

# SAFFRON MENU

## UNLIMITED VEGETARIAN SET MENU

### STARTER

#### **Shahi Angoori Paneer Tikka**

Cottage Cheese, Dried Grapes, Rose Water, Cooked In Tandoor

#### **Lucknowi Chowk Ki Tikki**

Seasonal Potatoes Pattie Cooked with Aromatic Indian Spices

#### **Subz Galoti**

Mix Vegetable Pattie, Brown Onion, Muglai Spices

#### **Pesawari Tandoori Khumb**

Chef Special Pesawari Masala, Desiccated Coconut, Cooked In Clay Oven

#### **Taje Falon Ki Tandoori Chaat**

SesaonalFruits, Dried Mango Powder, Tamarind, Cooked In Tandoor

### MAIN COURSE

#### **Paneer Kundan Kaliyan**

Cottage Cheese Cooked in Poppy Gravy, Saffron

#### **Nawabi Chukunder Kofta Curry**

Minced Beetroot Dumpling Cooked in Cashewnut and Yogurt Curry

#### **Lasuni Palak Aur Tamarter Ka Saag**

Spinach Cooked with, Garlic, Onion and Tomato

#### **Awadhi Subz Lazeez**

Assortment of Seasonal Vegetable, Finish with Cream

#### **Dal-E-Shahi**

AsfotidaFlavord Special Mix Lentils

#### **Lagan-E-Dum Ke Basmati Rice**

SteamBasmati Rice Cooked in Slow Heat

#### **Assorted Indian Breads**

### DESSERTS

#### **Paan Kulfi Faluda**

Betel Leaf Ice Cream, Basil Seeds

Or

#### **Double Ka Meetha**

Sweeten Sponged with Condensed SaffronMilk

# SAFFRON MENU

## UNLIMITED NON- VEGETARIAN SET MENU

### STARTER

#### **Murgh Afgani Tikka**

Chicken Morsel, Fresh Cream, Homemade Kebab Masala, Cooked In Clay Oven

#### **Murgh Anaari Chaap**

Pomegranate Reduction, Processed Cheese and Kewra Flavored Chicken Chops

#### **Bhujilo Gosth**

Smoked Lamb Mince Pattie with Kebab Chini Powder Cooked on Traditional Mahi Tawa

#### **Shahi Angoori Paneer Tikka**

Cottage Cheese, Dried Grapes, Rose Water, Cooked In Tandoor

### MAIN COURSE

#### **Lucknowi Gosht Aloo Ka Salan**

Famous Lucknowi Dish of Lamb Cooked with Awadhi Spices

#### **Murgh Dhaniwal Korma**

Kashmiri Chicken Stew Cooked, Flavored with Fresh Coriander

#### **Paneer Kundan Kaliyan**

Cottage Cheese Cooked in Poppy Gravy, Saffron

#### **Subz Lazeez**

Assortment of Seasonal Vegetable, Finish with Cream

#### **Dal-E-Shahi**

Asfotida Flavored Special Mix Lentils

#### **Lagan-E-Dum Ke Basmati Rice**

Steam Basmati Rice Cooked in Slow Heat

#### **Assorted Indian Breads**

### DESSERTS

#### **Paan Kulfi Faluda**

Betel Leaf Ice Cream, Basil Seeds

Or

#### **Double Ka Meetha**

Sweeten Sponged with Condensed Saffron Milk

# SAFFRON MENU

## UNLIMITED SEAFOOD SET MENU

### STARTER

#### **Aatishi Jhinga**

Sesame Paste, Peanut Butter, Kasoori Methi Flavored Fresh Water Prawns

#### **Amritsari Taali Macchi**

Carom Seeds, Gram Flour, Fish Slices

#### **Mahi Gulnaar**

Kasundi Mustard And Brown Onion Flavored Tandoori Sole Fish

#### **Shahi Angoori Paneer Tikka**

Cottage Cheese, Dried Grapes, Rose Water, Cooked In Tandoor

### MAIN COURSE

#### **Jhinga Jhalfrezi**

Prawn Cooked with Bellpeppers and Dried Masala

#### **Tomato Macchi Curry**

Home Style Tomato Fish Curry, Flavored with Lemon and Coriander

#### **Paneer Kundan Kaliyan**

Cottage Cheese Cooked in Poppy Gravy, Saffron

#### **Subz Lazeez**

Assortment of Seasonal Vegetable, Finish with Cream

#### **Dal-E-Shahi**

Asfotida Flavored Special Mix Lentils

#### **Assorted Indian Breads**

### DESSERTS

#### **Paan Kulfi Faluda**

Betel Leaf Ice Cream, Basil Seeds

Or

#### **Double Ka Meetha**

Sweeten Sponged with Condensed Saffron Milk