



SAFFRONSTAYS

THE DUNNOTTAR
MENU

F&B experience by Chef and team

THE DUNNOTTAR



A warm welcome to this exciting feast we have prepared for you. Food that is scrumptious and cooked in-house by our chefs, from locally sourced ingredients and versatile cuisines that truly echo our unique farm-to-table experience. Join us as we take you on a culinary journey and engage all of your senses, refresh memories and explore tastes while you enjoy your stay with us at SaffronStays.



SAFFRONSTAYS

THE DUNNOTTAR



MONDAY

SOUP OF THE DAY

Carrot & Ginger

₹ 200

CHILLI CHEESE TOAST

Fresh white bread baked with cheese and fresh green chillies - a classic childhood memory

₹ 375

CHICKEN 65

A classic created in 1965 by Buhari Hotel, this is a spicy boneless chicken dish infused with flavors of curry leaves. Minimum order 2 of portions

₹ 600

DOSA

A light Indian crepe served with Sambar, a spicy lentil curry and typical South Indian condiments that change every day – Ask your host for the chutney-of-the-day. Minimum order 2 of portions

₹ 375



SAFFRONSTAYS

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SAVOURY

DUNNOTTAR CHICKEN CURRY

A homely chicken curry full of fragrant spices and tender pieces of chicken.

₹ 550

VEGETABLE CURRY

A spicy coconut based gravy made with herbs and seasonal vegetables

₹ 375

JEERA PULAO

A staple rice dish consisting of basmati rice flavored with cumin seeds

₹ 320

CURD RICE

A rice dish comprised of soft rice mixed with fresh yoghurt and tempered spices

₹ 320



SAFFRONSTAYS

THE DUNNOTTAR



ACCOMPANIMENTS

PHULKA

A phulkha ("puffed up") is healthy flat bread which is soft and oil free – served hot and puffy

₹ 250

PLAIN / PUDINA ROTI

A traditional Indian Roti served plain or flavored with fresh mint leaves

₹ 250 / 320

YOGHURT

Fresh homemade curd

₹ 150

RAITA

A classic yoghurt dish consisting of homemade curd typically made with cucumber, onions, or tomatoes

₹160



SAFFRONSTAYS

THE DUNNOTTAR



SWEET

Dessert of the day
₹1000



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TUESDAY

SOUP OF THE DAY

Corn & Celery

₹ 250

MASALA VADA

A crispy and savory fritter made from ground pulses and onions and seasoned with spices and served with coconut chutney

₹ 345

PEPPER CHICKEN

An aromatic and spicy chicken dish roasted with freshly ground pepper and Indian curry leaves

₹ 560

IDLI

A soft and fluffy steamed rice cake served with typical South Indian condiments that change every day – Ask your host for the chutney-of-the-day

₹ 375



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KADAI CHICKEN

A flavorful chicken dish cooked with onions, tomatoes, roots vegetables and ground spices known as 'kadai'

₹ 600

PANEER KURMA / VEGETABLE KURMA

A mildly spiced cashew gravy with fresh cottage cheese or seasonal vegetables

₹ 425 / ₹ 375

PEAS PULAO

A rice dish consisting of basmati rice made peas, coconut milk, and fresh herbs

₹ 500

CURD RICE

A dish comprised of soft rice mixed with fresh yoghurt and tempered spices

₹ 320



THE DUNNOTTAR



ACCOMPANIMENTS

PHULKA

A phulkha ("puffed up") is healthy flat bread which is soft and oil free – served hot and puffy
₹ 250

PLAIN / PUDINA ROTI

A traditional Indian Roti served plain or flavored with fresh mint leaves
₹ 250 / 320

YOGHURT

Fresh homemade curd
₹ 150

RAITA

A classic yoghurt dish consisting of homemade curd typically made with cucumber, onions, or tomatoes
₹160



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SWEET

Dessert of the day
₹1000



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WEDNESDAY

SOUP OF THE DAY
Seasonal Vegetables
₹ 200

CHILLI CHEESE TOAST
Fresh white bread baked with cheese and fresh green
chillies - a classic childhood memory
₹ 375

CHICKEN HARIYALI
A succulent appetizer of tender chicken marinated in
cilantro and mint. Minimum order of 2 portions
₹ 600

DOSA
A light Indian crepe served with Sambar, a spicy lentil
curry and typical South Indian condiments that
change every day – Ask your host for the chutney-
ofthe-day. Minimum order of 2 portions
₹ 375



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SAVOURY

CHICKEN KURMA

A creamy coconut curry with tender chicken and a subtle aroma of spices

₹ 550

MIXED VEGETABLE CURRY

A simple homestyle curry tempered in spices. Ask your server if you would like it prepared - dry or gravy

₹ 375

VEGETABLE PULAO

A staple rice dish consisting of basmati rice typically made with seasonal vegetables

₹ 500

CURD RICE

A dish comprised of soft rice mixed with fresh yoghurt and tempered spices

₹ 320



THE DUNNOTTAR



ACCOMPANIMENTS

PHULKA

A phulkha (“puffed up”) is healthy flat bread which is soft and oil free – served hot and puffy

₹ 250

PLAIN / PUDINA ROTI

A traditional Indian Roti served plain or flavored with fresh mint leaves

₹ 250 / 320

YOGHURT

Fresh homemade curd

₹ 150

RAITA

A classic yoghurt dish consisting of homemade curd typically made with cucumber, onions, or tomatoes

₹160



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SWEET

Dessert of the day

₹1000



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THURSDAY

SOUP OF THE DAY

Chow Chow

₹ 200

MILAGAI BHAJJI

A popular tea-time snack comprised of battered green chillies with crispy gram flour coating served with chutney

₹ 320

CHICKEN 65

A classic created in 1965 by Buhari Hotel, this is a spicy boneless chicken dish infused with flavors of curry leaves. Minimum order of 2 portions

₹ 600

TIFFIN

ONION OOTHAPPAM

A thick Indian pancake topped with crispy onions and green chillies served with typical South Indian condiments that change every day – Ask your host for the chutney-of-the-day. Minimum order of 2 portions

₹ 375



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SAVOURY

THE DUNNOTTAR CHICKEN CURRY

A homely chicken curry full of fragrant spices and tender pieces of chicken

₹ 550

VEGETABLE STEW

A simple and light coconut stew typically made with potatoes, carrots and beans

₹ 360

JEERA PULAO

A staple rice dish consisting of basmati rice flavored with cumin seeds

₹ 320

CURD RICE

A rice dish comprised of soft rice mixed with fresh yoghurt and tempered spices

₹ 320



THE DUNNOTTAR



ACCOMPANIMENTS

PHULKA

A phulkha (“puffed up”) is healthy flat bread which is soft and oil free – served hot and puffy

₹ 250

PLAIN / PUDINA ROTI

A traditional Indian Roti served plain or flavored with fresh mint leaves

₹ 250 / 320

YOGHURT

Fresh homemade curd

₹ 150

RAITA

A classic yoghurt dish consisting of homemade curd typically made with cucumber, onions, or tomatoes

₹160



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SWEET

Dessert of the day

₹1000



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FRIDAY

LIGHT

SOUP OF THE DAY

Carrot & Ginger

₹ 200

CHILLI CHEESE TOAST

Fresh white bread grilled with cheese and fresh green chillies - a classic childhood memory

₹ 375

PEPPER CHICKEN

An aromatic and spicy chicken dish roasted with freshly ground pepper and Indian curry leaves

₹ 560

TIFFIN

KULI PANIHARAM

A light and shallow fried rice dumpling served with typical South Indian condiments that change every day
– Ask your host for the chutney-of-the-day

₹ 375



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SAVOURY

CHICKEN KURMA

A creamy coconut curry with tender chicken and a subtle aroma of spices

₹ 550

PANEER BUTTER MASALA

A classic dish of fresh cottage cheese chunks in a rich and creamy tomato gravy

₹ 550

PEAS PULAO

A rice dish consisting of basmati rice made peas, coconut milk, and fresh herbs

₹ 500

CURD RICE

A rice dish comprised of soft rice mixed with fresh yoghurt and tempered spices

₹ 320



THE DUNNOTTAR



ACCOMPANIMENTS

PHULKA

A phulkha (“puffed up”) is healthy flat bread which is soft and oil free – served hot and puffy

₹ 250

PLAIN / PUDINA ROTI

A traditional Indian Roti served plain or flavored with fresh mint leaves

₹ 250 / 320

YOGHURT

Fresh homemade curd

₹ 150

RAITA

A classic yoghurt dish consisting of homemade curd typically made with cucumber, onions, or tomatoes

₹160



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SWEET

Dessert of the day
₹1000



SAFFRONSTAYS

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SARURDAY

LIGHT

SOUP OF THE DAY

Corn

₹ 250

HAND CUT POTATO FRIES

A club favorite - served with a tomato sauce

₹ 440

CHICKEN 65

A classic created in 1965 by Buhari Hotel, this is a spicy boneless chicken dish infused with flavors of curry leaves. Minimum order of 2 portions

₹ 600

TIFFIN

DOSA

A light Indian crepe served with Sambar, a spicy lentil curry and typical South Indian condiments that

change every day – Ask your host for the chutney-of-the-day. Minimum order of 2 portions

₹ 375



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SAVOURY

THE DUNNOTTAR CHICKEN CURRY

A homely chicken curry full of fragrant spices and tender pieces of chicken

₹ 550

PANEER KURMA

A mildly spiced cashew gravy with fresh cottage cheese

₹ 425

VEGETABLE PULAO

A rice dish consisting of basmati rice made with seasonal vegetables, coconut milk, and fresh herbs

₹ 500

CURD RICE

A rice dish comprised of soft rice mixed with fresh yoghurt and tempered spices

₹ 320



THE DUNNOTTAR



ACCOMPANIMENTS

PHULKA

A phulkha (“puffed up”) is healthy flat bread which is soft and oil free – served hot and puffy

₹ 250

PLAIN / PUDINA ROTI

A traditional Indian Roti served plain or flavored with fresh mint leaves

₹ 250 / 320

YOGHURT

Fresh homemade curd

₹ 150

RAITA

A classic yoghurt dish consisting of homemade curd typically made with cucumber, onions, or tomatoes

₹160



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SWEET

Dessert of the day
₹1000



SAFFRONSTAYS

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SARURDAY

SOUP OF THE DAY

Chow Chow

₹ 200

CHILLI CHEESE TOAST

Fresh white bread baked with cheese and fresh green chillies - a classic childhood memory

₹ 375

VEGETABLE CUTLET

A crumb coated and pan fried snack with an aromatic vegetable filling

₹ 375

CHICKEN CUTLETS

A crumb coated and pan fried snack with a marinated chicken filling

₹ 560



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SAVOURY

MIXED VEGETABLE CURRY

Seasonal vegetables tempered with spices

₹ 375

CHICKEN KURMA

A creamy coconut curry with tender chicken and a subtle aroma of spices

₹ 550

JEERA PULAO

A staple rice dish consisting of basmati rice flavored with cumin seeds

₹ 320

CURD RICE

A rice dish comprised of soft rice mixed with fresh yoghurt and tempered spices

₹ 320



THE DUNNOTTAR



ACCOMPANIMENTS

PHULKA

A phulkha ("puffed up") is healthy flat bread which is soft and oil free – served hot and puffy

₹ 250

PLAIN / PUDINA ROTI

A traditional Indian Roti served plain or flavored with fresh mint leaves

₹ 250 / 320

YOGHURT

Fresh homemade curd

₹ 150

RAITA

A classic yoghurt dish consisting of homemade curd typically made with cucumber, onions, or tomatoes

₹160



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SWEET

Dessert of the day
₹1000



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