



MENU

F&B experience by Chef and team

 SIGNATURE



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.



BREAKFAST

(8:30 am - 10:30 am)

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

(Choose Any 2)
Dosa, Idli, Paratha, Poori Bhaji,
Poha, Upma

Served with an English breakfast fit for a king.

Fresh Juice
(Orange/Watermelon/Mix Fruit)

Fresh Fruits
(Seasonal Cut & Whole Fruits)

Cereals
(Cornflakes/Choco/Wheat flakes/Muesli)

Muffin & Breads
(Served with Butter, Jam, Marmalade & Honey)

Egg Preparations
(Omelette/Fried/Scrambled/Poached/Boiled)

Waffles / Pancakes



ASIAN

APPETIZERS

	Rs.
Vegetarian Maki Sushi (Maki Sushi)	925
<i>Rice and veg filling wrapped in seaweed</i>	
Tempura Vegetable	795
<i>Batter fried assorted vegetable served with light soya sauce</i>	
Garden Fresh Vietnamese Roll	925
<i>Julienne vegetable rolled in rice paper served with sweet chilly sauce</i>	
Thai Chicken Satay	1025
<i>Thai marinated grilled chicken skewer served with peanut sauce</i>	
Yaki Tori	1025
<i>Char grilled chicken skewer served with soya base sauce</i>	
Thai Style Fish Cake	1125
<i>Seared fish patty served with sweet chilly sauce</i>	

SALAD

	Rs.
Som Tam Salad	925
<i>Raw papaya, bell pepper, crushed peanut with honey chilly dressing</i>	
Korean Kimmchi Salad	925
<i>Cabbage carrot garlic mix with chilly paste & sesame oil</i>	



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ASIAN

SOUP

Veg Miso Soup

vegetable broth with silken tofu

Rs.

550

Tom Yum Gai Soup

Thai Chicken hot n sour soup made with galangal lime

Thai chilly with Thai herbs

575

Tom Kha Gai Soup

Chicken cooked in coconut milk broth with Thai herbs

575

NOODLE / RICE

Veg Pad Thai Noodle

Flat rice noodle tossed with pad Thai sauce & roasted peanut

Rs.

1025

Singapore Noodles

Stir fry noodle, season with curry powder

995

Basil Garlic Fried Rice

Basil flavored Asian spice rice

695



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ASIAN

MAINCOURSE

Kung Pao Paneer**Rs.****1150**

Paneer tossed with soya, peanuts, chilly & peppers

Stir Fried Asian Green & Shiitake Mushroom**995**

Steamed vegetable cooked with garlic & ginger

THAI CURRY

Vegetarian Thai Green Curry**Rs.****995****Chicken Thai Red Curry****1250****Fish Thai Yellow Curry****1450**

Served with Jasmine Rice

Pad Krapow Gai**1250**

Basil flavored stir fry minced chicken served with jasmine rice and sunny side up egg

Chicken Teriyaki**1250**

Tossed chicken in soya ginger with Asian seasoning, served with jasmine rice

Lemongrass Thai Basil Fish**1450**

Marinated fried fish, Thai basil chilly sauce, served with jasmine rice

**SIGNATURE**



BARBEQUE

VEG

(Rs. 2000)

Salad

Laccha Onion Salad

Garden Fresh Vegetable Salad

Main

Smoked Paneer

with Indian marination & bell pepper

Roasted Sweet Potato

with sweet & spicy Marination

Corn on the Cob

roasted corn

Barbecue Fruits

smokey flavored roasted assorted fruit

Grilled Assorted Seasonal Vegetable

with Indian marination, grilled pepper, mushroom,
Rosemary baby potato, broccoli, tomato, zucchini.

Sauce

Mint Chutney /Barbecue Sauce

Sweet Chilly Sauce



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BARBEQUE

NON VEG

(Rs. 2800)

Salad

Laccha Onion Salad

Garden Fresh Vegetable Salad

Main

Barbecue Style Chicken Breast

with barbecue marination

Roasted Malai Chicken Chunks

with creamy cheese marination

Smoked Paneer

with Indian marination & bell pepper

Corn on the Cob

roasted corn

Grilled Assorted Seasonal Vegetable

with Indian marination, grilled pepper, mushroom,

Rosemary baby potato, broccoli, tomato, zucchini.

Sauce

Mint Chutney/Barbecue

Sauce/Sweet Chilly Sauce



SIGNATURE



GARHWALI PLATTER

Garhwali cuisine is a regional cuisine from the state of Uttarakhand.

Characteristically grain and cereal based, made up of simple ingredients, cooked with minimal spicing, simple tempering and optimal cooking methods into flavorful, filling and nutritious meals.

VEG (Rs. 2150)

PALLAR

A Smoky, Locally Spiced, Fermented Butter Milk

APPETIZER

Patudi

Corn Tikki

Salad/Raita

Green Salad

Kumaoni Raita

Papad

Bhang Ki Chutney

MAIN COURSE

Bodi Ka Saag (Wadi)

Kamal Kakadi Ki Bhujji (seasonal veg)

Kafuli Ki Saag

Dal/Rice

Gahat Ki Dal

Laal Bhaat

Roti

Mandue Ki Roti

Dessert

Keshar Jhangora Ki Kheer



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GARHWALI PLATTER

Garhwali cuisine is a regional cuisine from the state of Uttarakhand.

Characteristically grain and cereal based, made up of simple ingredients, cooked with minimal spicing, simple tempering and optimal cooking methods into flavorful, filling and nutritious meals.

NON VEG (Rs. 2650)

PALLAR

A Smoky, Locally Spiced, Fermented Butter Milk

APPETIZER

Maacha Ka Pakoda

Salad/Raita

Green Salad

Kumaoni Raita

Papad

Bhang Ki Chutney

MAIN COURSE

Bakre Ka Shikar

Pahadi Murg Curry

Kafuli Ki Saag

Dal/Rice

Gahat Ki Dal

Laal Bhaat

Roti

Mandue Ki Roti

Dessert

Keshar Jhangora Ki Kheer



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INDIAN

APPETIZER

	Rs.
Peshawari Paneer Tikka	1125
<i>Fresh cottage cheese steaks filled with beetroot, pomegranate seeds and prunes marinated with yogurt and cumin, cooked in the tandoor</i>	
Subz Khubani Kebab	925
<i>A vegetarian delight of vegetable patties stuffed with Apricot with dry fruits</i>	
Khumbh Ke Shami Kebab	925
<i>Soft and delight mushroom patties, griddle fried</i>	
Laal Mirch Bhatti ka Murgh	1125
<i>Chicken tikka marinated with green chilly, garlic and yogurt flavoured with mint</i>	
Lamb Gular Kebab	1225
<i>Deep fried minced lamb ball flavoured with Indian spices</i>	
Sarson Machhi	1225
<i>Fish marinated with mustard, yogurt and fresh green chilies, cooked in a tandoor</i>	

SHORBA (SAAR)

	Rs.
Tomato Dhaniya Shorba	450
<i>Tomato soup flavoured and tempered with cumin and coriander</i>	
Dal Shorba	450
<i>Lentil broth tempered with cumin and ghee</i>	
Murg Badam Shorba	550
<i>Soup of almonds and chicken with traditional Awadhi herbs and spices</i>	



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INDIAN

MAIN COURSE

	Rs.
Dum Ka Paneer <i>Fresh cottage cheese cooked with cashew nut, turmeric, flavoured with coriander and garlic</i>	1150
Nawabi Subz Handi <i>Seasonal vegetables and cashew nut cooked with onion, tomatoes and flavoured with fresh coriander and green cardamom</i>	925
Kadhai Vegetables <i>A selection of seasonal vegetables cooked with fresh tomatoes, onion and coriander</i>	825
Jeera Aloo <i>Cooked potato tempered with cumin and coriander</i>	550
Cheese Kofta Lehsuni Palak <i>Cottage cheese dumpling with garlic flavoured spinach gravy</i>	1250
Mangalorean Fish Curry <i>Fish stew made with onion, fresh tomatoes and coconut milk and made special by use of kokum</i>	1450
Murgh Makhanwala <i>Chicken tikka cooked in a rich tomato gravy flavored with fenugreek and finished with honey, cream</i>	1250
Laal Maas <i>Traditional smoked lamb stew made famous by the use of chilies and flavoured with garlic and cloves</i>	1450



INDIAN

BIRYANI

	Rs.
Subz Biryani Handi	1050
<i>Basmati rice and seasonal vegetables cooked on "dum" with saffron, served with raita</i>	
Dum Ka Murgh Biryani	1250
<i>Basmati rice and chicken cooked on "dum" with saffron, served with raita</i>	
Lagan Ki Gosht Biryani	1450
<i>Basmati rice and lamb cooked in lagan pot, "dum" with tomatoes, yogurt and saffron, served with raita</i>	

DAL

	Rs.
Makhani	750
<i>Black lentils cooked overnight on slow heat with butter and cream</i>	
Lehsuni Dal Palak	650
<i>Lentils & spinach, tempered with garlic, chilies</i>	
Yellow Dal Tadka	650
<i>Yellow lentils tempered with onion, garlic and tomatoes</i>	

PULAO

	Rs.
Birista Pulao	450
<i>Long grained "basmati" rice cooked in "dum" with caramelized onion and roasted cumin</i>	
Green pea Pulao	450
<i>Basmati rice cooked in "dum" with fresh green peas</i>	
Steamed Unpolished or Basmati Rice	350
<i>Plain rice</i>	



INDIAN

BREADS

	Rs.
Missi Roti	90
<i>Gluten free flatbread made with chickpea flour and flavoured with coriander seeds, cumin, fenugreek and fresh coriander and cooked in a tandoor</i>	
Tandoori Roti	90
<i>Whole wheat flat bread made in a tandoor</i>	
Naan	90
<i>Refined flour bread enriched with milk and your choice of flavorful toppings (Kalonji / white sesame / chilly / garlic / coriander)</i>	
Phulka Roti	60
<i>Whole wheat flat bread (Whole wheat / Raagi / Palak / Carrot)</i>	

DESSERTS

	Rs.
Phirni	590
<i>Saffron rice, milk pudding</i>	
Shahi Tukda	590
<i>Golden fried bread soaked in saffron milk top with thickened sweet milk garnish with pistachio, silver leaf</i>	
Moong dal halwa	690
<i>Caramelized yellow lentil pudding flavored with green cardamom and clarified butter</i>	



ITALIAN

APPETIZER

	Rs.
Insalata Caprese	950
<i>Buffalo mozzarella cheese, fresh tomatoes enhanced with basil flavoured oil</i>	
Pollo Con Insalata Caesar	1150
<i>Chicken breast, assorted lettuce, croutons, Parmesan Shavings and chef's Special Caesar dressing</i>	
Bruschetta	950
<i>Marinated wine ripe tomatoes with oregano, basil & Kalamata olives served on a bed of crispy ciabatta bread</i>	
Ali di Pollo	1150
<i>Herb marinated chicken wings Served with marinara Sauce on the Side</i>	
Fritto Misto	1800
<i>Assorted Seafood marinated in white wine, crumb fried. Served with homemade tartar sauce</i>	



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ITALIAN

SOUP

	Rs.
Zuppa di Funghi <i>Cappuccino of field mushrooms with truffle oil</i>	750
Zuppa di Pomodoro Arrosto <i>Basil flavoured roasted tomato soup</i>	550
Minestrone di Verdure <i>Traditional Italian tomato basil broth with vegetable</i>	650
Zuppa di Tortellini di Pollo Con Spinaci <i>Home made chicken pasta with spinach broth</i>	750
Crepes ai Frutti di Mare in Brodo <i>Seafood stuffed crepes with broth</i>	950
Orzo di Legumi Con Salamone <i>Lightly flavoured tomato consomme with farm vegetables, barley, diced chicken</i>	750



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ITALIAN

MAIN COURSE

	Rs.
Gnocchi di Pomodoro <i>Potato dumplings tossed with creamy tomato sauce and roasted almonds</i>	1250
Lasagna Vegetariano <i>Baked lasagna in homemade caponata, Sicilian style</i>	1250
Cannelloni <i>Spinach and almond filled cannelloni</i>	1250
Petto di Pollo Alla Griglia Ripieno Con Succo di Vino <i>Grilled chicken breast filled with basil pesto and served with Fondant potato, sauteed vegetables and red wine jus</i>	1600
Pollo al Marsala <i>Traditional chicken cooked in Marsala and mushrooms served with potato Parmigiana and red wine jus</i>	1600
Branzino Alle Erbe Aromatiche Con Peperonata <i>Herb crusted sea bass with Italian peperonata served with orange fennel salad and raisin tomato sauce</i>	2200
Salmone Alla Griglia <i>Honey marinated grilled salmon with baby potatoes, asparagus, zucchini and broccoli served with saffron sauce</i>	2400



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ITALIAN

PASTA

	Rs.
Choice of pasta-penne, spaghetti, gluten-free penne, whole wheat spaghetti	950
<i>Choice of sauce, tomato or cheese sauce</i>	
Pumpkin Rosemary Tortellini	1275
<i>Home made tortellini pumpkin pasta with sage butter</i>	
Fettucine a la Giardino	1275
<i>Homemade fettuccini served with garden vegetables in a Tomato sauce with olives and sundried tomato</i>	
Chicken Tagliatelle Pasta	1375
<i>Homemade pasta, chicken, cherry tomato, asparagus with cheese sauce</i>	
Polpetta Degli Spaghetti(Agnello)	1475
<i>Lamb meatballs slowly cooked in tomato sauce served with spaghetti</i>	
Ravioli ai Frutti di Mare	1475
<i>Seafood Ravioli Served with ricotta cream and green peas</i>	

RISOTTO

	Rs.
Risotto di Funghi	1275
<i>Traditional porcini mushroom risotto</i>	
Risotto Con Verdure di Stagione	1275
<i>Risotto served with assorted vegetables and Gorgonzola cheese</i>	
Risotto al Pollo in Salsa Rosa	1475
<i>Chicken, Peppers, onion and garlic in a Chilly pink sauce</i>	
Risotto al Frutti di Mare	1475
<i>Mixed seafood risotto with a hint of saffron</i>	



ITALIAN

PIZZA

	Rs.
Margherita	1275
<i>Tomato, basil, mozzarella and extra virgin olive oil</i>	
Bufalina	1275
<i>Cherry tomatoes, fresh boconcini mozzarella and basil</i>	
Quattro Formaggi	1275
<i>Mozzarella, gorgonzola, Parmigiano reggiano and pecorino</i>	
Pollo Con Funghi	1475
<i>Chicken, mozzarella, mushrooms and Parmesan cheese</i>	
Frutti di Mare	1475
<i>Seafood tomato, basil, mozzarella and extra virgin olive oil</i>	
Amayaah's Pizza	1275
<i>Two types of stuffed processed cheese with arrabiata & Indian chilly</i>	

DESSERT

	Rs.
Tiramisu	750
<i>Coffee-flavoured, whipped cream sugar, and mascarpone cheese, flavored with cocoa</i>	
Fresh Fruit Panna cotta	690
<i>Sweetened cream thickened with gelatin and molded</i>	
Roasted Almond Cannoli	690
<i>fried tube pastry, filled with a sweet, vanilla creamy almond flakes</i>	
Vanilla Crepes with Nutella	690
<i>Crepes, nutella chocolate with vanilla ice cream</i>	



KIDS

SANDWICH/SLIDER

	Rs.
Banana Peanut Butter Sandwich	450
Jimmy jam Sandwich	350
Cheese & Mayo Sandwich	450
Creamy Chicken Sandwich	550
Vegetable Slider	450

PIZZA

Margherita Pizza	450
American Corn Pizza	450
Chicken Pizza	550

PASTA

Mac N cheese Pasta	450
Penne pasta with golden corn in creamy sauce	450
Spaghetti pasta with chicken in pomodoro sauce	550

FRIES

Corn Cheese Nuggets	375
Cheesy French Fry	375
Plain french fry	350
Potato Smile	350

RICE BOWL

Rajma Chawal	350
Dal Khichadi	350
Golden Corn Fried Rice	350

BEVERAGE

Oreo Milk Shake	275
Chocolate milk shake	275
Strawberry milk Shake	275
Soft Drink	225



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PUNJABI PLATTER

Punjab is a Northern state of India very rich in its cuisine. The food is rich in ghee and butter. By large their non veg food is very popular but nothing like their vegetarian cuisine which has endless variation. The simple home cooking also tastes like restaurant food because of the use of ghee, butter and cream.

VEG (Rs. 2150)

MASALA CHAAS

APPETIZER

Amritsari Paneer

Salad/Raita

Green Salad

Boondi Raita

Papad

Mint Chutney

MAIN COURSE

Paneer Butter Masala

Kadhai Subz

Bhindi Do Pyaaza (seasonal veg)

Dal/Rice

Pindi Chole

Jeera Rice

Roti

Laccha Paratha

Dessert

Zafrani Phirni



SIGNATURE



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NON VEG (Rs. 2650)

MASALA CHAAS

APPETIZER

Amritsari Fish

Salad/Raita

Green Salad

Boondi Raita

Papad

Mint Chutney

MAIN COURSE

Murg Makhan Wala

Lahori Mutton Masala

Bhindi Do Pyaaza (Seasonal Veg)

Dal/Rice

Pindi Chole

Jeera Rice

Roti

Laccha Paratha

Dessert

Zafrani Phirni



SIGNATURE



RAJASTHANI PLATTER

Rajasthani platter is a traditional delicious meal where you have an array of traditional Rajasthani dishes served in a platter. Rajasthani cuisine is the cuisine of the rugged Rajasthan region in North West India. It was influenced by both the war-like lifestyles of its inhabitants and the availability of ingredients in an arid region.

VEG (Rs. 2150)

NIMBU SHIKANJI

APPETIZER

Hara Bhara Kebab

Salad/Raita

Green Salad

Boondi Raita

Papad

Mint Coriander Chutney

MAIN COURSE

Paneer Methi Ke Saag (seasonal veg)

Gatte Ki Subji

Subz Jaipuri

Dal/Rice

Pancharatna Dal

Jodhpuri Pulao

Roti

Khooba Roti

Dessert

Rajasthani Laapsi



RAJASTHANI PLATTER

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NON VEG (Rs. 2650)

NIMBU SHIKANJI

APPETIZER

Machchi ke Sooley

Salad/Raita

Green Salad

Boondi Raita

Papad

Mint Coriander Chutney

MAIN COURSE

Laal Maas

Bhuna Kukad

Gatte Ki Subji

Dal/Rice

Pancharatna Dal

Jodhpuri Kabuli Pulao

Roti

Khooba Roti

Dessert

Rajasthani Laapsi



SIGNATURE



SATTVIC FOOD

A yogic diet ideally follows a sattvic or pure food diet. A balance of fresh fruit, vegetables, cooked whole grains, milk, legumes, nuts and seeds, using a combination of both raw and cooked foods. These foods increase sattwa in the body because they are light, simple and supply all the necessary nutrients.

SATTVIC BOWL

	Rs.
Arogya Bhel	650
<i>Sprout,dates,pomegranate,tomato,peanut</i>	
Sattvic Daliya	650
<i>Seasonal vegetables with organic coriander leaf</i>	
Hari Mutter Poha	650
<i>Flattened rice and Green peas, tempered with curry leaves and mustard</i>	
Coco Quinoa Bowl	750
<i>Seasonal vegetable with coconut milk</i>	
Sattvic Khichadi	650
<i>Seasonal vegetables, brown rice, lentil</i>	

SOUP

	Rs.
Chukandar Saar	450
<i>Beet, cumin, cinnamon, lemon,ghee</i>	
Tamater Dhaniya Saar	450
<i>Tomato,cumin,coriander,ginger,ghee</i>	
Dal Amati	450
<i>Moong,toor,urad & red lentil tempered with mustard cumin,curry leaf</i>	
Lal Bhopla	450
<i>Pumpkin squash with carrot, nutmeg flavored</i>	
Broccoli Palak Saar	550
<i>Ginger flavored, cumin & ghee</i>	



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SATTVIC SUBJI

	Rs.
Lauki Kale Channe Ki Subji	650
<i>bottle gourd black gram, tempered with cumin</i>	
Makai Palak	650
<i>spinach paste with corn, tempered with mustard seeds</i>	
Gajar Palak Ka Saag	650
<i>blanched spinach cooked with carrot and ghee</i>	
Hari Bhari Subji Ka Saag	650
<i>seasonal vegetable with tomato gravy</i>	
Kaddu Aloo Ki Subji	650
<i>pumpkin, potato with punch phoran tadka</i>	
Gobhi Adarki	650
<i>steamed cauliflower with cumin powder & ginger</i>	

SATTVIC DAL

	Rs.
Lobia Dal Curry	550
<i>black eye peas, cumin, tomato</i>	
Rajma Ki Dal	550
<i>kidney beans, cumin powder, tomato</i>	
Chole Curry	550
<i>chick peas, cumin powder, tomato, lemon, Sattvic Rice (brown rice)</i>	



SATTVIC FOOD

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SATTVIC RICE (Brown Rice)

	Rs.
Tamater Mutter Pulao	625
<i>brown rice, organic tomato, green peas & ghee</i>	
Makkai Pulao	625
<i>American corn, cumin, brown rice</i>	
Coconut Lemon Pulao	625
<i>grated coconut, brown rice with lemon flavored</i>	
Mint Jeera Rice	575
<i>mint leaf, whole cumin, brown rice</i>	
Corn Palak Pulao	625
<i>saute spinach with American corn, & brown rice</i>	

SATTVIC ROTI (whole wheat bread)

	Rs.
Beetroot Phulka	90
Palak Roti	90
Carrot Chapati	90
Hare Mutter Ki Roti	90
Pumpkin Phulka	90



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.

Free Meals for Kids

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



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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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