



THE SAFFRON HOUSE

EASTERN HUB OF HIMALAYAN CUISINE

Nepali and Indian Restaurant

Menu

Nepali Combo

Taste of Himalaya

Set 1 (per person) **\$40** (minimum 2 ppl)

Entrée: Chicken Momo

Main: Chilli Chicken, goat curry, Homemade Yellow Dal,
Rice, Roti, Cucumber Salad, Mango Kulfi or Tea

Saffron Family Combo Set 2 (per person) **\$50** (minimum 2 ppl)

Entrée: Samosa & lamb cutlets

Main: Butter Chicken, Lamb Rogan josh, Mix Veg Curry, Yellow Daal,
Rice, Plain Naan, Cucumber Salad & Raita, Gulab Jamun

Vegan and Plant Base Combo set menu 3 (per person) **\$30** (minimum 2 ppl)

Entrée: Crunchy Enoki Mushroom

Main: 1 Yellow Dal, 1 Tofu Masala, Rice, Naan, Mixed Beans & Veg Salad & Tea

Indian combo set menu 4 (per person) **\$30** (minimum 2 ppl)

Entrée: Samosa

Main: Butter chicken, Mix Veg Curry, Rice, Naan bread, Pappadam & Salad

Attention Customer: with food allergies please be aware that our food may contain or come into contact with common allergens such as dairy, nuts, fish, shell fish

Main Menu Entrée:

Samosa (2 Pieces) <i>Potatoes and Peas filling with Indian spices</i>	\$8.00
Onion rings <i>Chickpea- batter fried onion gf & vegan</i>	\$8.00
Mix veg Pakora <i>Crunchy Spinach and Mix veg patties with Indian spice.</i>	\$8.00
Paneer Tikka <i>Marinated and charred Paneer with sesame flavour comes with Capsicum and onion</i>	\$16.00
Aalo Bonda (Taste of South India) <i>Potato Patties flavoured with mustard seed and curry leaves</i>	\$9.00
Veg Momos (8 pieces) (vegan) <i>with sesame chutney</i>	\$12.50
Fried Crunchy Enoki Mushroom (vegan)	\$10.00
Chicken Momos (8 Pieces) <i>Dumplings served with sesame tomato chutney</i>	\$12.90
Chicken Tikka (4 pieces)	\$14.00
Tandoor Roasted Chicken Thigh	
Lamb Cutlets (4 Pieces) <i>Herbs, ginger and coriander flavoured lamb cutlets</i>	\$22.00
BBQ Mushroom with Capsicum <i>BBq Mushrooms with capsicum and onion.</i>	\$16.50
Tandoori Chicken (Half/Full) <i>Chicken marinated in yogurt and spices, cooked in a tandoor</i>	\$15.00/21.00
Tandoori Mix (8 Pieces) <i>Combination of Tandoori chicken, seekh kebab, lamb cutlets, chicken tikka (Two pieces each)</i>	\$26.00

Rice and Breads

Plain Naan	\$3.75
Garlic Naan	\$4.00
Roti (Wholemeal)	\$3.75
Garlic Roti	\$4.00
Lecha Paratha (Wholemeal)	\$5.00
Aloo Paratha <i>Wholemeal with potato and spices</i>	\$6.00
Peshwari Naan <i>Dry fruits and tree nuts bread</i>	\$7.50
Masala Kulcha <i>With potato, paneer and onion</i>	\$6.50
Keema Naan <i>Lamb mince bread</i>	\$6.50
Cheese Naan	\$6.50
Cheese and Garlic Naan	\$6.75
Plain Basmati Rice	\$4.50
Saffron Rice	\$5.00
Coconut Rice	\$7.50
Matar Pulau <i>Rice with peas</i>	\$7.50
Kashmiri Pulau <i>Rice with nuts and raisins</i>	\$8.50
Chicken Biryani	\$18.00
Goat/Lamb Biryani	\$18.00

Chowmein

Chicken Chowmein <i>Stir fried chicken, veg with noodles</i>	\$4.00
Veg Chowmein (VG) <i>Stir fried veg with noodles</i>	\$5.00

Most Popular Dishes

Butter Chicken <i>Chicken tikka in tomato butter cream sauce</i>	\$21.00
Chicken Tikka Masala <i>Chicken breast with a blend of spices, finished with cream</i>	\$21.00
Chicken Korma <i>Cashew, almond and coconut in cream sauce</i>	\$21.00
Beef Madras <i>Coconut-based sauce flavoured with mustard and curry leaves</i>	\$21.00
Rogan Josh <i>Slow cooked lamb curry</i>	\$22.00
Beef Vindaloo <i>Hot curry from Goa with chilli and coconut</i>	\$21.00
Lamb Saag <i>Spinach puree finished with cream</i>	\$22.00
Chicken Saag <i>Spinach puree finished with cream</i>	\$21.00
Lamb Korma <i>Diced lamb cooked with creamy cashew sauce</i>	\$21.00
Beef Korma <i>Diced with cashew creamy sauce</i>	\$21.00
Paneer Butter <i>Paneer cooked with cashew and cream</i>	\$21.00
Mixed Vegetable <i>Seasonal vegetable with curry gravy</i>	\$19.00
Pumkin Masala <i>Butternut pumpkin with curry leaf and mustard seeds</i>	\$19.00

BALTI DISHES (Saffron Special)

Chicken Jalfrezi Balti <i>Thigh fillets cooked with capsicum, onion, tomato, and chilli balti chicken in hot balti sauce.</i>	\$21.00
Balti Beef <i>Curry with capsicum, onion, and coriander</i>	\$22.00
Balti Lamb Curry <i>Boneless lamb with tomato, capsicum, onion and coriander</i>	\$22.00
Balti Paneer <i>Cottage cheese cooked with balti sauce</i>	\$20.00
Chicken Breast <i>Curry with capsicum, onion, and coriander, offering a bit of heat, sourness, and sweetness</i>	\$21.00
Baingan Aur Mirchi Ka Salan (MILD) <i>Eggplant and capsicum in sesame, tomato, and coconut sauce</i>	\$19.00
Nepali Style Chilli Chicken (HOT) <i>Nepali chicken stir fry</i>	\$21.00
Rajasthani Laal Maas (MED HOT) <i>Lamb with black pepper, paprika</i>	\$22.00
Himalayan Goat Curry (MED HOT) <i>Nepali homemade taste</i>	\$22.00
Assam Forest Fish Curry <i>Salmon with skin cooked with tomato, onion and green herbs</i>	\$26.00
Saffron Murg <i>Chicken thigh curry with saffron, mace, yoghurt and coriander</i>	\$21.00
Prawn Curry <i>Prawns and green beans in onion and coconut sauce spiced with black pepper and tamarind</i>	\$26.00
Bengali Fish Curry <i>Ling Fillets cooked with Tomato & onion gravy</i>	\$26.00
Duck Curry (Chef Krishna's Special) <i>Duck with cooked with tomato</i>	\$20.00
Madras Mutton Curry <i>Goat curry cooked with poppy seed, chilli, cardamom, coconut cream and curry leaves</i>	\$23.00
Rewaly Fish Curry <i>Ling fillets cooked with onion tomato sauce</i>	\$25.00

Vegetarian Curries

Dal Makhani <i>Kidney beans, black lentils with cream</i>	\$19.00
Dum Aloo <i>Baby potato curry</i>	\$18.00
Chana Masala <i>Organic chickpea curry</i>	\$19.00
Pumpkin Masala <i>Flavoured with mustard and curry leaves</i>	\$19.00
Mixed Sabzi <i>Mixed vegetable curry</i>	\$19.00
Malai Kofta <i>Potatoes and cheese dumplings in a creamy sauce</i>	\$18.00
Vindi Ka Curry <i>Okra with potatoes</i>	\$18.00
Tofu Masala <i>Tofu with capsicum, onion, tomato and cream</i>	\$18.00
Avial (Vegan, GF) <i>Kerala-inspired mixed veggies flavoured with curry leaves and Kashmiri chilli, finished with coconut cream</i>	\$18.00
Palak Paneer <i>Cottage cheese in creamy spinach sauce</i>	\$19.00
Butter Paneer Pasanda <i>Paneer with nuts cooked with onion & tomato creamy sauce</i>	\$19.00
Matar Mushroom <i>Mushroom with green peas</i>	\$19.00
Paneer Chilli Garlic <i>Indian stir-fried paneer with veg</i>	\$19.00
Aalo Methi Chaman <i>Baby potatoes, spinach and fenugreek</i>	\$ 19.00
Tofu Butter Masala <i>Tofu cooked with creamy onion tomato gravy & nuts</i>	\$ 19.00

Accompaniment

Mango Chutney	\$2.50
Tamarind Chutney	\$2.50
Mint Chutney	\$2.50
Kachumber Salad	\$8.00
Saffron Salad <i>Vegetables, beans and peas with homemade dressing</i>	\$9.00
Papadums (4PCS)	\$4.00
Mixed Pickle	\$2.50
Raita Yoghurt <i>Cucumber and carrot combination</i>	\$4.00

Soft Drinks

Coke, Diet Coke, Fanta, Lemonade, Solo, Lemon Squash	\$4.50
Lassi <i>(homemade yoghurt drink with mango)</i>	\$6.00
Salt Lassi	\$5.00
Mineral Water, Soda Water, Tonic Water, Ginger Ale	\$5.50
Watermelon Lime Sarbat	\$6.50
Fruit Juices (Apple and Orange)	\$4.00
Ice Tea (Peach/Lemon)	\$5.00
Lemon Lime Bitters	\$6.00

Thank You, Namaste