



SAFFRONSTAYS

KINGORI HOUSEBOAT
MENU

F&B experience by Chef and team

KINGORI HOUSEBOAT



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

KINGORI HOUSEBOAT



BREAKFAST

(07:30 AM to 10:30 AM)

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

Omelet/Fried Eggs(4 eggs)	225
Omelet Stuffed/Masala	250
Boiled Eggs	100
Cereals(Corn Flakes/Porridge)	250
Mix Dry Fruit with corn flakes(Mueseli-loose mixture of mainly rolled oats or corn flakes together with various dried fruit pieces, nuts and seeds)(150g)	300
Parantha(Gobhi/Potato/Paneer)	150



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BREAKFAST

(07:30 AM to 10:30 AM)

FIXED BREAKFAST @380/PERSON

Egg Bhurji/Any variety in egg
Parantha(Gobhi/Potato/Paneer) or Poha/Upma
Toast (Butter/Jam)
Tea/Coffee

SIGNATURE BREAKFAST @650/PERSON

Any variety in egg
Poha/Upma
Parantha(Gobhi/Potato/Paneer)
Fresh Fruits/Salad
Juices as per choice/availability
Tea/Coffee
Butter Toast



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MAIN COURSE

Mutton Dishes

Gushtaba	725
Rista	725
Mutton Rogan Josh	700
Mutton Yakhni	700
Mutton Dhania Qurma	700
Mutton Mirchi Qurma	700
Methi Maz	400
Tabak Maz(2 pieces)	650
Lahabi Kabab	750
Mutton Curry	700
Palak Maz	750
Peas Keema	650
Kingori Special Dish (Fried meat in Ghee with Potatos)	1200 for 2 person
Kingori Special Dish (Meat Chaap with meshed potatos)	1200 for 2 person

Chicken Dishes

Chicken Roganjosh	420
Chicken Qurma	490
Chicken Curry	450
Butter Chicken(with bone)	450
Butter Chicken (Boneless)	550
Fry Chicken	550
Grilled Chicken	450
Chicken Manchurion	460
Kingori Special Chicken (Prepared with milled onion gravy)	600
Chicken Yakhni	480



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MAIN COURSE

Vegetables

Mix Veg	350
Karam Saag	280
Dum Aloo	300
Nadroo Yakhni(seasonal)	350
Bham Shoont(Seasonal)	350
Dal (All kinds)	250
Mushroom Peas	350
Paneer Vegetables	450
Shahi Paneer	350
Egg Bhujia	250
Aloo Bhurji	270
Aloo Bukhara	380

Fish Items

Fish Curry	400
Fried Fish with Chips	450
Fish Cutlet	480
Tandoori Fish Tikka	420
Kingori Special Fish	670
(Full fish prepared with Kashmiri Masala and served with fried potatoes and onion/green cutney)(500g)	



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RAITA/SALAD

Raita of choice as per availability (Mix-veg/Cucumber/Boondi)	175
Curd (50g/250g)	50/100
Lassi (Plain/Sweet/Salty)	80
Mix Salad (Cucumber/Cabbage/Onion)(200g)	180

INDIAN BREADS

Plain Tawa Roti	25
Butter Roti	35
Parantha(Gobhi/Potato/Paneer)	150

RICE

Plain Rice(250g)	100
Zeera Rice(250g)	170
Biryani (Chicken/Mutton)	350/580
Chicken Fried Rice	320
Vegetable Fried Rice	280
Kashmiri Plain Pullao	400
Kashmiri Dry Fruit Pullao	560
Kingori special Pullao	850



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FIXED DINNER

NON-VEG @750/PERSON

Fish Curry/Chicken Curry/Chicken Kanti

Dal(Any Type)

Mix Vegetable

Roti

Rice(Plain/Jeera)

Dessert(Gulab Jamun/Rasgulla)

VEG @650/PERSON

Paneer Gravy/Paneer Bhurji

Dal(Any Type)

Mix Vegetable

Roti

Rice(Plain/Jeera)

Dessert(Gulab Jamun/Rasgulla)



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DESSERTS

Ice Cream (Seasonal)	120
Firni	150
Walnut Brownie with Ice Cream	350
Walnut Tart with Ice Cream	350
Gulab Jamun/Rasgula (3 pieces)	120
Kingori Special Dessert	280
(prepared of queen apple without milk)	
Banana Fritter (includes egg)	270
Frenchh Toast	270
Sooji Halwa	150
Mix Fruit Custard	380
Normal Custard	180



KINGORI HOUSEBOAT



MAKE YOUR OWN TRAMI (NON VEG)

BASIC ITEMS

Rice

Methi Maz

(Different parts of Lamb meat cooked together in a creamy mince kind of dish)

Kabab

(Grilled mince meat with a blend of spices)

Tabak Maz

(Pan Fried ribs of Lamb)

NON VEG SELECTION

(Choose any three of the following non-veg items to add on the trami)

Rista

(Mutton koftas made by mixing lamb meat by pounding on a stone and made like a smooth paste and cooked in onion sauce)

Gustaba

(Mutton koftas made by mixing lamb meat by pounding on a stone and made like a smooth paste and cooked in yoghurt)

Mirchi Qurma

(Rich spicy Kashmiri dish cooked with Kashmiri spices in thick onion and kashmiri red chilly based sauce)

Dhania Qurma

(Aromatic Lamb dish prepared in yoghurt based sauce)

Lahabi Kabab

(Lamb mutton koftas cooked in creamy yoghurt based sauce)

Mutton/Chicken Yakhni

(Mutton/Chicken cooked yoghurt)

Rogan Josh

(Aromatic dish prepared in Kashmiri dry red chillies for the color and cooked in oil at intense heat)



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MAKE YOUR OWN TRAMI (NON VEG)

VEG SELECTION

(Choose any two of the following veg items to add on the trami)

Kashmiri Saag

(Haak Saag prepared like a wazwan dish full of aroma and taste)

Nadroo Yakhni (Seasonal)

(Aromatic Nadroo as also called Lotus stem dish prepared in yoghurt based Yakhni sauce)

Tomato Paneer

(Paneer cooked with tomato in traditional Kashmiri way)

Aloo Bhukhara (Seasonal)

(Plums cooked in a tick sauce)

Bham Shoont (Seasonal)

(Quince apple cooked in a famous Kashmiri style. Mostly available from August to December)

Dum Aloo

(A Kashmiri Pandit cuisine prepared in a signature way of slow cooking on Dum)

INR 1300 (PER PERSON)

IMPORTANT NOTE

Trami Is Precious Cultural Serving For Us Where Each Person Gets Their Share Of Dishes. Its Not A Platter Which Is Shared. Only Served Here For Those Who Want To Respect Our Culture The Way It Is. So Kindly Do Not Insult Our Culture By Asking To Share A Trami. Trami Is Not A Platter And Each Person Needs To Get Their Own,



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MAKE YOUR OWN TRAMI (VEG)

BASIC ITEMS

Rice

Khata Baingan

(Aromatic baingan(egg plant/brinjal)prepared in a traditional way)

Nadroo/Potato Tikki

(Nadroo as also called Lotus stem,prepared in a way which is very local)

CHOOSE ANY FIVE OF THE FOLLOWING ITEMS

Nadroo Yakhni (Seasonal)

(Aromatic Nadroo as also called Lotus stem dish prepared in yoghurt based yakhni sauce)

Tomato Paneer

(Paneer cooked with tomato in a traditional kashmiri way)

Dum Aloo

(A Kashmiri pandit cuisine prepared in a signature way of slow cooking on Dum)

Palak Mushroom

(Palak again an item cooked in a specified way with meat balls but here we team them up with mushrooms to suit the vegetarian cuisine)

Bham Shoont(Seasonal)

(Quince apple cooked in a famous kashmiri style. Mostly available from August to December)

Dal (All kinds)

INR 900 (PER PERSON)

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KASHMIRI WAZWAN

CHICKEN DISHES

Chicken Roganjosh	420
(Aromatic Chicken prepared in Kashmiri dry red chillies for the color and cooked in oil at intense heat)	
Chicken Dhania Qurma	420
(Chicken prepared in yoghurt based sauce in the famous Kashmiri way)	
Chicken Mirchi Qurma	420
(Rich spicy Kashmiri dish cooked with Kashmiri spices in thick onion and Kashmiri red chilly based sauce)	
Chicken Yakhni	420
(Aromatic chicken dish prepared in yoghurt based Yakhini sauce)	

VEG DISHES

Karam Saag	280
(Haak Saag prepared like a wazwan dish full of aroma and taste)	
Dum Aloo	300
(A Kashmiri pandit cuisine prepared in a signature way of slow cooking on Dum)	
Nadroo Yakhni(seasonal)	350
(Aromatic Nadroo as also called Lotus stem dish prepared in yoghurt based yakhni sauce)	
Bham Shoont(Seasonal)	350
(Quince apple cooked in a famous Kashmiri style. Mostly available from August to December)	
Dal (All kinds)	
Paneer Vegetables	250
(Cooked with Saag/Tomato)	450
Aloo Bukhara	380
(Plums cooked in a thick sauce)	



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TANDOOR/GRILL

Mutton Seekh Kabab	300
Chicken Seekh Kabab	270
Mutton Tikka	580
Fish Tikka	420
Chicken Tikka	380
Paneer Tikka	320
Tandoori Chicken Tikka (Bone/Boneless)	620/720
Chicken Kanti(with Bones)	400
Mutton Kanti(Boneless)	450

SOUPS

Chicken/Mutton Soup	275/300
Vegetable Soup	225
Cream of Tomato	225
Mushroom Soup	260
Sweet Corn Chicken Soup	300
Sweet Corn Vegetable Soup	250
Hot & Sour Chicken Soup	300
Hot & Sour Vegetable Soup	250



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SNACKS

Butter Toast	80
Jam Toast mixed with Butter	100
Plain Toast	20
Chicken Patty	120
Mutton Patty	140
Shammi Kabab(2 pieces)	390
French Fried(250g)	200
Mutton Cutlet(3 pieces)	550
Chicken Cutlet(3 pieces)	420
Vegetable Cutlet	380
Vegetable Pakora(200g)	250
Paneer Pakora(200g)	250
Papad	20
Masala Papad	30
Nadru/Potato Tikki	280

FRUIT SALAD

Mix Fruit Salad	200
Mix Fruit Salad with ice cream	350
Mix Fruit Salad with cream, nuts & seeds	380



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BEVERAGES

TEA/COFFEE/MILK

Cold Coffee	200
Tea	50
Black Tea	30
Coffee with Milk	80
Cold Coffee with ice cream	270
Hot Milk	90

SHAKES

As per choice/availability with Vanilla ice cream(400mL)	170
Mix Fruit Shake(Choose any two fruits as per availability-400mL)	380
Mojito(As per choice/availability-400mL)	220

SPARKLERS

Fresh Lime Soda	150
Apple Soda	180
Fruit cooler	220
Cucumber Spritzer(Cucumber syrup,Lemon mint soda)	210

SMOOTHY

As per choice/availability	380
Milk Smoothy	320

ICED TEA

Peach/Lemon/Apple/Blueberry/Pineapple)	220
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FRESH JUICES

As per choice/availability(400mL)	250
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KINGORI HOUSEBOAT



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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