

# Saffron

## INDIAN RESTAURANT

BEST FOOD QUALITY

CHEF RECOMMENDS

## Saffron Lunch Special

Available only in Lunchtime

- **1. SAFFRON LUNCH PLATE** 16  
(3 veg/non-veg Curry, Rice, Appetizer, Desserts, Drink)  
Comes with bread, Curry, Drink and Appetizer
- **2. CHICKEN TIKKA SANDWICH** 12  
Grilled spiced chicken tucked between layers of soft bread, creating a flavorful fusion delight
- **3. PANEER TIKKA SANDWICH** 12  
Grilled spiced paneer nestled in soft bread, a flavorful fusion for sandwich enthusiasts
- **4. CHICKEN TIKKA MASALA PLATE** 15  
(Served with Rice & Bread (Garlic/Butter Naan))

## Appetizers

Vegetarian Appetizers 

- **8. SAMOSA** 6  
(3 Pcs)  
Fried Pastry with a savory filling such as spice potatoes, onion & green peas
- **9. SAMOSA CHAAT** 9  
Spicy, tangy delight with crisp samosa, chutneys, and vibrant toppings, a tempting street food experience
- **10. PAPDI CHAAT** 9  
Crispy flat puris (papdis) topped with potato, chickpeas, moong beans, onion, flavored with green chutney, sweet chutney, curd
- **11. ALOO TIKKI** 6  
(3 Pcs)  
Made with Aloo (Potatoes), spices and herbs these Crispy, Crusty
- **12. ALOO TIKKI CHAAT** 9  
Spiced potato patties topped with chutneys, yogurt, and sev, a flavorful street food delight
- **13. PANEER PAKORA** 6  
(5 Pcs)  
Cubes of spiced paneer coated in gram flour, deep-fried perfection, a crispy and flavorful Indian appetizer
- **14. DAHI PURI** 8  
(10 Pcs)  
Mini crispy shells filled with spiced potatoes, chickpeas, yogurt, and chutneys, offering a burst of flavors in every bite

- **5. CHICKEN CURRY PLATE** 15  
(Served with Rice, Bread, (Garlic/Butter Naan)).  
Tender chicken pieces in rich, aromatic curry served with rice, a comforting culinary experience
- **6. PANEER TIKKA MASALA PLATE** 15  
(Served with Rice & Bread (Garlic/Butter Naan))  
Succulent grilled paneer in a creamy, spiced tomato-based curry, a luscious vegetarian delight
- **7. PALAK PANEER COMBO PLATE** 15  
(Served with Rice & Bread (Garlic/Butter Naan))  
Creamy spinach-infused curry with tender paneer, a nutritious and flavorful vegetarian delight in every bite



- **15. PANEER CHILLI** 13  
This Indo Chinese creation has cottage cheese chunks stir-fried with capsicum, onion and soya sauce
- **16. GOBI MANCHURIAN** 13  
Gobi Manchurian is made with butter-coated, fried, crispy cauliflower florets tossed in this spicy, sweet, hot and umami Manchurian sauce
- **17. PANEER SANDWICH** 12  
(Tikka/Chilli/Grilled 4 Pcs)  
Grilled slices of spiced paneer layered with fresh veggies, mint chutney, and soft bread, a flavorful and satisfying delight
- **18. MUSHROOM SANDWICH** 12  
(Tikka/Chilli/Grilled 4 Pcs)  
Mushroom Sandwich is a mild spicy sandwich made by grilling bread stuffed with mushroom & cheese
- **19. VEG CORN SANDWICH** 12  
(Grilled 4 Pcs)  
Cook sweet corn, tomatoes, garlic, olive oil, seasoning and fresh basil in just one pan to give this sandwich a delicious twist



- **20. LAHSUNI GOBI** 12  
A butter-coated cauliflower tossed in a tomato garlic sauce. Eliminates the sesame oil and soy sauce
- **21. VEG PAKORA** 6  
(6 Pcs)  
Pakora are deep-fried fritters that feature gram flour (besan) and vegetables

### Non-Vegetarian Appetizers

- **23. CHICKEN PAKORA** 8  
(6 Pcs)  
Tender chicken pieces marinated, coated in a spiced batter, and deep-fried to golden perfection, a crunchy and flavorful appetizer.
- **24. FISH PAKORA** 10  
(6 Pcs)  
A deep-fried fish coated with well-seasoned gram flour batter
- **25. SHRIMP 65** 17  
Shrimp marinated and tossed in Spiced yogurt sauce flavoured with Curry Leaves
- **26. CHICKEN 65** 15  
Spicy and tangy deep-fried chicken bites, bursting with aromatic spices, creating a flavorful and addictive South Indian delicacy
- **27. CHICKEN CHILLI** 15  
Chicken thighs with mixed vegetables, soya sauce & tomato sauce garnished with green onions
- **28. LAHSUNI CHICKEN** 15  
Lahsuni Chicken Garlic-flavored curry is cooked in an onion tomato and yogurt-based with some basic spices
- **29. SHRIMP CHILLI** 17  
A tasty and spicy dish with shrimp marinated with Indian spices like ginger garlic paste, spices, red chili powder and tossed with curry leaves and soya sauce

- **22. SAFFRON VEG PLATTER** (2 pcs) 12  
*Samosas, 2 pcs Aloo Tikki, 2 pcs Paneer Pakora, 2 pcs Veg Pakora, 2 pcs Sandwich*

- **30. CHICKEN TIKKA SANDWICH** 12  
(4 Pcs)  
Pieces of smoky chicken tikka filled in soft, multi-grain breads, with roasted peppers topped with garlic
- **31. CHICKEN CHILLI SANDWICH** 12  
(4 Pcs)  
Grilled chicken with spicy chilli mayo, crunchy veggies, and melted cheese, a zesty and satisfying fusion delight
- **32. SAFFRON NON-VEG PLATTER** (2 pcs) 19  
*Chicken Pakora, 2 pcs Fish Pakora, 2 pcs Tandoori Chicken, 2 pcs Chicken Malai Kabab, 2 Chicken Sandwich*



- **39. TANDOORI SHRIMP** 19  
Shrimp are marinated in a mixture of yogurt and spices, then grilled to achieve a vibrant blend of smoky, spicy flavors with a tender
- **40. CHICKEN SEEKH KEBAB** 17  
Savory Indian dish featuring minced chicken blended with spices, formed onto skewers, and grilled until tender and aromatic
- **41. LAMB SEEKH KEBAB** 18  
Succulent Indian appetizer made from minced lamb meat blended with spices, shaped onto skewers, and grilled to perfection
- **42. PANEER TIKKA** 15  
Grilled Indian cheese marinated in aromatic spices, creating a smoky, flavorful, and irresistibly tender vegetarian appetizer
- **43. PANEER MALAI TIKKA** 15  
Creamy marinated Indian cheese grilled to perfection, offering a rich, flavorful, indulgent experience



## Tandoor Special

### Veg / Non-Veg

- **33. TANDOORI CHICKEN** 17  
(9 Pcs)  
Chicken marinated overnight in Indian spices served with green chutney & tamarind sauce
- **34. CHICKEN TIKKA** 17  
Chicken tikka are little tandoori flavor bombs. Marinate the chicken, skewer and grill
- **35. CHICKEN MALAI KEBAB** 17  
A delicious combination of minced chicken with almond paste flavored with fresh herbs cooked on a low-heat in the clay oven
- **36. CHICKEN ACHARI KEBAB** 17  
Chicken Breast Chunks marinated in the achari (pickled) spicy and slow-cooked in Tandoori
- **37. CHICKEN HARYALI KEBAB** 17  
Boneless chicken marinated in green spices & yogurt
- **38. TANDOORI FISH** 19  
Fish is marinated in a blend of yogurt and spices, then cooked in a tandoor oven to perfection

- **44. SOYA MALAI CHAAP** ■ **15**  
Succulent soya cutlets marinated in creamy spices, grilled to perfection for a delightful vegan treat
- **45. SOYA ACHARI CHAAP** ■ **15**  
Tangy-spiced soya cutlets, grilled to perfection, offering a flavorful and satisfying vegan culinary experience
- **46. SAFFRON TANDOORI MIX GRILL** **28**  
(4 pcs Tandoori Chicken, 2 pcs Chicken Tikka, 2 pcs Chicken Malai Kebab, 2 pcs Tandoori fish, 2 pcs Tandoori Shrimp, 2 pcs Paneer Tikka, 2 pcs Lamb Kebab)

## North Indian Special

### Veg / Non-Veg

- **47. CHANA BHATURA** ■ **12**  
(2 pcs Puffy Bread, Served with Chana and Raita)  
Fluffy deep-fried bread paired with spicy chickpea curry, a classic and indulgent North Indian dish
- **48. CHANA PURI** ■ **12**  
(2 pcs Puffy wheat Bread, Served with Chana & Raita)  
Soft, deep-fried bread paired with flavorful chickpea curry, creating a wholesome and delicious Indian dish
- **49. AMRITSARI KULCHA** ■ **12**  
(1 Pcs Tandoori Bread, Served with Chana and Raita)  
Stuffed Indian bread with Potato, crispy outside, soft inside, A taste of Amritsar's culinary excellence
- **50. PANEER KULCHA** ■ **12**  
(1 Pcs Tandoori Bread, Served with Chana and Raita)  
Soft, stuffed Indian bread with savory paneer filling, a delightful fusion of flavors and textures
- **51. ONION KULCHA (2 PCS)** ■ **12**  
Soft Indian bread adorned with caramelized onions, creating a savory and aromatic fusion, perfect to elevate your culinary experience
- **52. PUNJABI KADHI PAKORA** **13**  
Creamy yogurt-based curry with fried gram flour dumplings, a comforting and flavorful delicacy

## Side & Condiments

- **60. MIXED PICKLE** **2**  
A vibrant blend of assorted vegetables and fruits, pickled in tangy spices, a zesty condiment
- **61. LEMON PICKLE** **2**  
Tangy condiments made by preserving lemons in salt, spices, and sometimes oil, resulting in a zesty and intensely flavored addition to meals
- **62. GREEN CHILLI PICKLE** **2**  
Fiery green chilies marinated in a piquant blend of spices, delivering a spicy kick to any meal
- **63. MANGO CHUTNEY** **2**  
Tangy and sweet condiment made from mangoes, vinegar, sugar, and spices, often used to add a burst of flavor to various dishes.



- **53. DAL MAKHANI** ■ **13**  
Creamy black lentils simmered in rich tomato-based gravy, a luscious and aromatic Punjabi staple
- **54. SARSON KA SAAG** ■ **13**  
Wholesome mustard greens cooked with spices, a traditional, hearty, and flavorful North Indian dish
- **55. DELHI WALA BUTTER CHICKEN** ■ **16**  
(with Bone)  
Tender chicken in a rich, buttery tomato gravy, a succulent and iconic delight
- **56. PUNJABI CHICKEN KARAHI** ■ **16**  
(with Bone)  
Spicy and aromatic chicken curry cooked in a traditional wok, a flavorful Punjabi specialty
- **57. ADRAKI CHICKEN CURRY** ■ **16**  
(with Bone)  
This is a classic North Indian recipe of ginger-flavored chicken.
- **58. PANEER BHURJI** **13**  
A popular Indian dish made by scrambling Indian cottage cheese (paneer) with onions, tomatoes, and spice
- **59. PUNJABI BHAJI** **14**  
A flavorful vegetable dish from Punjab, India, typically made with a mix of assorted vegetables cooked with aromatic spices like cumin, turmeric, and garam masala



- **64. FRESH SALAD** **4**  
A Crisp and vibrant medley of garden-fresh vegetables, tossed with a zesty dressing for a refreshing, healthy delight
- **65. MIXED RAITA** **3**  
A cooling yogurt blend with diced cucumbers, tomatoes, and onions, seasoned with aromatic spices for delightful refreshment
- **66. PINEAPPLE RAITA** **4**  
Refreshing yogurt infused with sweet pineapple chunks, creating a delightful blend of tanginess and tropical sweetness in every spoonful
- **67. PAPADUM** **3**  
(4 Pcs)  
Thin, crispy Indian lentil wafers, spiced with cumin and black pepper, served as a crunchy appetizer or side dish



# Kids Menu

## Veg / Non-Veg

- **68. CHICKEN NUGGETS** 6  
(8 pcs with Mild Tikka Masala Sauce)  
Breaded and fried pieces of seasoned chicken
- **69. BUTTER NAAN** 8  
(with Mild Butter Masala Sauce)  
Soft and fluffy Indian flat bread, brushed with ghee (clarified butter)
- **70. GARLIC NAAN** 9  
(with Mild Korma Cashew Sauce)  
Savory Indian flatbread infused with garlic flavor, typically brushed with butter or ghee
- **71. PANEER BUTTER MASALA PLATE** 10  
(with Basmati rice)  
Indian cottage cheese in a rich and creamy tomato-based curry

## Chef Special

## Veg / Non-Veg

- **74. PALAK PANEER** 14  
Velvety spinach curry with soft paneer, enriched with aromatic spices, creating a wholesome & flavorful North Indian delicacy
- **75. NAVRATAN KORMA** 14  
(Mixed Veg cooked with Onion cashew Gravy)  
Consisting of a medley of nine assorted vegetables and fruits cooked in a creamy
- **76. ALOO PALAK** 14  
Tender potatoes cooked with vibrant spinach, creating a comforting and flavorful North Indian vegetarian dish
- **77. DO PAYAZA DISHES** 14  
(One-inch cut onion with karahi sauce)  
Chicken, Lamb, Goat, Paneer, Fish, Shrimp, Lobster, Mushroom
- **78. MALAI KOFTA** 13  
Creamy Indian dish consisting of fried dumplings made from paneer and potato, served in a rich, flavorful gravy typically made with cashew nuts, cream, and aromatic spices



- **72. CHICKEN TIKKA MASALA PLATE** 12  
(with Basmati Rice)  
Consists of grilled and marinated chicken pieces in a creamy, spiced tomato-based curry
- **73. FRENCH FRIES** 5  
(with Tikka Masala Sauce)  
Crispy golden potato strips, with flavorful spiced tomato-based curry.



- **79. PANEER TIKKA MASALA** 14  
Grilled paneer cubes in a velvety tomato-based curry with aromatic spices, creating a luscious and flavorful Indian dish
- **80. CHICKEN TIKKA MASALA** 15  
(Chicken Breast)  
Succulent grilled chicken pieces in a rich, spiced tomato-based curry, delivering an iconic and flavorful Indian classic
- **81. BUTTER CHICKEN** 15  
(Chicken thigh)  
Tender, marinated chicken cooked in a rich and creamy spiced tomato and butter (makhan) sauce
- **82. MATAR PANEER** 14  
Soft paneer cubes and green peas in a flavorful tomato-based curry, a classic and comforting vegetarian dish
- **83. BAINGAN BHARTHA** 14  
It is made with a mash of roasted eggplant, onions, tomatoes, herbs and spices



# Main Course

## Veg / Non-Veg

### CURRY SAUCE

(flavorful and aromatic sauce typically made from a blend of spices, herbs, tomatoes, onions, and sometimes coconut milk or yogurt)

Chicken Curry

Lamb Curry

Goat Curry

Fish Curry

Shrimp Curry

Soya Chaap Curry

Mix Veg Curry

Lobster Curry

Paneer Curry

### KARAHI SAUCE

(Dishes cooked in a karahi, a type of traditional cooking vessel. The sauce typically consists of onions, tomatoes, garlic, ginger, and a blend of spices)

Chicken karahi

Lamb karahi

Goat karahi

Fish karahi

Shrimp karahi

Soya Chaap Karahi

Mix Veg Karahi

Lobster Karahi

Paneer Karahi

### KORMA SAUCE

(Creamy, mildly spiced sauce enriched with yogurt, cream, or coconut milk and flavored with aromatic spices, commonly used to simmer meats or vegetables for a luxurious and flavorful dish)

Chicken Korma

Lamb Korma

Goat Korma

Fish Korma

Shrimp Korma

Soya Chaap Korma

Mix Veg Korma

Lobster Korma

Paneer Korma

### SPINACH SAUCE

(Savory and versatile sauce made primarily from spinach leaves, blended with garlic, onions, herbs, and sometimes cream or cheese)

Chicken Palak

Lamb Palak

Goat Palak

Fish Palak

Shrimp Palak

Soya Chaap Palak

Mix Veg Palak

Lobster Palak

Paneer Palak

PRICE

15

16

16

17

17

15

14

22

14

### TIKKA MASALA SAUCE

(A tangy, creamy, and aromatic onion tomato sauce that has a dash of sweetness)

Chicken Tikka Masala

Lamb Tikka Masala

Goat Tikka Masala

Fish Tikka Masala

Shrimp Tikka Masala

Soya Chaap Tikka Masala

Mix Veg Tikka Masala

Lobster Tikka Masala

Paneer Tikka Masala

### VINDALOO SAUCE

(Spicy and tangy Indian curry sauce known for its intense flavor profile, typically made with vinegar, garlic, ginger, and a blend of spices)

Chicken Vindaloo

Lamb Vindaloo

Goat Vindaloo

Fish Vindaloo

Shrimp Vindaloo

Soya Chaap Vindaloo

Mix Veg Vindaloo

Lobster Vindaloo

Paneer Vindaloo

### BUTTER SAUCE

(A rich and indulgent sauce made primarily from butter, often combined with flour, cream, and seasonings, resulting in a smooth and velvety texture)

Chicken Butter Masala

Lamb Butter Masala

Goat Butter Masala

Fish Butter Masala

Shrimp Butter Masala

Soya Chaap Butter Masala

Mix Veg Butter Masala

Lobster Butter Masala

Paneer Butter Masala

PRICE

15

16

16

17

17

15

14

22

14







# Vegan Special



- **84. ALOO GOBI** 13  
Classic Indian dish featuring soft potatoes and cauliflower, sautéed with spices, creating a flavorful, comforting combination
- **85. BHINDI MASALA** 13  
Okra cooked with aromatic spices, tomatoes, and onions, resulting in a flavorful and satisfying dish
- **86. CORN PALAK** 13  
Luscious spinach curry with sweet corn, a harmonious blend of flavors
- **87. MUSHROOM PALAK** 13  
Earthy mushrooms embraced in a creamy spinach curry
- **88. ALOO MATAR** 13  
A classic Indian dish featuring tender potatoes and peas cooked in a spiced tomato-based curry, offering comfort and flavor
- **89. ALOO PALAK** 13  
Indian dishes where spinach and potatoes are cooked together with spices
- **90. TADKA DAL** 13  
A comforting Indian lentil dish with tempered spices, including cumin and mustard seeds, offering a flavorful and nutritious experience
- **91. CHANNA PALAK** 13  
North Indian recipe made with chickpeas, spinach and garbanzo beans

- **92. DAL FRY** 13  
Luscious yellow lentils infused with aromatic spices, creating a warm and comforting bowl of Dal Fry
- **93. CHANA PALAK** 13  
Hearty chickpeas immersed in a luscious spinach curry, creating a wholesome and flavorful
- **94. CHANA MASALA** 13  
Chickpeas immersed in a spiced tomato-based curry, offering a hearty, flavorful



## Biryani/ Fried Rice/Pulao

- **95. EGG BIRYANI**  15  
A harmonious blend of boiled eggs, aromatic basmati rice, and spices, creating a comforting and flavorful culinary experience
- **96. VEG BIRYANI**  13  
Fragrant basmati rice layered with mixed vegetables, aromatic spices, and herbs, creating a flavorful and satisfying one-pot meal
- **97. PANEER BIRYANI**  14  
Fragrant basmati rice layered with succulent paneer cubes, aromatic spices, and herbs, delivering a flavorful and satisfying vegetarian delight
- **98. CHICKEN BIRYANI**  15  
(Boneless)  
Fragrant basmati rice layered with tender chicken pieces, aromatic spices, and herbs, creating a delicious and fulfilling one-pot meal
- **99. MUTTON BIRYANI**  16  
Fragrant basmati rice layered with succulent mutton, aromatic spices, and herbs, creating a rich and flavorsome one-pot delight
- **100. LAMB BIRYANI**  16  
An exquisite symphony of tender lamb, fragrant basmati rice, and aromatic spices, crafting a rich, soul-satisfying culinary masterpiece

- **101. SHRIMP BIRYANI**  17  
Fragrant basmati rice layered with plump shrimp, aromatic spices, and herbs, creating a delightful and flavorful seafood-infused one-pot dish
- **102. LOBSTER BIRYANI**  22  
The indulgence of succulent lobster, fragrant basmati rice, and exotic spices, a luxurious symphony of flavors in every bite





- **103. BASMATI RICE** 3  
Steamed, fluffy grains, a simple and versatile staple that complements a variety of dishes worldwide
- **104. MATAR PULAO** 10  
Fragrant basmati rice cooked with green peas, aromatic spices, and herbs, creating a flavorful and satisfying dish
- **105. VEG PULAO** 10  
Fragrant basmati rice cooked with mixed vegetables and aromatic spices, a delicious and wholesome one-pot dish
- **106. VEG FRIED RICE** 13  
A wok-kissed medley of colorful vegetables and fluffy rice, elevated with soy sauce, creating a savory delight
- **107. PANEER FRIED RICE** 14  
Stir-fried perfection with succulent paneer, vibrant vegetables, and aromatic spices, delivering an exquisite and satisfying fusion dish
- **108. CORN FRIED RICE** 13  
A golden symphony of sweet corn, delicate grains, and stir-fried vegetables, harmonized with aromatic spices for a delightful culinary experience
- **109. CHICKEN FRIED RICE** 15  
Wok-tossed perfection with tender chicken, crisp vegetables, and aromatic seasonings, offering a savory fusion that's irresistible and satisfying

- **110. LAMB FRIED RICE** 16  
A savory ballet of tender lamb, fluffy rice, and vibrant vegetables, wok-cooked to perfection for an unforgettable culinary journey
- **112. SHRIMP FRIED RICE** 17  
A coastal fusion featuring plump shrimp, fragrant rice, and colorful veggies, wok-tossed for an enticing and satisfying seafood experience
- **113. EGG FRIED RICE** 15  
A delightful dance of fluffy rice, scrambled eggs, and vibrant veggies, wok-cooked with love for a comforting and flavorful experience
- **114. LOBSTER FRIED RICE** 22  
A luxurious melody of succulent lobster, fragrant rice, and stir-fried vegetables, creating a coastal-inspired culinary masterpiece of indulgence



## Tandoori Bread

- **115. BUTTER NAAN** 3  
Indian bread baked in tandoor generously brushed with glistening butter, creating a melt-in-the-mouth experience in every warm, delicious bite
- **116. GARLIC NAAN** 4  
Indian bread baked in tandoor infused with aromatic garlic, providing a savory twist and a flavorful companion to any meal
- **117. ALOO NAAN** 5  
Indian bread baked in tandoor stuffed with spiced mashed potatoes, offering a comforting and flavorful twist to the traditional naan experience
- **118. ONION NAAN** 5  
Indian bread baked in tandoor adorned with finely chopped onions, providing a delightful crunch and savory burst in every bite
- **119. BHATURA** 4  
(2 Pcs)  
Deep-fried, fluffy bread, a perfect accompaniment to spicy chickpea curry, creating a delightful culinary harmony

- **120. PANEER NAAN** 5  
Fluffy Indian bread, generously filled with spiced messed paneer, creating a deliciously comforting and flavorful culinary experience
- **121. CHILLI NAAN** 5  
Indian bread baked in tandoor, featuring a spicy kick with green chillies, adding zest to each bite
- **122. TANDOORI ROTI** 3  
Indian bread baked in tandoor flatbread with a charred exterior, delivering a smoky, soft, and wholesome experience
- **123. POORI** 4  
(2 Pcs)  
Deep-fried bread, golden and crisp, a delectable and versatile Indian delight for any meal



# Desserts

## Sweet

- **124. GULAB JAMUN** 4  
(3 Pcs)  
Soft, deep-fried milk balls soaked in sweet cardamom-infused syrup, a delectable Indian dessert delight
- **125. GAJAR HALWA** 4  
A warm, comforting blend of grated carrots, milk, and sugar, creating a deliciously nostalgic Indian dessert
- **126. RICE PUDDING (KHEER)** 4  
Creamy and comforting, this classic dessert melds fragrant rice, milk, and subtle sweetness, offering a heartwarming culinary embrace
- **127. RAS MALAI** 5  
Delicate cheese dumplings immersed in sweetened milk, a velvety Indian dessert offering blissful, melt-in-the-mouth indulgence

- **128. MANGO KULFI** 4  
Creamy, frozen bliss with luscious mango, condensed milk, and pistachios, a refreshing and indulgent Indian dessert experience
- **129. PISTACHIO KULFI** 4  
A rich frozen treat blending crushed pistachios with creamy milk, delivering a decadent and nutty indulgence in every bite



# Beverages

## Cold / Hot / Soft

- **130. COKE / DIET COKE / ZERO COKE** 2
- **131. SPRITE / FANTA / MOUNTAIN DEW / DR PEPPER** 2
- **132. MANGO JUICE** 4
- **133. APPLE JUICE** 4
- **134. ORANGE JUICE** 4
- **135. MANGO LASSI** 5
- **136. MANGO SHAKE** 5
- **137. SWEET LASSI** 5
- **138. SALTED MINT LASSI** 4

- **139. ROSE LASSI** 5
- **140. ROSE SHAKE** 5
- **141. CHOCOLATE SHAKE** 5
- **142. COLD COFFEE** 5
- **143. INDIAN TEA (CHAI) HOT** 3
- **144. COFFEE** 3
- **145. BLACK TEA** 3
- **146. ICED TEA** 2

