

## Saffron Lunch Special

Available only in Lunchtime

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| ➤ <b>1. SAFFRON VEG PLATE</b> <span style="color: green;">■</span> <b>16</b>             | ➤ <b>5. SAFFRON NON VEG PLATE</b> <span style="color: red;">▲</span> <b>18</b>               |
| (Dine in)  | (Dine in)  |
| Comes with 2 veg curries, 1 Indo chinese item, rice, bread, dessert & drink made by chef | Comes with 2 non veg curries, 1 Indo chinese item, rice, bread, dessert & drink made by chef |
| ➤ <b>2. VEG KATHI ROLL</b> <span style="color: green;">■</span> <b>13</b>                | ➤ <b>6. VEG SPECIAL PLATE</b> <span style="color: green;">■</span> <b>14</b>                 |
| Spiced grilled fresh vegetable, wrapped in a soft paratha with tangy chutneys            | Choose any 1 veg curry comes with bread and rice   |
| ➤ <b>3. PANEER TIKKA KATHI ROLL</b> <span style="color: green;">■</span> <b>14</b>       | ➤ <b>7. CHICKEN SPECIAL PLATE</b> <span style="color: red;">▲</span> <b>16</b>               |
| Spiced grilled paneer tikka wrapped in a soft paratha with tangy chutneys                | Choose any 1 chicken curry comes with bread and rice   |
| ➤ <b>4. CHICKEN TIKKA KATHI ROLL</b> <span style="color: red;">▲</span> <b>14</b>        | ➤ <b>8. LAMB/GOAT SPECIAL PLATE</b> <span style="color: red;">▲</span> <b>17</b>             |
| Spiced grilled chicken tikka wrapped in a soft paratha with tangy chutneys               | Choose lamb/goat curry comes with bread and rice   |

## Appetizers

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| ➤ <b>9. SAMOSA</b> <b>6</b>  | ➤ <b>14. VEG PLATTER</b> <b>12</b>   |
| Fried Pastry with a savory filling such as spice potatoes, onion & green peas  | Paneer pakoda, samosa, aloo tikki, veg pakora  |
| ➤ <b>10. VEG PAKORA</b> <b>6</b>   | ➤ <b>15. SAMOSA CHAAT</b> <b>10</b>  |
| Pakora are deep-fried fritters that feature gram flour (besan) and vegetables  | Spicy, tangy delight with crisp samosas, chutneys, & vibrant toppings, a tempting street food experience |
| ➤ <b>11. ALOO TIKKI</b> <b>6</b>   | ➤ <b>16. ALOO TIKKI CHAAT</b> <b>10</b>  |
| Made with Aloo (Potatoes), spices and herbs these Crispy and Crusty  | Spiced potato patties topped with chutneys, yogurt, and sev, a flavorful street food delight             |
| ➤ <b>12. PANEER PAKORA</b> <b>6</b>  | ➤ <b>17. CHICKEN PAKORA</b> <span style="color: red;">▲</span> <b>8</b>                                  |
| Cubes of spiced paneer coated in gram flour, deep-fried perfection, a crispy and flavorful Indian appetizer                | Tender chicken pieces marinated, coated in a spiced batter, and deep-fried to golden perfection          |
| ➤ <b>13. DAHI PURI</b> <b>10</b>   | ➤ <b>18. FISH PAKORA</b> <span style="color: red;">▲</span> <b>10</b>                                    |
| Mini crispy shells filled with spiced potatoes, chickpeas, yogurt, and chutneys, offering a burst of flavors in every bite | A deep-fried fish coated with well-seasoned gram flour batter  |

## Indo Chinese Specialities

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|---|---|
| ➤ <b>19. GOBI MANCHURIAN</b> <span style="color: green;">■</span> <b>14</b>                         | ➤ <b>22. CHICKEN CHILLI</b> <span style="color: red;">▲</span> <b>16</b>  |
| Indo-Chinese dish featuring crispy fried cauliflower florets tossed in a tangy, spicy sauce         | Chicken thighs with mixed vegetables, soya sauce & tomato sauce garnished with green onions                                       |
| ➤ <b>20. LAHSUNI GOBI</b> <span style="color: green;">■</span> <b>14</b>                            | ➤ <b>23. CHICKEN 65</b> <span style="color: red;">▲</span> <b>16</b>  |
| Cauliflower cooked with garlic, is often known for its aromatic and flavorful profile               | Spicy and tangy deep-fried chicken bites, bursting with aromatic spices, creating a flavorful and addictive South Indian delicacy |
| ➤ <b>21. PANEER CHILLI</b> <span style="color: green;">■</span> <b>14</b>                           |   |
| This Indo Chinese creation has cottage cheese chunks stir-fried with capsicum, onion and soya sauce |   |

# Accompaniments

- **24. PAPADUM** 3  
(4 Pcs)  
Thin, crispy Indian lentil wafers, spiced with cumin & black pepper, served as a crunchy appetizer or side dish
- **25. FRESH SALAD** 4  
A Crisp and vibrant medley of garden-fresh vegetables, tossed with a zesty dressing for a refreshing
- **26. 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.
- **27. MIXED RAITA** 3  
A cooling yogurt blend with diced cucumbers, tomatoes, and onions, seasoned with aromatic spices for delightful refreshment
- **28. MIXED PICKLE** 2  
A vibrant blend of assorted vegetables and fruits, pickled in tangy spices, a zesty condiment

# Tandoor Specialities

- **29. PANEER TIKKA** 15  
Grilled Indian cheese marinated in aromatic spices, creating a smoky, flavorful, and irresistibly tender vegetarian appetizer
- **30. SOYA MALAI CHAAP** 15  
Succulent soya cutlets marinated in creamy spices, grilled to perfection for a delightful vegan treat
- **31. SOYA ACHARI CHAAP** 15  
Tangy-spiced soya cutlets, grilled to perfection, offering a flavorful and satisfying vegan culinary experience
- **32. TANDOORI CHICKEN** 17  
Chicken marinated overnight in Indian spices served with green chutney & tamarind sauce
- **33. CHICKEN TIKKA** 17  
Chicken tikka are little tandoori flavor bombs. Marinate the chicken, skewer and grill
- **34. 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
- **35. CHICKEN MALAI KEBAB** 17  
A delicious combination of minced chicken with creamy spices grilled to perfection for a delightful treat
- **36. TANDOORI FISH** 19  
Fish is marinated in a blend of yogurt and spices, then cooked in a tandoor oven to perfection
- **37. CHICKEN ACHARI TIKKA** 17  
Chicken pieces are marinated in a spicy and tangy mixture of pickling spices (achari masala) and yogurt before being grilled or roasted to perfection
- **38. TANDOORI MIX GRILL** 23  
(Tandoori Chicken, Chicken Tikka, Chicken Malai Kebab, Tandoori fish, Tandoori Shrimp)

# Chef Special

- **39. PANEER TIKKA MASALA** 15  
Grilled paneer cubes in a velvety tomato-based curry with aromatic spices, creating a luscious and flavorful Indian dish
- **40. MALAI KOFTA** 15  
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
- **41. PALAK PANEER** 15  
Velvety spinach curry with soft paneer, enriched with aromatic spices, creating a wholesome & flavorful North Indian delicacy
- **42. PANEER BHURJI** 15  
A popular Indian dish made by scrambling Indian cottage cheese (paneer) with onions, tomatoes, and spices
- **43. BUTTER CHICKEN** 16  
(Chicken thigh)  
Tender, marinated chicken cooked in a rich and creamy spiced tomato and butter (makhan) sauce
- **44. CHICKEN SHAHI KORMA** 16  
creamy Indian curry made with tender chicken cooked in a luxurious sauce of yogurt, cream, nuts, and aromatic spices
- **45. CHICKEN VINDALOO** 16  
Boneless chicken breast sauteed with potatoes in a tangy tomato sauce
- **46. LAMB VINDALOO** 17  
Boneless lamb sauteed with potatoes in a tangy tomato sauce
- **47. LAMB TIKKA MASALA** 17  
Marinated boneless lamb prepared with onions and bell peppers in a creamy tomato sauce
- **48. SHRIMP BUTTER MASALA** 18  
Shrimp ready in tomatoes, margarine and cream sauce and embellished with ground cashews
- **49. LOBSTER BUTTER MASALA** 24  
Rich and creamy Indian dish where tender lobster is cooked in a buttery tomato-based sauce infused with aromatic spices

# Kids Menu

- **50. FRENCH FRIES**  6  
Crispy golden potato strips, with flavorful spiced
- **51. CHICKEN NUGGETS**  7  
(8 pcs with Mild Tikka Masala Sauce)  
Breaded and fried pieces of seasoned chicken
- **52. KIDS VEG PLATE (MILD)**  14  
Choose any 1 veg curry comes with rice & bread
- **53. KIDS NON VEG PLATE (MILD)**  16  
Choose any 1 non veg curry comes with rice & bread

## Tandoori Breads

- **54. NAAN** 3  
Indian bread baked in tandoor providing a savory twist and a flavorful companion to any meal
- **55. GARLIC NAAN** 4  
Indian bread baked in tandoor infused with aromatic garlic, providing a savory twist and a flavorful companion to any meal
- **56. CHILLI NAAN** 5  
Indian bread baked in tandoor, featuring a spicy kick with green chilies, adding zest to each bite
- **57. TANDOORI ROTI** 3  
Indian bread baked in tandoor flatbread with a charred exterior, delivering a smoky, soft, and wholesome experience
- **58. ONION NAAN** 5  
Indian bread baked in tandoor adorned with finely chopped onions, providing a delightful crunch and savory burst in every bite
- **59. ALOO NAAN** 5  
Indian bread baked in tandoor stuffed with spiced mashed potatoes, offering a comforting and flavorful twist to the traditional naan experience
- **60. PANEER KULCHA** 5  
Soft, stuffed Indian bread with savory paneer filling, a delightful fusion of flavors and textures
- **61. PURI/BHATURA** 4  
Deep-fried, fluffy bread, creating a delightful culinary harmony

## Chicken Specialities

- **62. CHICKEN CURRY** 16  
Tender chicken pieces in rich, aromatic curry served with rice, a comforting culinary experience
- **63. CHICKEN TIKKA MASALA** 16  
Dish of roasted marinated chicken chunks in spiced curry sauce
- **64. CHICKEN MADRAS** 16  
Spicy South Indian curry with chicken, tomatoes, and aromatic spices.
- **65. CHICKEN PALAK** 16  
Tender pieces of chicken sauteed with delicious creamed spinach
- **66. CHICKEN KARAHI** 16  
Spicy and aromatic boneless chicken curry cooked in a traditional wok, a flavorful Punjabi specialty
- **67. CHICKEN DO-PYAZA** 16  
Boneless Chicken cooked with caramelized onion sauce, and flavors
- **68. CHICKEN JALFREZI** 16  
Boneless chicken breast simmered with assorted vegetables in a zesty sauce

## Vegetarian Specialities

- **69. NAVRATAN KORMA** 15  
(Mixed Veg cooked with Onion cashew Gravy)  
Consisting of a medley of nine assorted vegetables and fruits cooked in a creamy
- **70. PANEER MAKHANI** 15  
Fresh homemade cheese simmered in a rich, creamy tomato sauce
- **71. CHANA MASALA** 15  
Chickpeas immersed in a spiced tomato-based curry, offering a hearty, flavorful
- **72. PUNJABI BHAJI** 15  
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
- **73. TADKA DAL** 15  
A comforting Indian lentil dish with tempered spices, including cumin and mustard seeds, offering a flavorful and nutritious experience
- **74. DAL MAKHANI** 15  
Creamy black lentils simmered in rich tomato-based gravy, a luscious and aromatic Punjabi staple
- **75. PANEER KARAHI** 15  
Paneer cooked in a tomato-based gravy with bell peppers and aromatic spices in a wok
- **76. ALOO GOBI** 15  
Classic Indian dish featuring soft potatoes and cauliflower, sautéed with spices, creating a flavorful, comforting combination
- **77. BAINGAN BHARTHA** 15  
It is made with a mash of roasted eggplant, onions, tomatoes, herbs and spices
- **78. BHINDI MASALA** 15  
Okra cooked with aromatic spices, tomatoes, and onions, resulting in a flavorful and satisfying dish
- **79. MATAR PANEER** 15  
Soft paneer cubes and green peas in a flavorful tomato-based curry, a classic and comforting vegetarian dish

# Goat Specialities

- **80. GOAT CURRY** 18  
Goat curry is a hearty dish of tender goat meat simmered in a rich, aromatic gravy of spices and tomatoes
- **81. GOAT MADRAS** 18  
Goat simmered in a tasty sauce with coconut flakes and fragrant curry leaves
- **82. GOAT SHAHI KORMA** 18  
Tender goat meat is cooked in a rich, creamy sauce infused with yogurt, cream, nuts, and aromatic spices
- **83. GOAT SAAG** 18  
Tender goat meat cooked in creamy spinach and mustard greens sauce, enriched with aromatic spices
- **84. GOAT ACHARI** 18  
Goat marinated in tangy pickle flavors and perfectly barbecued
- **85. GOAT BUTTER MASALA** 18  
Goat in tomatoes, margarine and cream sauce and embellished with ground cashews
- **86. GOAT KARAHI** 18  
Goat sauteed with onions, chime peppers and gritty Indian flavors
- **87. GOAT DO-PIAZA** 18  
Goat cooked with caramelized onion sauce, and flavors.

# Lamb Specialities

- **88. LAMB CURRY** 17  
Lamb curry is a hearty dish of tender lamb meat simmered in a rich, aromatic gravy of spices and tomatoes
- **89. LAMB MADRAS** 17  
Lamb simmered in a tasty sauce with coconut flakes and fragrant curry leaves
- **90. LAMB SHAHI KORMA** 17  
Lamb simmered in a tasty sauce with coconut flakes and fragrant curry leaves
- **91. LAMB SAAG** 17  
Dish with tender lamb cooked in creamy spinach and mustard greens sauce, seasoned with spices
- **92. LAMB ACHARI** 17  
Lamb imbued with tart pickle flavors and barbecued flawlessly
- **93. LAMB KARAHI** 17  
Savory dish featuring lamb cooked with bell peppers, tomatoes, and spices in a kadai (wok)
- **94. LAMB DO-PIAZA** 17  
Lamb cooked with caramelized onion sauce, and flavors

# Rice Specialities

- **95. VEG BIRYANI** 15  
Fragrant basmati rice layered with mixed vegetables, aromatic spices, and herbs, creating a flavorful and satisfying one-pot meal
- **96. PANEER BIRYANI** 15  
Fragrant basmati rice layered with succulent paneer cubes, aromatic spices, and herbs, delivering a flavorful and satisfying vegetarian delight
- **97. EGG BIRYANI** 15  
A harmonious blend of boiled eggs, aromatic basmati rice, and spices, creating a comforting and flavorful culinary experience
- **98. CHICKEN BIRYANI** 16  
(Boneless)  
Fragrant basmati rice layered with tender chicken pieces, aromatic spices, and herbs, creating a delicious and fulfilling one-pot meal
- **99. MUTTON BIRYANI** 18  
Fragrant basmati rice layered with succulent mutton, aromatic spices, and herbs, creating a rich and flavorsome one-pot delight
- **100. LAMB BIRYANI** 17  
An exquisite symphony of tender lamb, fragrant basmati rice, and aromatic spices, crafting a rich, soul-satisfying culinary masterpiece
- **101. SHRIMP BIRYANI** 18  
Fragrant basmati rice layered with plump shrimp, aromatic spices, and herbs, creating a delightful and flavorful seafood-infused one-pot dish
- **102. LOBSTER BIRYANI** 24  
The indulgence of succulent lobster, fragrant basmati rice, and exotic spices, a luxurious symphony of flavors in every bite
- **103. VEG FRIED RICE** 15  
A wok-kissed medley of colorful vegetables and fluffy rice, elevated with soy sauce, creating a savory delight
- **104. PANEER FRIED RICE** 15  
Stir-fried perfection with succulent paneer, vibrant vegetables, and aromatic spices, delivering an exquisite and satisfying fusion dish
- **105. CORN FRIED RICE** 15  
A golden symphony of sweet corn, delicate grains, and stir-fried vegetables, harmonized with aromatic spices for a delightful culinary experience
- **106. LAMB FRIED RICE** 17  
A savory ballet of tender lamb, fluffy rice, and vibrant vegetables, wok-cooked to perfection for an unforgettable culinary journey
- **107. SHRIMP FRIED RICE** 18  
A coastal fusion featuring plump shrimp, fragrant rice, and colorful veggies, wok-tossed for an enticing and satisfying seafood experience
- **108. EGG FRIED RICE** 15  
A delightful dance of fluffy rice, scrambled eggs, and vibrant veggies, wok-cooked
- **109. CHICKEN FRIED RICE** 16  
Wok-tossed perfection with tender chicken, crisp vegetables, and aromatic seasonings, offering a savory fusion that's irresistible and satisfying



# Seafood Specialities

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| ➤ <b>110. SHRIMP CURRY</b><br>Shrimp cooked with ginger and garlic in a delightful curry sauce         | 18 | ➤ <b>115. SHRIMP MADRAS</b><br>Shrimp simmered in a tasty sauce with coconut flakes and fragrant curry leaves                                  | 18 |
| ➤ <b>111. SHRIMP TIKKA MASALA</b><br>Shrimp cooked with new pureed tomatoes, onions, and chime peppers | 18 | ➤ <b>116. LOBSTER CURRY</b><br>Lobster curry is a hearty dish of tender lobster meat simmered in a rich, aromatic gravy of spices and tomatoes | 24 |
| ➤ <b>112. SHRIMP VINDALOO</b><br>Shrimp sauteed with potatoes in tart pureed tomatoes                  | 18 | ➤ <b>117. LOBSTER KORMA</b><br>Tender lobster meat is cooked in a rich, creamy sauce infused with yogurt, cream, nuts, and aromatic spices     | 24 |
| ➤ <b>113. SHRIMP SHAHI KORMA</b><br>Shrimp cooked with raisins in a tasty velvety sauce                | 18 |  |    |
| ➤ <b>114. SHRIMP PALAK</b><br>Shrimp Sauteed with creamed spinach and flavors                          | 18 |  |    |

## Desserts

### Sweet

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| ➤ <b>118. GULAB JAMUN</b><br>Soft, deep-fried milk balls soaked in sweet cardamom-infused syrup, a delectable Indian dessert delight  | 5 | ➤ <b>121. MANGO KULFI</b><br>Creamy, frozen bliss with luscious mango, condensed milk, and pistachios, a refreshing and indulgent Indian dessert experience | 5 |
| ➤ <b>119. RICE PUDDING (KHEER)</b><br>Creamy and comforting, this classic dessert melds fragrant rice, milk, and subtle sweetness, offering a heartwarming culinary embrace | 5 | ➤ <b>122. PISTACHIO KULFI</b><br>A rich frozen treat blending crushed pistachios with creamy milk, delivering a decadent and nutty indulgence in every bite | 5 |
| ➤ <b>120. RAS MALAI</b><br>Delicate cheese dumplings immersed in sweetened milk, a velvety Indian dessert offering blissful, melt-in-the-mouth indulgence                   | 6 |   |   |

## Beverages

### Cold / Hot / Soft

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| ➤ <b>123. COKE / DIET COKE / SPRITE</b> | 3 | ➤ <b>128. SALTED MINT LASSI</b> | 4 |
| ➤ <b>124. FANTA / DR PEPPER</b>         | 3 | ➤ <b>129. SWEET LASSI</b>       | 5 |
| ➤ <b>125. MANGO JUICE</b>               | 4 | ➤ <b>130. LEMONADE</b>          | 3 |
| ➤ <b>126. APPLE JUICE</b>               | 4 | ➤ <b>131. MANGO SHAKE</b>       | 5 |
| ➤ <b>127. MANGO LASSI</b>               | 5 | ➤ <b>132. ICED TEA</b>          | 3 |