SAFFRONSTAYS

MENU

F&B experience by Chef and team



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

upma	80
pongal	90
idli	20
vada	20



SOUTH INDIAN DELIGHTS

veg starter	*can serve 2*	240
Rice,sambar,rasam &poriyal	*minmum 4 No.s to be ordered*	200
chapathi	*minimum 10 No.s to be ordered*	30
Dhal	*can serve 2*	230
veg biriyani	*can serve 2*	200
chicken biryani	*can serve 2*	500
chicken biryani	*minimum 6 nos to be ordered*	200
chiken 65/kebab	*Approx 500 gms*	500
chicken pepper fry	*Approx 500 gms*	500
chicken sukka	*Approx 500 gms*	500
paneer chilli	*can serve 2*	500
gobi chilli	*can serve 2*	240
chicken curry	*Approx gms750*	500
Butter chicken masala	*Approx 500 gms*	360
chicken kheema	*Approx 500 gms*	400
veg mix curry	*minmum 2 No.s to be ordered*	250
paneer butter masala	*minmum 2 No.s to be ordered*	260
Dhal Tadka	*minmum 2 No.s to be ordered*	230
jeera rice	*minmum 4 No.s to be ordered*	200
pulav	*minmum 4 No.s to be ordered*	200



DESSERTS

semiya payasam *Approx 500 ML*	320
sooji halwa *Approx 500 ML*	320

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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 earlieryoutellus,themoretimewe have to prepare scrumptious satisfying food for you.

Fresh and Local

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

Free Meals for Kids

Absolutely! Every kid below6years 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.

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