Special CHEF'S MENU

From the House of Sankalp®

Saffron®

AUTHENTIC CUISINE FROM NORTH INDIA

AMRITSARI KULCHA WITH CHOLE — $ 24.00

Flaky, buttery and perfectly spiced stuffed flatbread served with tangy and flavourful chickpea curry, a classic delicacy from Punjab.

CHICKEN 65 BIRYANI — $ 26.00

A delightful combination of spicy Chicken 65 and fragrant biryani, layered with crispy fried chicken and richly flavoured rice.

TAWA CHICKEN — $ 28.00

Juicy chicken pieces cooked on a flat griddle (tawa) with bold spices, tomatoes and fresh herbs, delivering a burst of flavour in every bite.

CHICKEN KORMA — $ 24.00

A creamy, rich and mildly spiced chicken curry cooked in a luxurious saffron and cashew-based gravy, garnished with aromatic spices.

PANEER 65 BIRYANI — $ 23.00

A fusion of spicy Paneer 65 and aromatic biryani, cooked with basmati rice, fresh herbs and authentic Indian spices.

SHRIMP BIRYANI — $ 31.00

Juicy shrimp cooked with fragrant basmati rice, bold spices and caramelized onions, creating a seafood lover's dream biryani.

LAMB CHOP BIRYANI — $ 33.00

A royal treat featuring tender, spiced lamb chops layered with aromatic basmati rice and slow-cooked to perfection with fragrant spices.

VADA PAV — $ 9.00

A popular Mumbai street food, featuring a spiced potato fritter stuffed in a soft bun, served with tangy chutneys.

PANI PURI — $ 13.00

Crispy hellow shells filled with spicy, savoury chickpeas and a burst of fresh mint flavours in every Bite.







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TAWA PANEER — $ 26.99
Soft cubes of paneer tossed on a hot tawa with onions, tomatoes, bell peppers and aromatic Indian spices for a rich and flavourful vegetarian delight.

SAMOSA CHAAT — $ 17.99
Crispy vegetable samosas topped with tangy chutneys, yogurt, onions and fresh herbs, creating the perfect balance of sweet, spicy and savoury flavours.

MIX VEG. PAKODA — $ 17.99
A crispy assortment of fresh vegetables coated in seasoned gram flour batter and deep-fried until golden brown.

ONION PAKODA — $ 17.99
Thinly sliced onions mixed with aromatic spices, coated in gram flour and fried to crispy perfection.

TANDOORI SOYA CHAAP — $ 19.99
Marinated soya chaap skewers grilled in a traditional tandoor, infused with smoky flavours and aromatic spices.

TANDOORI MOMOS — $ 19.99
Juicy dumplings marinated in spicy tandoori seasoning and roasted to perfection for a smoky, flavourful twist.

RUMALI ROTI — $ 8.99
A thin, soft, hand-stretched Indian flatbread traditionally cooked on an inverted griddle, perfect for pairing with curries and kebabs.

TAWA ROTI (2PCS) — $ 7.99
Fresh whole wheat flatbreads cooked on a hot tawa, soft, wholesome and served warm.

CHICKEN SAMOSA (2PCS) — $ 11.99
Golden, crispy pastry pockets filled with a savoury spiced chicken mixture and fried until perfectly crunchy.

BHINDI DO PYAZA — $ 24.99
Tender okra sautéed with double the onions, tomatoes and traditional Indian spices for a flavourful homestyle dish.

ALOO GOBHI — $ 24.99
A classic North Indian preparation of potatoes and cauliflower cooked with onions, tomatoes and aromatic spices.

TANDOORI SHRIMP — $ 31.99
Succulent shrimp marinated in yogurt and traditional tandoori spices, then grilled to smoky perfection in the tandoor.

CHAI / TEA — $ 5.99
Authentic Indian tea brewed with premium tea leaves, milk and aromatic spices for a comforting and refreshing experience.

INDIAN COFFEE — $ 5.99
Rich and aromatic Indian-style coffee prepared with premium coffee and milk, offering a smooth and satisfying flavour.

DAHI PURI — $ 17.99
Crispy hollow puris filled with potatoes, yogurt, chutneys, and spices, delivering a refreshing burst of sweet, tangy, and savory flavors.







