



# Saffron

AUTHENTIC CUISINE

FROM

NORTH



## Assorted Beverages

<i>Blue Lagoon</i> (250 ml) ( A wonderful fizzy drink with blue Curacao, cream and soda )	149
<i>Fruit Punch</i> (250 ml) ( An exotic mocktail with fruit pulp and a dash of soda )	149
<i>Pina Colada</i> (250 ml) ( A tropical mocktail with pineapple juice & coconut cream )	149
<i>Assorted Milk Shake</i> (250 ml) ( Cool refreshing beverage made with milk and ice cream of your choice )	155
<i>Fresh Fruit Juice</i> (250 ml) ( Assorted seasonal fresh fruit juice served chilled )	155
<i>Cold Coffee with Ice Cream</i> (250 ml) ( The most exquisite blend of Nescafe with lots of creamy milk and choicest Ice cream )	155
<i>Cold Coffee</i> (250 ml) ( A chilled creamy Nescafe preparation )	135
<i>Fresh Lime Soda / Water</i> (250 ml) ( Sweet or salted lime juice with soda / water served chilled )	99
<i>Lassi ( Sweet / Salted )</i> (250 ml) ( A traditional North Indian drink made by blending yogurt with salt / sugar & a dash of fresh cream )	105
<i>Mango Lassi</i> (250 ml) ( All time favourite )	105
<i>Butter Milk</i> (250 ml) ( The authentic Indian blend of yogurt with salt, coriander & cumin seeds )	70
<i>Aerated Drinks (Inc. of service charge)</i> (250 ml) ( Assorted soft drinks from available brands )	60
<i>Bottled Water (Inc. of service charge)</i> (1 ltr) ( Packaged drinking water served chilled or normal as per the guest's choice )	60

## Khane Se Pehle

<i>Tomato Soup</i> (260 ml) ( A vegetable broth prepared using garden fresh tomatoes, herbs and spice )	140
<i>Corn 'N' Tomato Soup</i> (260 ml) ( A healthy soup made from fresh ripe tomatoes and scraped boiled corn kernel )	150
<i>Sweet Corn Veg. Soup</i> (260 ml) ( A thick soup made from fresh American corn and assorted vegetables )	150
<i>Hot 'N' Sour Soup</i> (260 ml) ( A dark brown Chinese soup with ginger & garlic fried vegetables )	150
<i>Manchow Soup</i> (260 ml) ( A popular hot n spicy meal soup prepared in Chinese style and garnished with fried noodles )	150

## Jalwa-e-Tandoor

<i>Tandoori Special Sizzler</i> (600 gm)	475
( Assorted varieties of tandoori kababs & tikkas served on a sizzler plate with tandoori sauce & special chatnis )	
<i>Paneer Tiranga Dry</i> (360 gm)	345
( A delicacy of the restaurant – Paneer marinated in three different yogurt sauces )	
<i>Paneer Tikka Dry (Lehsuni / Hariyali / Malai)</i> (320 gm)	345
( Dices of marinated paneer baked in clay oven )	
<i>Gobhi Tikka (Lehsuni / Hariyali)</i> (250 gm)	255
( Pieces of cauliflower marinated in tightly spiced Indian sauce and roasted in a clay oven )	
<i>Aloo (Chutney / Shikhari / Tandoori)</i> (240 gm)	240
( Dices of potatoes mixed in a special piquant Indian herb sauce )	
<i>Veg. Cheese Roll</i> (300 gm)	325
( Veg. rolls stuffed with cheese )	
<i>Hara Bhara Kabab</i> (320 gm)	230
( Deep fried kababs made of choicest vegetables boiled and mixed with leafy green, panner and bread crumbs )	

## Continental Masti

<i>Baked Corn Chilly</i> (400 gm)	325
( Tender sweet corn kernels in white sauce flavored with green chillies and baked with lots of cheese )	
<i>Baked Macaroni</i> (400 gm)	325
( A very popular Italian baked dish made with boiled elbow macaroni in white sauce topped with cheese )	
<i>Veg. Au gratin</i> (400 gm)	325
( A healthy recipe delivered by mixing dices of boiled vegetables with seasoned white sauce and baked cheese )	

## Subz-e-Paneer

<i>Paneer Afghani Bhurji</i> (400 gm)	345
( Fresh cottage cheese grated and cooked with green peppers, tomatoes and onions )	
<i>Paneer Balti</i> (400 gm)	345
( Two different cuts of paneer prepared in two different gravies and served layered in a balti )	
<i>Paneer Kolhapuri</i> (390 gm)	340
( Paneer cooked in spicy kolhapuri gravy which is a combination of tomato and onion gravy )	
<i>Paneer Kadai</i> (390 gm)	340
( Cubes of paneer, onion, tomatoes and green bell peppers tossed in indian gravy with whole spices )	
<i>Paneer Handi</i> (400 gm)	340
( Dices of cottage cheese cooked on low heat in brown onion gravy and served in a handi )	
<i>Paneer Chatpata</i> (400 gm)	340
( A spicy but tangy style of preparing cottage cheese in the chef's special style )	
<i>Paneer Tikka Masala</i> (400 gm)	340
( Barbequed paneer pieces cooked in makhani gravy )	
<i>Paneer Butter Masala</i> (400 gm)	340
( Matignons of fresh Indian paneer in a tomato based makhani gravy with lots of cream )	
<i>Cheese Butter Masala</i> (400 gm)	360
( Matignons of cheese in a tomato based makhani gravy with lots of cream )	
<i>Paneer Palak</i> (400 gm)	340
( Mildly spiced cottage cheese preparation in spinach and onion gravy )	
<i>Paneer Methi Garlic Masala</i> (400 gm)	340
( Chef's special )	

## Taaza Tarkariyan

<i>Saffron Special Vegetable</i> (400 gm) ( A specialty made by our chef with passion )	340
<i>Khoya Kaju</i> (400 gm) ( Cashew nuts cooked in khoya rich mild gravy with lots of cream )	330
<i>Kaju Makhani</i> (400 gm) ( Choicest cashew nuts simmered in makhani gravy and cream )	330
<i>Navratan Korma</i> (400 gm) ( Ideally a combination of nine choicest vegetables, fruits and nuts prepaid in rich mild gravy)	305
<i>Veg. Toofani</i> (390 gm) ( Chefs special way of preparing the vegetables with touch of North India )	305
<i>Veg. Makhanwala</i> (390 gm) ( Fresh vegetable cooked in makhani gravy )	305
<i>Veg. Kadai</i> (390 gm) ( Assorted garden fresh vegetables cooked in a mixture of makhani and onion gravy and served in a karahi )	305
<i>Veg. Jaipuri</i> (400 gm) ( A delicious and colorful vegetarian dish prepared in onion gravy )	305
<i>Veg. Diwani Handi</i> (400 gm) ( Garden fresh vegetable cooked with aromatic species and served in handi )	305

## Kofte ka Khazana

<i>Malai Kofta</i> (400 gm) ( Delicious dumplings of paneer in rich creamy Indian sauces )	300
<i>Palak Kofta</i> (400 gm) ( Soft veggie balls prepared in spinach onion gravy )	300
<i>Shahi Kofta</i> (400 gm) ( Stuffed dumplings made with cheese and nuts in a cashew rich mild Indian gravy )	300

## Khaas Aap Ke Liye

<i>Palak Corn Capsicum</i> (390 gm) ( A delectable corn & bell pepper preparation in spinach & onion gravy )	290
<i>Corn Methi Malai</i> (400 gm) ( Delightful blend of fenugreek with fresh american corn in a creamy rich gravy )	290

## Tandoor Se

<i>Roti</i> (45 gm) ( Flat discs of unleavened Indian bread with a chewy texture )	35
<i>Butter Roti</i> (45 gm)	40
<i>Missi Roti</i> (60 gm)	80
<i>Paratha</i> (86 gm) ( A flat disc of unleavened Indian bread made from whole wheat flour and cooked in a tandoor )	75
<i>Paratha [ Pudina / Stuffed ]</i> (90 gm)	110
<i>Kulcha</i> (95 gm) ( Flat bread made from maida and cooked in an ethnic style in a clay oven )	80
<i>Onion Kulcha</i> (155 gm)	105
<i>Cheese Chilly Garlic Kulcha</i> (240 gm)	130
<i>Naan</i> (85 gm) ( A leavened bread from North India made from maida and baked in a clay oven )	80
<i>Garlic Naan</i> (100 gm)	105
<i>Cheese Naan</i> (240 gm)	125
<i>Masala Cheese Naan</i> (240 gm)	140
<i>Cheese Chilly Gralic Naan</i> (240 gm)	140

## Dahi Ki Jugalbandhi

<i>Veg. Raita</i> (270 gm) ( A cooling combination of yogurt with fresh tomatoes and cucumber and garnished with roasted cummin seeds )	120
<i>Boondi Raita</i> (270 gm) ( Deep fried lentil crumbs with seasoned creamy yogurt with fresh coriander )	120
<i>Pineapple Raita</i> (270 gm) ( Dices of pineapple mixed with sweetened creamy hung curd served chilled )	120

## Saathmein

<i>Roasted Papad</i> (1 pc)	35
<i>Fried Papad</i> (1 pc)	35
<i>Masala Papad</i> (1 pc)	65
<i>Green Salad</i> (400 gm)	115
<i>French Fries</i> (150 gm)	115

## *Tadka Marke*

<i>Dal Bukhara</i> (370 gm)	290
( Assorted lentils cooked in an authentic recipe on a low heat & thickened with generous helping of cream & butter )	
<i>Dal Tadka</i> (370 gm)	250
( Thick lentils flavored with onion, ginger & garlic & tempered with butter & cummin seeds )	

## *Basmati Ka Jaadu*

<i>Saffron Spl. Pulao</i> (500 gm)	330
( Our chef's special recipe preparation of basmati with zaffran flavour )	
<i>Avadhi Dum Biryani</i> (500 gm)	320
( Long grained rice stir fried in aromatic spices and herbs with fresh vegetables cooked in a handi )	
<i>Hyderabadi Biryani</i> (500 gm)	315
( The cooking recipe comes all the way from Hyderabad – A special style of minty flavored rice with fried onions )	
<i>Banarasi Pulao</i> (500 gm)	260
( A vegetable pulao prepared with Indian spices )	
<i>Jeera Rice</i> (400 gm)	230
( Seasoned boiled basmati rice tossed in butter and cumin seeds )	
<i>Steamed Rice</i> (400 gm)	160

## *Ice Creams & Desserts*

<i>Vanilla</i> (100 gm)	100
<i>Strawberry</i> (100 gm)	115
<i>Kesar Pista</i> (100 gm)	115
<i>Chocolate Ice Cream</i> (100 gm)	115
<i>Butterscotch Ice Cream</i> (100 gm)	115
<i>Sizzling Brownie with Ice Cream</i> (160 gm)	275