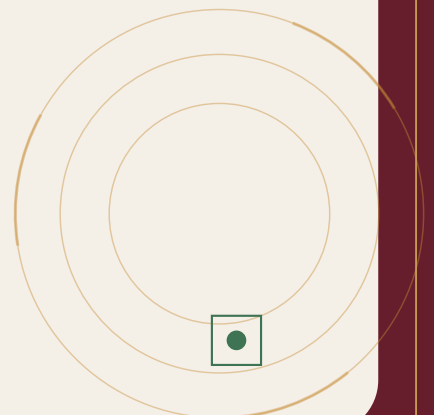




A feast with feeling.

Every menu is cooked for the occasion, not merely delivered to it. We pair generous hospitality with polished presentation and the warmth of true mehmaan-nawazi.

THE MENU JOURNEY

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A generous celebration menu with live moments, global flavours and unmistakable Nazaakat warmth.



01

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01 Drinks & Mocktails

Fresh, fragrant and celebratory.

Aam Panna

A cooling raw-mango refresher sharpened with black salt, roasted cumin and mint.

Blue Lagoon

A vivid citrus cooler with blue curacao syrup, lime and effervescence.

Virgin Mojito

Fresh lime and hand-torn mint muddled with cane sugar and sparkling soda.

Tropical Mojito

Classic mint and lime with a vibrant medley of tropical fruit.

Cucumber Mint Cooler

Cucumber, lime and garden mint lifted with a clean sparkling finish.

Three Berry Blast

Crushed seasonal berries shaken with lime, ice and a gentle fizz.

Sparkling Peach

White peach nectar, citrus and grenadine brightened with chilled soda.

Thai Collins

Pineapple, kiwi and lime lengthened with lemonade and aromatic basil.



02 Shakes & Fruit

Chilled indulgence and peak-season produce.

Tropical Mango Punch

Velvety mango and vanilla blended into a rich, chilled shake.

Seasonal Indian Fruit Mosaic

A jewel-toned selection of the finest ripe fruit available in season.

Gulab Gulkand Velvet

Rose-petal preserve blended with chilled milk for a fragrant floral shake.

Imported Fruit Collection

Premium apples, kiwi, dragon fruit, berries and red grapes served chilled.

Vanilla Ice Float Bliss

A classic vanilla milkshake crowned with a creamy scoop of ice cream.

03 The Munching Bar

Small bites for long conversations.

Loaded Nachos

Crisp tortilla chips layered with cheese, beans, salsa, guacamole and jalapenos.

Peanut Masala Chaat

Roasted peanuts with onion, tomato, coriander, lime and chaat masala.

Nutty Bhel Puri

Puffed rice, roasted nuts, vegetables and chutneys tossed to order.

Masala Biscuit Kaju

Toasted cashews, savoury biscuit crumble and curry leaves in a spiced toss.





04

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04 The Chaat Courtyard

Interactive classics with layered chutneys.

Gol Gappe Trio

Atta and sooji shells with khatta-meetha, hing-jeera and mint-coriander waters.

Palak Patta Chaat

Crisp spinach leaves layered with yogurt, tamarind, mint chutney and masala.

Dahi Bhalla Papdi

Soft lentil dumplings and crisp papdi under yogurt, chutneys and roasted cumin.

Haridwar Khasta Kachori

Flaky kachori with spiced potato curry, chutneys and fresh coriander.

Pav Bhaji

Butter-toasted pav with slow-mashed vegetables, tomato, spices and fresh lime.

Matra Kulcha

Delhi-style white-pea curry with soft kulcha, onion, lime and masala.

Lacchedar Aloo Tikki

Crisp layered potato patties dressed with yogurt, chutneys and crunchy sev.



05 Dim Sum & Sushi

Delicate parcels and modern rolls.

Shiitake Mushroom Dumpling

Steamed dumplings with shiitake, cabbage and ginger-soy aromatics.

Paneer Kurkure Dumpling

Paneer dumplings in a crisp cornflake crust with chilli-garlic mayo.

Veg & Paneer Dumpling

Soft dumplings filled with paneer, vegetables and mild Asian seasoning.

Asparagus Angel Thread Sushi

Asparagus maki wrapped in fine crisp threads with wasabi and soy.

Water Chestnut Dumpling

Translucent parcels with crunchy water chestnut, vegetables and sesame.

05

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06

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06 Indian Starters

Smoke, spice and the tandoor.

Pesto Paneer Tikka

Charred cottage cheese with basil pesto, yogurt and roasted peppers.

Achari Kathal Tikka

Young jackfruit marinated with fennel, coriander, carom and pickle spices.

Achari Kalonji Paneer Tikka

Paneer marinated in pickle spices, nigella and hung yogurt, then tandoor-charred.

Kutti Mirch Soya Chaap

Tandoori soya chaap with crushed chilli, yogurt and smoky spices.

Tandoori Malai Broccoli

Cream-cheese broccoli florets finished in the tandoor with almond slivers.

Dahi Kebab Pops

Crisp, delicate hung-curd kebabs paired with mint-coriander chutney.

Tandoori Kumbh Bharwa

Mushrooms filled with spiced cottage cheese and roasted over live heat.

Kacche Kele Kebab

Raw banana and chana dal patties scented with whole Indian spices.



07 Pan-Asian Bites

Crisp textures, wok heat, bold glazes.

Crispy Corn Salt & Pepper

Golden corn kernels tossed with peppers, scallions and cracked pepper.

Sichuan Chilli Garlic Tofu

Golden tofu with garlic, onion and peppers in a bold Sichuan sauce.

Water Chestnut Chilli Garlic

Crunchy water chestnuts wok-tossed with chilli, garlic and spring onion.

Cheese Cigar Rolls

Crisp pastry rolls filled with molten cheese, herbs and gentle spice.

Honey Chilli Potatoes

Crisp potato fingers glazed with honey, chilli and toasted sesame.

Falafel with Hummus

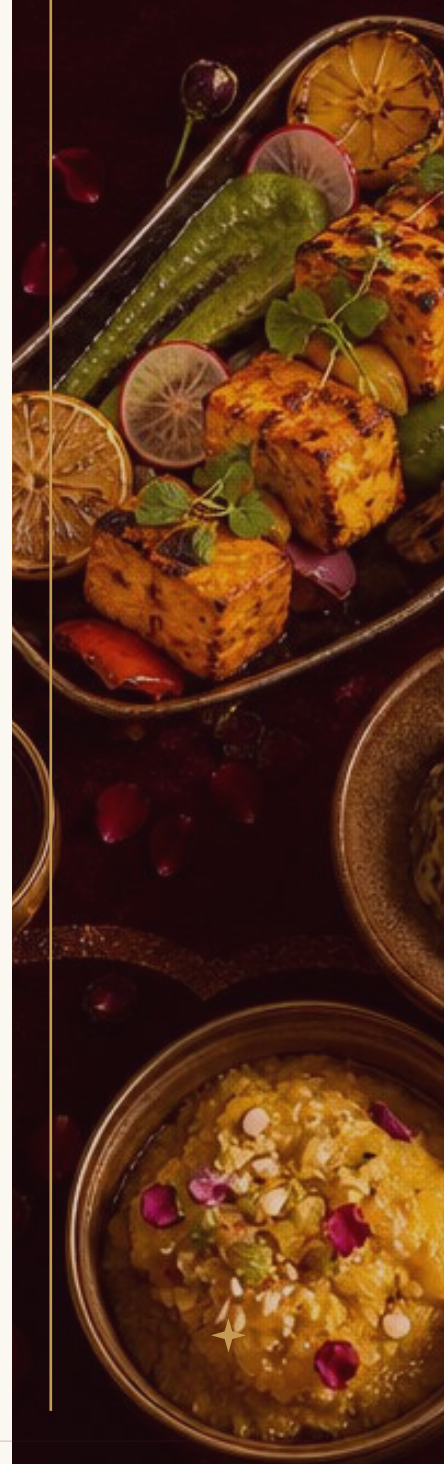
Herbed chickpea fritters with silky hummus, pickles and warm pita.

Crispy Cottage Cheese Sriracha

Fine-cut paneer in a tangy sriracha glaze with sesame and scallions.

07

SAFFRON





08

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08 Soup Collection

National and international favourites.

Tomato Dhaniya Shorba

Fresh tomato and coriander broth warmed with cumin and black pepper.

Lemon Coriander Soup

A light vegetable broth brightened with lemon and fresh coriander.

Cream of Tomato Soup

Silky tomato soup finished with cream, basil and crisp croutons.

Hot & Sour Soup

Tangy, peppery Asian broth with vegetables, soy and rice vinegar.



09 Salads & Accompaniments

Bright plates and refreshing crunch.

Kachumber Salad

Cucumber, tomato, onion and coriander sharpened with lime and roasted cumin.

Paneer Tikka Caesar

Smoky paneer, crisp lettuce and parmesan in a creamy Caesar dressing.

Apple & Walnut Salad

Crisp apple, toasted walnut and leaves in a light honey-mustard dressing.

Chatpata Chana Potato Salad

Chickpeas and crisp potatoes tossed with chaat masala and lemon.

Classic Greek Salad

Tomato, cucumber, olives, peppers and feta with oregano vinaigrette.

Exotic Melon & Mint Salad

Three melons with mint, lime and a delicate ginger syrup.

Thai Raw Papaya Salad

Green papaya, peanuts, chilli and lime in a lively sweet-sour dressing.

09

SAFFRON





10

SAFFRON

10 The Orient

Aromatics, sauces and wok-fired comfort.

Schezwan Fried Rice

Wok-fired rice with vegetables, scallions and a fragrant chilli-garlic paste.

Kung Pao Vegetables

Vegetables, peanuts and peppers in a glossy sweet-hot Sichuan sauce.

Hakka Noodles & Veg Manchurian

Wok noodles with vegetables and crisp dumplings in a savoury soy gravy.

Chilli Basil Noodles

Flat noodles tossed with fresh basil, chilli, vegetables and toasted garlic.

Vegetable Thai Curry

Seasonal vegetables in coconut curry with basil, served with jasmine rice.



11 Pasta & Pizza

An artisan live-station experience.

Artisan Pasta Affair

Pasta cooked live with vegetables, parmesan and a sauce chosen by the guest.

Margherita Pizza

Hand-stretched pizza with tomato, mozzarella, basil and extra-virgin olive oil.

Penne Arrabbiata

Penne in a spirited tomato, garlic, chilli and basil sauce.

Verdure Grigliate Pizza

Grilled vegetables, mozzarella, tomato and basil on a crisp artisan base.

Creamy Alfredo Pasta

Pasta folded through parmesan cream with garlic, herbs and cracked pepper.

11

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12

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12 Royal Delicacies

Rich gravies and refined classics.

Paneer Makhani

Paneer simmered in a velvety tomato, butter and cream gravy.

Aloo Gobi Adraki

Potato and cauliflower with ginger, tomato and Punjabi spices.

Paneer Lababdar

Cottage cheese in a rich onion-tomato masala with ginger and kasuri methi.

Methi Matar Malai

Fenugreek and peas in a mellow, creamy cashew sauce.

Paneer Pasanda

Paneer sandwiches in a smooth onion-cashew gravy scented with cardamom.

Nargisi Kofta

Vegetable and paneer koftas in a refined saffron-cashew gravy.

Subz Miloni

Seasonal vegetables cooked together in a fragrant, gently spiced masala.

Bhindi Do Pyaza

Okra sauteed with double onion, tomato, coriander and dry spices.

Matar Mushroom

Green peas and mushrooms in a homestyle onion-tomato gravy.

Palak Kofta

Spinach dumplings in a smooth tomato-cashew gravy with gentle spice.



12 Royal Delicacies / continued

Rich gravies and refined classics.

Mirchi Ka Salan

Green chillies in a tangy peanut, sesame and tamarind curry.

Dal Makhani

Whole black lentils slow-cooked with tomato, butter and cream.

Mushroom Matar Korma

Mushroom and peas in a delicate cashew, onion and cardamom gravy.

Yellow Dal Tadka

Yellow lentils tempered with cumin, garlic, chilli and ghee.

Zafrani Vegetable Biryani

Saffron basmati layered with seasonal vegetables, herbs and caramelised onion.

13 Punjabi Hearth

Bold, soulful northern flavours.

Dal Makhani

Whole black lentils slow-cooked with tomato, butter and cream.

Amritsari Chhole

Chickpeas cooked with tea, pomegranate and robust Punjabi spices.

Yellow Dal Tadka

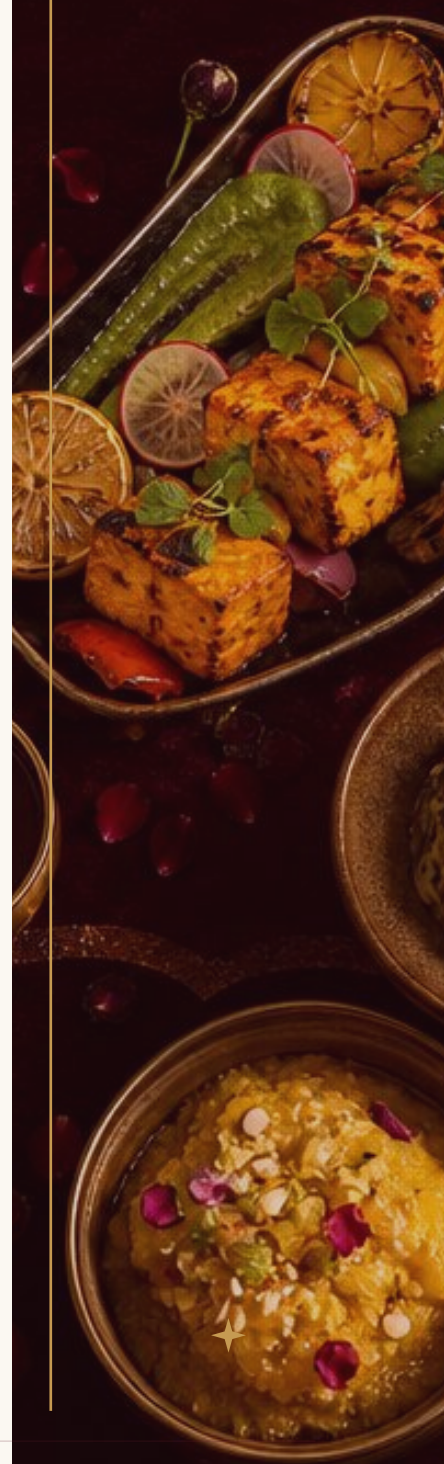
Yellow lentils tempered with cumin, garlic, chilli and ghee.

Sarson Ka Saag

Winter mustard greens slow-cooked with maize flour, ginger and white butter.

12

SAFFRON





14

SAFFRON

14 From the Tandoor

An assortment baked to order.

Butter Naan

Soft fermented refined-flour bread baked in the tandoor and brushed with butter.

Stuffed Naan

Golden tandoor bread filled with spiced potato, paneer and herbs.

Laccha Parantha

Flaky, layered whole-wheat bread roasted until crisp at the edges.

Tandoori Roti

Whole-wheat flatbread baked against the clay tandoor wall.

Missi Roti

Rustic wheat and gram-flour bread with onion, carom and coriander.



15 Warm & Cold Meetha

Indian nostalgia meets patisserie.

Live Jalebi with Rabri

Crisp saffron jalebi fried live and paired with chilled, reduced-milk rabri.

Moong Dal Halwa

Lentils patiently cooked in ghee with milk, cardamom and nuts.

Shahi Tukda

Caramelised bread layered with saffron rabri, pistachio and rose.

Gur Rasgulla

Soft chenna spheres steeped in a warm, aromatic jaggery syrup.

Kesar Rasmalai

Soft chenna discs in saffron-cardamom milk with pistachio.

Paan Kulfi

Dense milk kulfi perfumed with betel leaf, gulkand and fennel.

Gulab Jamun

Warm khoya dumplings soaked in rose and cardamom syrup.

Beetroot Kulfi

Creamy kulfi with earthy beetroot, cardamom and delicate sweetness.

Golden Saffron Phirni

Slow-set rice pudding with saffron, cardamom, rose and crushed nuts.

Badam Halwa

Almonds slow-cooked with ghee, milk and saffron until silken.





15

SAFFRON

15 Warm & Cold Meetha / continued

Indian nostalgia meets patisserie.

Tiramisu

Coffee-soaked sponge layered with mascarpone cream and fine cocoa.

Chocolate Mousse

Airy dark-chocolate mousse with a silky finish and cocoa nib crunch.

16 Ice Cream & Coffee

One last indulgence.

Vanilla Bean Ice Cream

Creamy vanilla-bean ice cream churned for a clean, classic finish.

Butterscotch Ice Cream

Caramel ice cream with crisp praline and toasted-nut notes.

Belgian Chocolate Ice Cream

Deep cocoa ice cream with chocolate shards and a rich finish.

Tea & Coffee Service

Freshly brewed tea, coffee and herbal infusions with petite biscuits.



A menu is where the celebration begins.

Crafted with care.
Served with love.

FINAL SELECTIONS MAY BE TAILORED TO YOUR OCCASION

