

MENU

F&B experience by Chef Ganesh and Team





Good food is the foundation of genuine happiness

Food, that is scrumptious and is cooked by our in-house Chef Ganesh, from locally sourced ingredients. Cuisines that are versatile and truly echo our Farm to Table experience. Join us as we take you on a culinary journey and engage all your senses in exploring your taste buds, while you enjoy your stay with us at SaffronStays.





BREAKFAST

(8:30 am - 10:30 am)

Break your fast with wholesome Indian dishes comprising of local fare (any two)

Poha, Upma, Idli-Sambar-Chutney, Dalia,
Medu Vada, Misal Pav,Thalipeeth, Uttapam,
Sabudana Khichdi, Sabudana Vada, Pancakes, Stuffed Paratha,
Vada Pav,Baked Beans on Toast, Nutella Banana Toast,
Waffles, Dabeli, Veg Sandwich,
Eggs to Order (Scrambled, Masala Omlette, Fried, Boiled)

Served with an English breakfast fit for a king.

Bread, Butter & Jam

Tea/Coffee

Hot/Cold milk

Watermelon/Papaya/Banana





LUNCH/DINNER

(Lunch - 12:30 pm - 02:30 pm Dinner - 8.30 pm - 10.30 pm)

Catering to your tastebuds, food preferences and likes, our main menu has nutritious food of a variety comprising of the below choices,

Veg Meal – 1 Veg dry + 1 Veg gravy + Bread + 1 Rice + 1 Dal + 1 Dessert

OR

Chinese Meal

Soup + Appetizer + Main course + Rice/ Noodles + Dessert
OR

Mexican and Continental

Soup + Appetizer + Main course + Dessert

OR

Alternate Meals

(Jain food available in Indian Meals only)





Veg Gravy

Paneer Masala, Kadai Paneer, Mutter Paneer,
Palak Paneer, Aloo Rasedar, Aloo Mutter,
Veg Kolhapuri, Mix Vegetable, Subz Kolhapuri,
Mushroom Mutter, Kadai Sabzi, Veg Kofta Curry, Chhole

Veg Dry

Kurkuri Bhindi, Gobi Mutter, Tawa Sabzi,
Bharwa Baingan, Green Peas Masala, Veg Hariyali,
Lasooni Palak, Sag-e-Panchmel, Aloo Jeera Hingwala,
Patta Gobi Mutter, Aloo Gobhi, Stuffed Tomato,
Stuffed Capsicum, Aloo Methi

Non Veg Gravy

Chicken Masala
Butter Chicken
Kadai Chicken
Chicken Handi
Home Style Chicken Curry





CHEF'S SPECIAL

Indian meals are a versatile amalgamation of the history, culture, spices and tradition of the place. Every dish we make stays true to our need to satisfy you & your family during your stay at our home.

Mutter Paneer
Paneer Tikka Masala
Moong Usal
Matki Usal
Pithla
Chawli Usal
Bhindi Masala
Paneer Bhurji
Jhunka

Egg Curry Agri Chicken Masala Malvani Chicken





BREADS

(Any One)

Soak up your gravies and sides with our versatile array of breads.

Phulka, Tawa Paratha, Tawa Ajwaini Paratha, Mint Paratha, Puri, Missi Roti, Methi Paratha, Hari Mirch Roti

RICE

(Any One)

Jeera Rice, Steamed, Rice, Dal Khichdi, Peas Pulav, Lemon Rice, Subz Pulav, Mint Pulav, Curd Rice

DAL

(Any One)

Dal Tadka, Dal Makhani, Dal Fry, Akkha Masoor Tadka, Rajma, Kadhi Pakoda, Dal Makhani, Dal Palak, Daal Paanch-e-Mel, Kali Masoor Dal, Chhole, Dal Methi





CHINESE MEAL

Soup

(Choose One)

Manchow Soup, Lemon Coriander Soup, Sweet Corn Soup, Tomato Soup, Clear Soup, Mix Veg Soup

Appetizer

(Choose One)

Kung Pao Potato, Honey Chilli Potato, Crispy Veg, Veg Manchurian Dry

Maincourse

(Choose One)

Kung Pao Potato/Chicken, Paneer/Chicken Chilly, Veg/Chicken Manchurian, Stir Fried Vegetables

Choice of Rice Or Noodles

(Choose One)

Burnt Garlic Rice / Noodles, Szechzwan Rice / Noodles, Chilly Garlic Rice / Noodles, Veg Fried Rice / Hakka Noodles





MEXICAN AND CONTINENTAL MEAL

Soup

(Choose One)

Tomato Basil Soup, Cream of Veg Soup, Hot Garlic Veg Soup, Veg Clear Soup

Appetizer

(Choose One)

Nachos with Sour Cream & Salsa Veg Cutlet, Paneer Cutlet

Maincourse

(Choose One)

Veg Pasta with Garlic Bread with cheese Choice of Sauce Arabaita or Alfredo

Quesadillas with Sour Cream and Salsa

Paneer And Potato Wrap





ALTERNATE MEALS

Pav Bhaji

Idli, Dosa, Sambhar Chutney

Chhole Bhature

Aloo Tikki Chhole

Puri Bhaji





DESSERT

(Any One)

Those with a sweet tooth, will find our desserts irresistible!

Fresh Fruit Cream, Truffle Pudding, Fruit Custard, Shrikhand, Gulab Jamun, Modak, Sheera, Rice Kheer/ Vermicelli Kheer

HIGH TEA

(Any One)

Cap an Eventful Day With a Relaxing High Tea.

Mix Bhajiya, French Fries, Sabudana Wada, Dabeli,
Chilli Cheese Toast, Sandwich, Cutlets, Pakodas, Moong Dal Bhaji,
Dal Vada, Bread Pakoda
Tea/Coffee





SIDES AND EXTRAS

(8 pcs in each dry dish)

Vadi - Rs 200

Stuffed Mirchi - Rs 150

Cutlets - Rs 200

Alu Vadi - Rs 200

Kothimbir Vadi - Rs 200

Maggi Masala - Rs 100

Cheese Maggi - Rs 130

French Fries - Rs 150

Grilled Cheese Sandwich - Rs 150

Grilled Veg Sandwich - Rs 130

Peanut Masala Chaat - Rs 150

Aloo Chaat - Rs 150

Paneer Chilly - Rs 250

Masala Tea - Rs 70

Coffee - Rs 100

Milk - Rs 100

Chaas - Rs 60

Nimbu Pani - Rs 40

Soft Drinks (400ml) - Rs 65

Tomato Soup - Rs 100





BARBEQUE

(@ 750 Per Head)

Choose marinade (Any one) Tikka/Hariyali/Reshmi

Paneer/Chicken
Mushroom
Capsicum
Onion
Potato
Baby Corn





Relish all the good things coming your way, and call out to us for more. While you're at it, please remember,

24-hour Lead Time

The earlier you tell us, the more time we have to prepare scrumptious satisfying food for you.

Fresh and Local

We don't just say fresh, we make fresh food everyday from produce sourced locally.

Daily TDH Menus

While our TDH Menu choice is standard, choose anything from our a la carte over and above it informing us 2-hours in advance.

Free Meals for Kids

Absolutely! Every kid below 6 years enjoys the same menu at no additional cost.





We hope you enjoy our delectable food & have a wonderful stay. Do leave us your feedback and recommendations.

