



ALPINE BLUE

MENU

F&B experience by Chef and team



SIGNATURE



ALPINE BLUE

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.



ALPINE BLUE

BREAKFAST

(8:30am - 10:30am)

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

Continental Breakfast	250
(Choice Of Canned Juice, Toast With Butter/jam/honey & Tea Or Coffee)	
Indian Breakfast	320
(Lassi Sweet/salted/masala, Choice Of Poori Bhaji Or Cholle Bhatura Or Stuffed Parantha Served With Curd & Pickle, Tea Or Coffee)	
American Breakfast	350
(Choice Of Canned Juice, Cereals With Hot/cold Milk, Toast With Butter/jam, Two Eggs Fried Or Poached & Tea Or Coffee)	
Toast With Butter	100
Sliced Fruit Selection(Served With Mint & Honey)	180
Choice Of Cereals/oats	160
Eggs To Order	180
(Two Farm Fresh Eggs-fried/boiled/poached/scrambled/cheese Omelete)	
French Toast	160
(Slice Of Bread Soaked In Mixture Of Egg,milk And Sugar & Golden Fried)	
Parantha	180
(2 Pcs)(Plain Or Choice Of Stuffing Aloo/pyaz/gobhi Served With Curd & Pickle)	
Paneer Parantha	220
(2 Pcs)(Served With Curd & Pickle)	
Poori Bhaji	220
Cholley Bhatura	250
Poha	150
Assorted Pakora	160
Veg Cutlet	180
French Fries	160
Sandwich (Veg/non Veg)	160/200
Grilled Sandwich (Veg/non Veg)	180/230
Paneer Pakora	200



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SALADS & SOUPS

Green Salad	120
Paneer Chat	180
Aloo Channa Chat	150
Choice of Raita(Boondi/Cucumber/Mixed/Mint/Potato/Pineapple	150
Choice of Cream Soups(Tomato/Spinach/Vegetables)	150
Sweet corn soup (Veg/Non veg)	130/160
Manchow Soup (Veg/Non veg)	130/160
Clear Soup (Veg/Non veg)	130/160
Lemon Coriander Soup (Veg/Non veg)	130/160
Hot & Sour (Veg/Non veg)	130/160
Cream of Mushroom	130



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MAIN COURSE

(12:00 PM to 03:00 PM & 07:00 PM to 10:45 PM)

Vegetarian

Punjabi Dal Tadka	220
Dal Makhani	260
Channa Masala	260
Rajmah Raseela	260
Mix Vegetables	260
Navrattan Korma	300
Zeera Aloo	200
Dum Aloo	240
Dum Aloo Kashmiri	280
Mushroom Masala	290
Mutter Mushroom	290
Paneer Bhurji	300
Mutter Paneer	300
Palak Mushroom	325
Kadhai Paneer	325
Paneer Lababdar	325
Palak Paneer	325
Paneer Handi	325
Cheese Tomato	325
Paneer Butter Masala	325
Paneer Kali Mirch	325
Hyderabadi Paneer	325
Paneer Meethi Malai	350
Malai Kofta	350



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MAIN COURSE

(12:00 PM to 03:00 PM & 07:00 PM to 10:45 PM)

Non-Vegetarian

Chicken Curry	360
Palak Chicken	390
Kadhai Chicken	390
Palak Mutton	450
Rara Gosht	480
Egg Curry Masala (2 pcs)	250

BASMATI KA KHAZANA

Steam Rice	160
Veg Pulao/Jeera/Matter	220
Vegetable Biryani (Redolence rice cooked with seasonal vegetables, indian spices & Yoghurt)	300

INDIAN BREADS

Butter Roti	40
Tawa Roti	30
Stuffed Naan	90
Lacha Parantha	70



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HIMACHALI DISHES (ON DEMAND)

Guchiya (seasonal)(a rare herbal vegetable found only in Himayas served fried with Potatoes)	800
Siddu (Mixture of wheat and refined flour steamed and stuffed with afeem dana/sesame seed/Dry pulse and served with ,elted ghee and Chutney)	800
Kheru (Mild fried Lassi)	180



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CHINESE

Vegetarian Starters

Veg Spring Roll	240
Honey Chilly Potato	240
Vegetables Machurian	260
Crispy Corn Chilly Peeper	260
Honey Chilly Cauliflower	260
Cheese Corn Roll	260
Chilly Paneer	280
Chilly Mashroom	280

Non-Vegetarian Starters

Chicken Spring Roll	290
Lemon Chicken	350
Chilly Chicken	380
Garlic Chicken	400



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MAIN COURSE VEG.

Vegetables sweet and sour	250
Noodles	260
Fried Rice	220
Garlic/Ginger Fried Rice	240

MAIN COURSE NON VEG.

American Chopsuey	350
Chicken Manchurian	340
Noodles	340
Fried Rice	260
Garlic/Ginder Fried Rice	280



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PASTA

Pasta (White/Red) 280
(Penne pasta tossed in tomato sauce flavoured
with garlic, olive oil & Chilli flakes)

DESSERTS

Ice Cream	120
Hot Gulab Jamun	120
Sewiyan	150
Kheer	150
Gajar ka halwa (seasonal)	180
Fruit custard	180
Tuti-Fruti	160



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BEVERAGES

Aerated Water	75
Fresh Lime Water	60
Fresh Lime Soda	80
Mojito	100
Canned Juice	100
Shake (Vanilla/Strawberry/Chocolate/Banana/Mango)	120
Shake with Ice Cream (Vanilla/Strawberry/Chocolate/Banana/Mango)	150
Cold Coffee	120
Cold Coffe with Ice Cream	150
Lassi (Sweet/Salted/Masala)	100
Nourishing Drink	120
Coffee	70
Tea Masala	50



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ALPINE BLUE

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.



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

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