

MENU



SAFFRON MANDALA

BY GOLDEN SAFFRON

→ AUTHENTIC INDIAN CUISINE ←

VEG APPETIZER



CHOLE BATURE (2PCS)

150K

Traditional Punjabi Style Chickpea curry slow cooked with aromatic indian spices, served with freshly fried fluffy bhature, pickled onions, and mint chutney.



PANEER TIKKA (6 PCS)

180K

Fresh Cottage Cheese cubes marinated in yogurt and signature Indian Spices, grill to perfection in a tandoor for smoky charred finish, served with mint chutney



PAPADUM/PAPAD MASALA (PLAIN / MASALA)

60K / 75K

A Light and flavorful Indian starter that combines crispy papad with a refreshing medley of fresh



VEG SAMOSA (4 PCS)

120K

A Timeless Indian street food, Classic featuring a crispy golden pastry filled with delicately spiced potatoes and green peas delivering a perfect balance of texture, warmth , and authethic Indian flavors.

VEG APPETIZER



ALOO TIKKI (6 PCS)

120K

A timeless North Indian potato delicacy featuring crispy golden patties infused with traditional spices, offering comfort, authenticity, and a delightful balance of texture and flavor



PANI PURI

120K

An iconic Indian street food experience featuring crisp puri shells filled with flavorful potatoes and chickpeas, complemented by refreshing mint water and tangy chutneys for an explosion of taste and texture



PANEER CHILI DRY

170K

A vibrant Indo-Chinese classic featuring crispy paneer tossed with fresh vegetables and aromatic chili-garlic sauce, offering a perfect fusion of texture, flavor, and contemporary Indian dining.



VEG MANCHURIAN DRY

150K

A flavorful Indo-Chinese specialty featuring crispy vegetable dumplings stir-fried with aromatic seasonings and savory manchurian sauce, delivering a perfect balance of texture, spice, and contemporary fusion cuisine.

NON VEG APPETIZER



MALAI CHICKEN SKEWERS

150K

A Southeast Asian grilled specialty featuring succulent chicken skewers marinated in aromatic Malay spices and flam-grilled to perfection, delivering authentic regional flavors with irresistible smoky character.



LAMB SHEEKH CROQUETTES

200K

A premium fusion appetizer combining the bold flavors of traditional Indian Sheekh kebab with the crispy elegance of golden croquettes delivering a luxurious and memorable dining experience.



BUTTER GARLIC PRAWNS SIZZLER

240K

A premium seafood sizzler featuring succulent prawns infused with rich butter and roasted garlic, served on a sizzling hot plate for a sizzling hot plate for a captivating dining experience that combines indulgent flavor, aroma, and presentation.



65 DRY (FISH / CHICKEN)

150K

A South Indian Culinary icon featuring crispy marinated chicken tossed with aromatic spices, curry leaves, and chillies delivering bold flavors and an unforgettable spicy experience.

NON VEG APPETIZER



TIKKA (FISH / CHICKEN)

150K

Fresh Chicken or Fish marinated in yogurt and signature Indian Spices, grill to perfection in a tandoor for smoky charred finish, served with mint chutney



CHILI DRY (FISH / CHICKEN / PRAWNS)

150K / 150K / 200K

A vibrant Indo-Chinese specialty featuring crispy, flavorful protein tossed with fresh ingredients and aromatic chili-garlic seasonings, creating a bold fusion of texture, spice, and modern Asian flavors.



DRAGON CHICKEN

160K

A vibrant Indo-Chinese specialty featuring crispy chicken strips coated in a bold sweet spicy chili glaze, delivering an irresistible combination of crunch, flavor, and modern Asian fusion cuisine.



CHICKEN SEEKH KEBAB

160K

An authentic North Indian grilled specialty featuring succulent minced chicken infused with aromatic spices and flame cooked to perfection, delivering smoky flavor, tender texture, and timeless culinary heritage.

MAIN COURSE



PANEER BUTTER MASALA

180K

Classic North Indian curry featuring soft cubes of paneer, simmered in rich, buttery tomato based gravy. The dish combines cream, butter, and aromatic Indian spices to create a luxurious vegetarian delicacy that is both comforting and flavorful.



PANEER TIKKA MASALA

180K

Premium North Indian curry that combines smoky, tandoor marinated paneer tikka with a rich and flavorful tomato-onion gravy. The dish brings together the charred aroma of grilled paneer and the richness of traditional Indian curry, creating a perfect balance of texture and flavor.



PANEER MATTAR MASALA

185K

Traditional North Indian curry featuring soft paneer cubes and sweet green peas cooked in rich onion tomato gravy infused with aromatic Indian spices. This wholesome dish combines the creaminess of paneer with the natural sweetness of peas, creating a comforting and balanced vegetarian favorite.



PANEER KADAI

180K

Paneer Kadai is a traditional North Indian curry made with soft paneer cubes, onions, capsicum, and a freshly ground kadai masala. The dish is cooked in a wok-like pan called a kadai, which gives it its distinctive bold flavor and rustic character.



VEG KOFTA CURRY

160K

Veg Kofta Curry is a classic North Indian dish featuring soft vegetable dumplings (koftas) made from mixed vegetables and spices, served in a rich, flavorful onion-tomato gravy. It combines the comfort of a hearty curry with the indulgence of handcrafted vegetable koftas.

MAIN COURSE



VEG KADAI

160K

Veg Kadai is a vibrant North Indian curry featuring a medley of fresh vegetables cooked with onions, capsicum, tomatoes, and freshly roasted kadai spices. Prepared in a traditional kadai (Indian wok) the dish highlights bold flavors, colorful presentation, and rustic Indian cooking techniques



CHANA MASALA

180K

Chana Masala is a classic North Indian curry made with chickpeas simmered in a flavorful onion-tomato gravy infused with traditional Indian spices. Known for its hearty texture and rich taste, it is a wholesome vegetarian dish enjoyed across India.



DUM ALOO

175K

Dum Aloo is a traditional North Indian curry featuring baby potatoes slow-cooked ("dum" style) in a rich, aromatic onion-tomato gravy infused with authentic Indian spices. The slow-cooking process allows the potatoes to absorb the flavors deeply, creating a comforting and flavorful dish.



DHAL MAKHNI

160K

Dal Makhani is a premium North Indian lentil dish made with whole black lentils (urad dal) and kidney beans, slow-cooked for hours in a rich tomato-based gravy with butter and cream. Renowned for its luxurious texture and deep flavor, it is one of India's most iconic comfort foods



DHAL FRY/TADKA

150K

Dal Tadka is a traditional Indian lentil curry made from yellow lentils cooked until smooth and finished with a flavorful tempering (tadka) of cumin, garlic, onions, tomatoes, and aromatic spices. This homestyle dish is celebrated for its simplicity, nutrition, and comforting flavors.

NON VEG MAIN COURSE



CHICKEN BUTTER MASALA

180K

Chicken Butter Masala is one of India's most famous curries, featuring tender chicken pieces cooked in a rich tomato-based gravy enriched with butter, cream, and aromatic spices. The dish is known for its luxurious texture, balanced flavors, and broad appeal.



CHICKEN TIKKA MASALA

180K

Chicken Tikka Masala is a popular Indian curry featuring succulent pieces of chicken tikka (marinated and grilled chicken) cooked in a rich tomato onion gravy with cream and aromatic spices. The combination of smoky grilled chicken and flavorful curry creates a dish that is both hearty and indulgent.



CHICKEN KADAI

180K

Chicken Kadai is a traditional North Indian curry made with tender chicken pieces cooked with onions, capsicum, tomatoes, and freshly ground kadai spices. Prepared in a traditional Indian wok (kadai), the dish is known for its bold flavors, rustic texture, and aromatic spice profile.



CHICKEN KOLAPURI

180K

Chicken Kolhapuri is a fiery and flavorful Maharashtrian curry originating from the city of Kolhapur. It features tender chicken cooked in a rich gravy made with roasted spices, coconut, onions, and red chilies, delivering an authentic regional Indian dining experience.



MUTTON RAGON JOSH

220K

Mutton Rogan Josh is a renowned Kashmiri curry featuring tender mutton slow-cooked in a rich, aromatic gravy made with yogurt, onions, and traditional Indian spices. Known for its deep red color and luxurious flavor, it is one of the most celebrated dishes in Indian cuisine.

NON VEG MAIN COURSE



MUTTON VINDALOO

220K

Mutton Vindaloo is a famous Goan curry featuring tender mutton slow-cooked in a bold and tangy sauce made with vinegar, garlic, red chilies, and aromatic spices. Influenced by Portuguese culinary traditions, it is known for its intense flavor and distinctive spicy character



PRAWNS MALABAR CURRY

210K

Prawns Malabar Curry is a classic coastal South Indian dish featuring succulent prawns cooked in a rich coconut-based gravy infused with curry leaves, tomatoes, and aromatic Kerala spices. Inspired by the flavors of the Malabar Coast, this curry showcases the perfect harmony between fresh seafood and traditional South Indian ingredients



HOMESTYLE FISH CURRY

180K

Homestyle Fish Curry is a comforting and traditional fish preparation inspired by everyday Indian home cooking. Fresh fish is gently simmered in a flavorful gravy made with onions, tomatoes, aromatic spices, and regional seasonings, creating a wholesome and authentic meal that celebrates simple yet satisfying flavors



PUNJABI EGG CURRY

175K

Punjabi Egg Curry is a hearty North Indian dish featuring boiled eggs simmered in a rich onion-tomato gravy infused with traditional Punjabi spices. Known for its robust flavors and homestyle appeal, this curry offers a satisfying combination of protein-rich eggs and aromatic masala

BIRYANI



DUM PUKH BIRYANI (VEGETARIAN)

180K

Veg Dum Pukht Biryani is a luxurious Indian rice dish made with fragrant basmati rice, fresh vegetables, herbs, and aromatic spices layered together and slow-cooked using the traditional Dum Pukht method. The sealed cooking process allows the flavors to blend perfectly, creating a rich and aromatic biryani experience.



DUM PUKH BIRYANI (CHICKEN)

180K

Chicken Dum Pukht Biryani is a premium Indian rice dish made with succulent marinated chicken, fragrant basmati rice, saffron, herbs, and aromatic spices layered together and slow-cooked using the traditional Dum Pukht method. The sealed cooking process locks in moisture and allows the flavors to develop deeply, creating a rich and authentic biryani experience.



DUM PUKH BIRYANI (PRAWNS)

220K

Prawns Dum Pukht Biryani is a premium seafood biryani made with succulent prawns, fragrant basmati rice, saffron, fresh herbs, and aromatic Indian spices. Layered and slow-cooked using the traditional Dum Pukht method, the dish allows the delicate seafood flavors and spices to blend perfectly, creating a luxurious biryani experience.



HYDRABADI BIRYANI (PANEER)

180K

Paneer Hydrabadi Biryani is a luxurious vegetarian version of the famous Hydrabadi biryani, featuring marinated paneer cubes layered with fragrant basmati rice, saffron, fresh herbs, and aromatic spices. Cooked using the traditional dum method, the dish captures the rich flavors and royal heritage of Hydrabadi cuisine while offering a satisfying vegetarian experience.

BIRYANI



HYDRABADI BIRYANI (LAMB)

220K

Lamb Hydrabadi Biryani is a royal Indian rice dish originating from Hyderabad, featuring tender lamb marinated in yogurt and aromatic spices, layered with fragrant basmati rice, saffron, and fresh herbs. Traditionally cooked using the Dum method, the sealed pot allows the lamb and rice to slowly absorb each other's flavors, creating an authentic and luxurious biryani experience.



ZEERA RICE

120K

Jeera Rice is a classic Indian rice dish made with premium basmati rice flavored with roasted cumin seeds (jeera), ghee, and subtle aromatic spices. Simple yet elegant, it is designed to complement a wide variety of Indian curries and gravies while enhancing the overall dining experience.



LEMON RICE

150K

Lemon Rice is a popular South Indian rice dish made with fluffy rice tossed in a flavorful tempering of mustard seeds, curry leaves, turmeric, green chilies, and fresh lemon juice. Known for its bright color and refreshing flavor, it is a light yet satisfying dish enjoyed as a meal or accompaniment.



BASMATI RICE

120K

Basmati Rice is a premium long-grain rice renowned for its delicate aroma, fluffy texture, and elegant appearance. Carefully steamed to perfection, it serves as the ideal accompaniment to Indian curries, dals, and gravies, enhancing the overall dining experience without overpowering the main dish.

INDIAN BREAD



TANDORI ROTI
PLAIN 1 PCS

40K

Plain Tandoori Roti is a traditional Indian flatbread made from whole wheat flour and baked in a clay tandoor oven. The intense heat of the tandoor creates a soft interior with a lightly crisp exterior and characteristic smoky flavor, making it a staple accompaniment to Indian curries and grilled dishes



TANDORI ROTI
BUTTER 1 PCS

45K

Butter Tandoori Roti is a traditional whole wheat Indian flatbread baked in a clay tandoor oven and finished with a generous layer of melted butter. The combination of smoky tandoor flavor and rich buttery goodness creates a more indulgent version of the classic tandoori roti



TANDORI ROTI
KULCHA

45K

Kulcha is a soft and fluffy North Indian flatbread traditionally made with refined flour (maida) and baked in a tandoor oven. Known for its pillowy texture and lightly charred exterior, Kulcha is a popular accompaniment to rich curries and is especially famous when paired with chole (spiced chickpeas)



CHAPATI/FULKA

40K

Chapati (or Phulka) is a traditional Indian whole wheat flatbread cooked on a hot griddle and finished over an open flame, allowing it to puff up into a light and airy bread. A staple in Indian households, it is valued for its simplicity, nutrition, and versatility as an accompaniment to a wide variety of dishes

INDIAN BREAD



NAAN PLAIN

Plain Naan is a classic North Indian flatbread made from refined flour and traditionally baked in a tandoor oven. Known for its soft, fluffy texture and slightly charred exterior, naan is one of the most popular Indian breads and the perfect companion to rich curries, kebabs, and grilled dishes

40K



NAAN BUTTER

Butter Naan is a classic Indian flatbread made from refined flour, baked in a traditional tandoor oven, and generously brushed with melted butter. Its soft, fluffy texture and rich buttery finish make it one of the most popular accompaniments to Indian curries and grilled specialties

40K



NAAN GARLIC

Garlic Naan is a popular Indian flatbread made from refined flour, baked in a traditional tandoor oven, and topped with freshly chopped garlic, butter, and herbs. Combining the softness of classic naan with the bold aroma of garlic, it is a flavorful accompaniment to curries, kebabs, and grilled dishes

45K



NAAN CHEESE

Cheese Naan is a soft and fluffy tandoor-baked Indian flatbread generously stuffed with melted cheese. Combining the traditional texture of naan with the rich creaminess of cheese, it offers a modern and indulgent twist on a classic Indian favorite.

50K

SOUTH INDIAN



DOSA PLAIN

120K

Plain Dosa is a traditional South Indian delicacy made from a fermented batter of rice and lentils, spread thinly and cooked on a hot griddle until golden and crisp. Renowned for its simplicity, lightness, and authentic flavor, it is a staple breakfast and snack enjoyed throughout India.



DOSA MASALA

150K

Masala Dosa is one of South India's most iconic dishes, featuring a thin, crispy dosa made from fermented rice and lentil batter, filled with a flavorful spiced potato masala. Served with coconut chutney and sambar, it combines texture, aroma, and authentic South Indian flavors in one complete meal.



DOSA CHEESE

150K

Cheese Dosa is a modern twist on the classic South Indian dosa, featuring a crispy fermented rice and lentil crepe generously filled or topped with melted cheese. It combines the authentic flavors of traditional dosa with the creamy richness of cheese, making it a favorite among both adults and children.



UTTAPAM PLAIN

120K

Plain Uttapam is a traditional South Indian savory pancake made from fermented rice and lentil batter. Thicker and softer than a dosa, it is cooked until golden on the outside while remaining fluffy inside. Uttapam is cherished for its wholesome texture, authentic flavor, and versatility as a breakfast, snack, or light meal.



UTTAPAM MASALA

130K

Masala Uttapam is a traditional South Indian savory pancake made from fermented rice and lentil batter, topped with a flavorful mix of onions, tomatoes, green chilies, and fresh herbs. Thicker and softer than a dosa, it offers a hearty and wholesome meal with vibrant flavors and textures.



UTTAPAM ONION

130K

Onion Uttapam is a traditional South Indian savory pancake made from fermented rice and lentil batter, generously topped with finely chopped onions and cooked until golden. The sweetness of caramelized onions combined with the soft, fluffy texture of uttapam creates a simple yet highly flavorful dish.

