

Courtyard by Marriott Pune Chakan Unveils Its All-New Menu, Celebrating Flavour, Craftsmanship, and Contemporary Comfort

Courtyard by Marriott Pune Chakan, recognised for its innovative and thoughtfully curated culinary experiences, is pleased to unveil its all-new menu this January—a refined celebration of flavour, familiarity and culinary craftsmanship.

The refreshed offering brings together seasonal produce, locally sourced ingredients and global culinary influences to create a dining experience that is both comforting and contemporary. While introducing fresh flavours and modern interpretations, the culinary team has carefully retained a selection of guest-favourite signature dishes, allowing returning patrons to enjoy familiar classics alongside exciting new additions.

From farm-fresh vegetarian creations and indulgent vegan preparations to handcrafted desserts, each dish has been thoughtfully designed to deliver balance, depth and lasting flavour. The menu also features an expanded range of vegan-friendly offerings, celebrating plant-forward ingredients that are wholesome, inventive and deeply satisfying.

Curated by the hotel's expert chefs, the menu strikes a seamless balance between regional favourites and modern culinary expressions, ensuring a memorable experience for every palate. Each plate reflects precision, passion and a steadfast commitment to quality—elevating simple ingredients into refined culinary moments.

Commenting on the launch, Chef Feroz Patel, Executive Chef at MoMo Café, said,

“Our new menu is a reflection of our love for flavours, ingredients and the stories they tell. We wanted to create something warm and welcoming, yet unexpected—a menu that guests will want to return to and explore time and again.”