

Menu A

Pre- Starter

Dal Shorba

Starters

Saffron Kebab Platter

Murgh Tikka
Lamb Seekh Kebab
Dilli ki Tikki

Main course

Murgh Makhani

Chicken tikka in a buttery tomato sauce, flavored with dried fenugreek leaves

Or

Lamb Roganjosh

Kashmiri lamb specialty flavoured with fennel and saffron

Dal Tadka

Yellow lentil tempered with Garlic and Cumin

Khushka Chawal

Steamed aromatic basmati rice

Assorted Breads

Saffron Dessert Platter

Gulab-e-jamun
Vanilla Ice cream

@125/- Per Person

(Beverages will be charged separately)

Menu B

Welcome drinks on arrival

Pre- Starter

Dal Shorba

Starters

Saffron Kebab Platter

Murgh malai kebab

Lamb seekh Kebab

Murgh zaffrani tikka

Main course

Murgh Makhani

Chicken tikka in a buttery tomato sauce, flavored with dried fenugreek leaves

Lamb Roganjosh

Kashmiri lamb specialty flavoured with fennel and saffron

Dal Maharani

Black lentils slow cooked on tandoor, finished with cream & butter

Zaffrani Pulao

Aromatic basmati rice perfumed with saffron, cardamom and rose water

Assorted Breads

Saffron Dessert Platter

Gulab-e-jamun

Saffron Kulfi

@150/- Per Person

(Beverages will be charged separately)

Menu C

Welcome drinks on arrival

Pre- starter

Dal Shorba
Cheese samosa chat

Starters

Saffron Kebab Platter

Murgh malai tikka
Lamb Seekh Kebab
Tandoori Macchi Tikka
Tandoori malai Jhinga

Main course

Malabar Fish Curry

Fish simmered in rich onion and tomato gravy flavoured with kokum

Murgh Makhani

Chicken tikka in a buttery tomato sauce, flavored with dried fenugreek leaves

Awadhi Gosht Qorma

A Specialty Lamb specialty from the Royal courts of Awadh

Dal Maharani

Black lentils slow cooked on tandoor, finished with cream & butter

Dum Parda Biryani

Aromatic chicken biryani baked in a Pot in Dum, flavored with saffron and rose water,
served with kachumber raita

Assorted Breads

Saffron Dessert Platter

Rose Rasmalai
Gulab-e-jamun
Saffron Kulfi

@185/- Per Person

(Beverages will be charged separately)

Menu D

Welcome drinks on arrival

Pre- Starter

Dal Shorba
Cheese samosa chaat

Starters

Saffron Kebab Platter

Tandoori Malai jhinga
Fish Tikka
Murgh hajari
Angaar Pasliyan
Tandoori Malai Broccoli

Main Course

Malabar Prawn Curry

Prawn in a Goan style tomato masala, kokum and coconut

Murgh Makhani

Chicken tikka in a buttery tomato sauce, flavored with dried fenugreek leaves

Awadhi Gosht Qorma

Lam Specialty from the Royal courts of Awadh

Dal Maharani

Black lentils slow cooked on the tandoor, finished with cream & butter

Chura Paneer Saag

Fresh crumbled paneer in creamed methi and spinach, flavoured with garlic and cumin

Avadhi Dum Parda Biryani

Aromatic lamb biryani, baked in a Pot in Dum, flavored with saffron and rose water
Perfumed with rose water, kachumber raita

Assorted breads

Saffron Dessert Platter

Rose rasmalai
Gulab-e-jamun
Saffron Kulfi

@ 225/- Per Person

(Beverages will be charged separately)

Menu Veg

Welcome drinks on arrival

Pre- Starter

Dal Shorba
Dahi Bhalla chaat

Starters

Saffron Kebab Platter

Tandoori Malai Broccoli
Bharwan Tandoori Aloo
Dilli Ki tikki

Mains

Paneer Khurchan

Cottage cheese tossed in peppers and onions, cooked in rich tomato gravy

Tawa subz masala

Mélange of vegetables stir fried in onion, tomato masala

Dal Angithi

Black lentils cooked overnight on charcoal, flavored with garlic, tomato and red chili

Zeera Rice

Basmati rice tempered with cumin

Kachumbar raita

Assorted Indian Breads

Desserts

Phirni Pot

Chocolate crumble

@ 125/- Per Person

(Beverages will be charged separately)