>£7.00</b>
Finca Flichman, Reserva Malbec (Argentina)	<b>£20.00</b>	<b>£7.00</b>
Kleine Zalze, Cabernet Sauvignon (South Africa)	<b>£18.00</b>	<b>£7.00</b>
Errazuriz Teno, Block Merlot (Chile)	<b>£20.00</b>	<b>£7.00</b>
Chateauneuf du Pape, Cuvée Tradition (France)	<b>£42.00</b>	-
Robert Mondavi, Twin Oaks Cabernet Sauvignon (USA)	<b>£22.00</b>	<b>£7.00</b>

## ARTISAN GRILL

Have you experienced  
Artisan Grill?

We serve the highest quality cuts of meat and fish  
simply cooked and presented in modern,  
elegant surroundings

Please ask your waiter for further details

The finest ingredients, simply cooked

**lounge**  
BAR

**Novotel London West, One Shortlands, London W6 8DR**  
**T: +44 (0)20 8237 75 22 F: +44 (0)20 8741 21 20**  
**email: H0737-FB2@accor.com [www.novotellondonwest.co.uk](http://www.novotellondonwest.co.uk)**