



135/137 East Coast Road  
T. 6440 6786

Great World #01-153  
T. 6235 5531

The Star Vista #02-04  
T. 6465 9880



[www.zaffronkitchen.com](http://www.zaffronkitchen.com)



[@zaffron\\_kitchen](https://www.instagram.com/zaffron_kitchen)

Prices displayed are subject to 8% GST & 10% Service Charge

## Light Starters

---

### Mushroom Soup \$5.90

### Dahi Puri \$8.90

A popular snack that originated from Mumbai. The round and crispy Puri shell is broken on top and filled with various stuffing and chutneys

### Papadum \$5.90

Crispy wafer-thin Indian crackers served with assorted homemade chutneys

### Chaat Masala Fries \$8.50

Crunchy masala fries served with homemade chutney

### Bhel Puri \$8.90

Nutritious and delicious Indian puffed rice mixed with fresh cucumbers and roasted peanuts, and spiced with assorted chutneys

### Papdi Chaat \$8.90

Crispy, tangy, hot and sweet all in one with fried dough wafers made from refined white flour, served with sweet yoghurt, and topped with mint chutney

### Samosa (2 pieces) \$8.90

Triangular pastries filled with spiced fresh vegetables deep fried to golden perfection

### Pakoda \$8.90

Fresh vegetables deep fried in a spiced batter for extra crunch

### Zaffron Salad (Vegetarian) \$11.00

Paneer tikka with chopped greens dressed in Zaffron Kitchen's special dressing topped with cranberries and pistachios

### Zaffron Salad (Non-Vegetarian) \$12.00

Chicken tikka with chopped greens dressed in Zaffron Kitchen's special dressing topped with cranberries and pistachios

### Starter Sampler

#### (For 2) \$17.90 / (For 4) \$27.90

A medley of signature chaats (Papdi Chaat, Bhel Puri, Mixed Pakoda)



## Tandoori Breads

---

### Plain Naan \$5.50

Plain tandoor oven baked leavened flatbread

### Butter Naan \$6.00

Tandoor oven baked leavened flatbread with butter filling

### Garlic Naan \$7.00

Tandoor oven baked leavened flatbread with garlic filling

### Cheese Naan \$7.50

Tandoori naan stuffed with cheese

### Lachha Paratha \$6.00

Special layered flatbread made with whole wheat flour

### Dhania Paratha \$6.50

Special layered flatbread made with whole wheat flour spiced with coriander leaves

### Aloo Paratha \$6.50

Whole wheat flatbread stuffed with spiced potatoes

### Tandoori Roti \$5.50

A type of Indian unleavened bread commonly enjoyed with chicken, lamb, mutton or other non-vegetarian dishes

### Tandoori Butter Roti \$6.00

Tandoori oven baked to perfection, try our Naan breads, or leavened flatbreads. They're an Indian favourite

### Masala Kulcha \$7.00

Tandoori naan stuffed with spiced potatoes and onion

### Keema Naan \$7.50

Tandoori mutton minced kebab filled with naan and baked in tandoori oven

### Kashmiri Naan \$7.50

Tandoori naan filled with mixed nuts and flavoured with rose petals



## From the Tandoor/ Non-Veg

---

### **Chicken Tikka \$18.00**

Skewers of succulent chicken, marinated with spices and yoghurt, and baked to juicy goodness in our traditional Tandoor oven

### **Murg Pudina Tikka \$18.00**

Tandoor-baked diced chicken marinated in curd, chilli, fennel seeds, chaat masala, and stuffed with ground mint, cashew, jeera, methi, cardamom, and chillies

### **Tandoori Malai Chicken Tikka \$18.00**

Another favourite from the Tandoor with tender Chicken Tikka marinated in yoghurt and coriander that's grilled perfectly

### **Tandoori Chicken**

#### **(Half \$18.00 / Whole \$34.00)**

The classic tandoori chicken from India, marinated in yoghurt, lemon juice, and plenty of spices, then grilled to perfection in our red-hot Tandoor

### **Seekh Mutton Kebab \$19.90**

Minced mutton seasoned in aromatic spices grilled to perfection

### **Tandoori Jhinga \$24.50**

The freshest tiger prawns will satisfy your seafood palate, with each delicately marinated in creamy yoghurt, ginger, garlic, lemon juice and paprika, then beautifully grilled

### **Fish Tikka \$18.00**

Boneless spiced fish steak cooked to perfection in our Tandoor, and served with a side of fresh greens

### **Tandoori Mixed Grill (for 2) \$39.90**

Still not sure? Why not have them all! Chicken Tikka, Malai Tikka, Fish Tikka and Seekh Mutton kebab

### **Zaffron Tandoori Platter (for 4) \$52.00**

The perfect and flavourful platter for your party of 4 that offers the finest selection of Malai Kebab, Chicken Tikka, Mutton Seekh Kebab, Murg Pudina and Fish Tikka



## From the Tandoor/ Veg

---

### **Paneer Tikka \$18.00**

Gently charred cottage cheese marinated in creamy yoghurt and carom seeds

### **Tandoori Mushroom \$17.00**

Fresh button mushrooms stuffed with a blend of roasted vegetables and grilled to perfection

### **Tandoori Gobi \$17.00**

Fresh cauliflower florets seasoned in a refreshing marinade and grilled to perfection

### **Vegetable Seekh Kebab \$17.00**

A selection of fresh vegetables seasoned and grilled to perfection

### **Tandoori Mixed Vegetarian Grill**

**(2 pax) \$32.00**

Still not sure? Why not have them all?

Paneer Tikka, Tandoori Gobi, Tandoori Mushroom

### **Zaffron Vegetarian Tandoori Platter**

**(4 pax) \$44.00**

Dig into a selection of the finest signature vegetable kebabs our chefs have to offer!



## Non-Veg Curries

---

### **Butter Chicken \$19.90**

Chicken Tikka marinated in a delightful yoghurt and spice mixture, and simmered in a rich tomato, cashew nuts, butter flavoured gravy accented with dry fenugreek

### **Chicken Chettinad \$18.50**

Spicy and fiery, this scrumptious chicken curry is made from carefully blended spices for aromatic and flavourful experience

### **Chicken Methi Malai \$19.90**

Chicken cooked with fenugreek and touched with cream

### **Chicken Dopiaza \$19.90**

Chicken cooked with double amount of onion and light spices

### **Chicken Saag \$19.90**

Chicken cooked in a blend of spinach and spices

### **Mutton Rogan Josh \$21.00**

A classic, low fat and mildly spiced lamb curry that's cooked in intensely hot Rogan

### **Mutton Dopiaza \$21.00**

Mutton cooked with double of onion and light spices

### **Mutton Masala \$21.00**

Tender mutton chunks marinated in turmeric and fried in spicy masala curry

### **Fish Masala \$20.00**

Fresh fish fillets marinated in turmeric, chillies and lemon juice and fried till a golden brown and sauteed in an onion tomato masala

### **Goan Fish Curry \$22.00**

Fish simmered in tomato and coconut paste

### **Kadhai Jhinga \$22.00**

Prawns sautéed in an onion tomato masala with peppers and finished with crushed cumin, coriander and chilli flake

### **Seafood Vindaloo \$24.50**

A popular Goan dish of fish fillets, shrimps, calamari and vegetables cooked in fiery spicy masala



## Veg Curries

---

### Palak Paneer \$17.90

A popular vegetarian dish with Indian cottage cheese served in rich spinach gravy

### Paneer Butter Masala \$17.90

Indian cottage cheese simmered in a tomato, butter and cashew nut gravy that's flavoured with dried fenugreek leaves

### Jaipuri Vegetable \$16.90

A medley of greens peas, carrots, capsicums, cauliflowers and potatoes deliciously blend with onion, tomatoes cumin seeds and plenty of spices

### Chana Masala \$15.90

Chickpeas cooked in a tangy melange of freshly roasted spices and rich tomato gravy

### Okra Masala \$16.50

A delicious lady finger dish flavoured with an array of spices like coriander, turmeric, cumin seeds, cayenne and more

### Aloo Gobi Masala \$17.50

Spiced cauliflower and potatoes in rich, creamy curry cooked to aromatic perfection that goes well with rice or bread

### Dal Makhani \$15.90

One of North India's most characteristic dishes, Dal Makhani is black lentils slowly cooked to preserve its high protein content, and taste great with naan bread

### Malai Kofta \$17.50

Vegetarian dumpling simmered in a mild spice

### Methi Malai Matter \$17.50

Green pea cooked with fenugreek in cashew nuts gravy

### Yellow Dal Tadka \$15.50

Yellow Dal sautéed with onion, tomatoes, cumin, and chillies



## Biryani & Rice

---

### Lamb Shank Biryani \$35.90

Australian lamb shank stewed with aromatic spices and basmati rice in Hyderabad style

### Zaffron Chicken Biryani \$18.90

Flavourful basmati biryani rice and succulent chicken cooked on Dum over small heat

### Zaffron Mutton Biryani \$20.90

Flavourful basmati biryani rice and juicy mutton cooked on Dum over small heat

### Vegetable Biryani \$17.00

Basmati biryani rice cooked with green peas, carrot, cauliflower and herbs and spices

### Basmati Biryani Rice \$6.50

Steamed flavourful North Indian long grain rice spiced with garam masala

### Jeera Rice \$5.90

White basmati rice tossed with cumin seed

### Kashmiri Pilaf \$6.50

Basmati pilaf rice tossed with fruit cocktails and cashew nuts

### Basmati White Rice \$4.90

Steamed fragrant North Indian long grain rice

### Raita \$6.00

Side dish of yoghurt containing chopped vegetables and spices

### Onion Salad \$2.90

A small bowl of sliced onions and lime



## Michelin Menu

---

### Michelin 4 Course Meal \$99.00

Dahi puri, Tandoori Mixed Grill with Prawns, Lamb Shank Biryani, Moong Dhal Halwa, Gajar Ka Halwa - comes with beverages

### Michelin 5 Course Meal \$115.00

Dahi puri, Tandoori Mixed Grill with Prawns, Lamb Shank Biryani, Butter Chicken, Dhal Makhni, Butter Naan, Plain Naan, Moong Dhal Halwa, Gajar Ka Halwa - comes with beverages



## Burgers

---

### **Masala Burger \$16.50**

Mixed vegetable patty lightly spiced and served between freshly toasted buns, comes with chaat masala fries

### **Chicken Tikka Burger \$17.00**

Juicy chicken breast marinated to perfection with spices galore and served with chaat masala fries

### **Breaded Fish & Fries \$17.50**

Fish fillet friend to golden brown. Served with chaat masala fries



## Wraps

---

### **Chicken Tikka Wrap \$17.50**

Tandoori chicken tikka wrapped with plain naan served with fries and mint chutney

### **Seekh Mutton Wrap \$18.50**

Seekh mutton kebab wrapped with plain naan served with fries and mint

### **Fish Tikka Wrap \$17.50**

Tandoori fish tikka wrapped with plain naan served with fries and mint

### **Vegetarian Wrap \$15.50**

Paneer (cottage cheese slices) tossed with bell peppers wrapped with plain naan served with fries and mint



## Kids Meal

---

### **Chicken Naan Wrap \$8.50**

Served with Chaat Masala Fries  
Choice of drinks: Iced Milo, Apple Juice and Orange Juice

### **Homemade Masala Breaded Fish \$8.50**

Served with Chaat Masala Fries  
Choice of drinks: Iced Milo, Apple Juice and Orange Juice

## Desserts

---

### **Lava Cake with Ice Cream \$12.90**

Moist chocolate cake with an ooey-gooey molten center served with Mövenpick Vanilla ice cream

### **Kulfis \$8.50**

No meal is complete until you've tried our creamy homemade Indian ice cream

### **Moong Dal Halwa \$9.90**

A warm, rich and buttery dessert of lentils, milk, butter and sugar, served with ice cream and roasted pistachios

### **Gajar Ka Halwa \$9.90**

One of the most famous North Indian dessert made with carrot, milk and sugar, served with Mövenpick's vanilla ice cream and roasted pistachios

### **Finest All Natural Ice Cream**

**Single scoop \$6.00**

**Double scoop \$10.50**

Check with our friendly staff for your favourite flavours and toppings



## Hot Drinks

---

Teh Tarik \$4.50  
Teh Halia \$4.90  
Masala Chai \$5.50  
Teh O \$3.50  
Kopi Tarik \$4.40  
Kopi O \$3.50  
Bru Coffee \$5.90  
Milo \$4.50

## Cold Drinks

---

Iced Teh \$5.50  
Iced Teh O \$5.50  
Iced Kopi \$5.50  
Iced Kopi O \$5.00  
Iced Milo \$5.00

## Juice

---

Iced Peach Tea \$5.50  
Iced Lime Soda \$6.00  
Iced Limau  
Glass \$5.00 / Jug \$14.00  
Iced Plum Lime  
Glass \$5.50 / Jug \$16.00  
Iced Lime Tea  
Glass \$5.50 / Jug \$15.00  
Apple Juice  
Glass \$6.00 / Jug \$16.00  
Orange Juice  
Glass \$6.00 / Jug \$16.00

## Soft Drinks

---

Coke \$4.50  
Coke Light \$4.50  
Sprite \$4.50  
Tonic \$4.50  
Soda \$4.50  
Root Beer \$4.50  
Ginger Ale \$4.50  
Acqua Panna (500ml) \$4.50  
Acqua Panna (750ml) \$7.00  
San Pellegrino (750ml) \$7.00

## Floats

---

Bleu & Passion Float \$6.90  
Milo Dinosaur \$6.00  
Root Beer Float \$6.00



## Smoothie

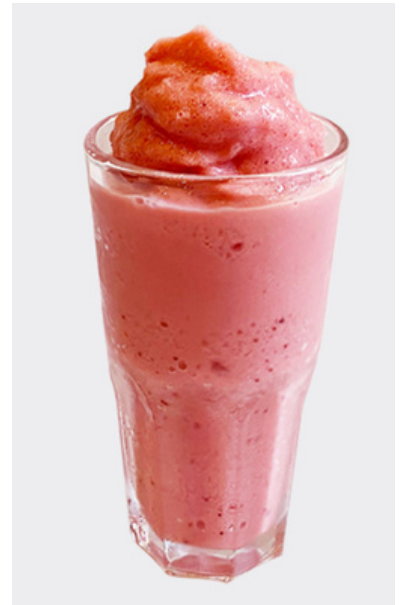
---

**Banana Smoothie \$7.70**

**Strawberry Smoothie \$7.70**

**Passion Smoothie \$7.70**

**Peach Smoothie \$7.70**



## Lassi

---

**Plain Lassi \$6.00**

**Salted Lassi \$6.50**

**Sweet Lassi \$6.50**

**Banana Lassi \$7.70**

**Peach Lassi \$7.70**

**Passion Fruit Lassi \$7.70**

**Strawberry Lassi \$7.70**

**Mango Lassi \$8.50**

**Butter Milk \$6.00**



## Liquors

---

Gordon Gin \$15  
Johnnie Walker Black Label \$17  
Canadian Club \$15  
Chivas Regal 12 Years \$18  
Bombay Sapphire \$15  
Ardbeg Uigedail \$22  
Macallan 12 Years \$20  
Cherry Brandy \$15  
Cointreau \$15  
Kahlua \$15  
Baileys \$15  
Sambuca \$15  
Grand Marnier \$15  
Smirnoff Vodka \$15  
Grey Goose Vodka \$17  
Bacardi Carta Blanc \$15  
Myers Dark Rum \$15  
Remy Martini Cognac V.S.O.P \$18  
Sauza GOLD \$15  
Campari \$16  
Jack Daniel \$16  
Monkey shoulder \$16  
Hendricks \$18  
Hibiki \$19  
Tres Sombreros Tequila \$15

## Draught Beer

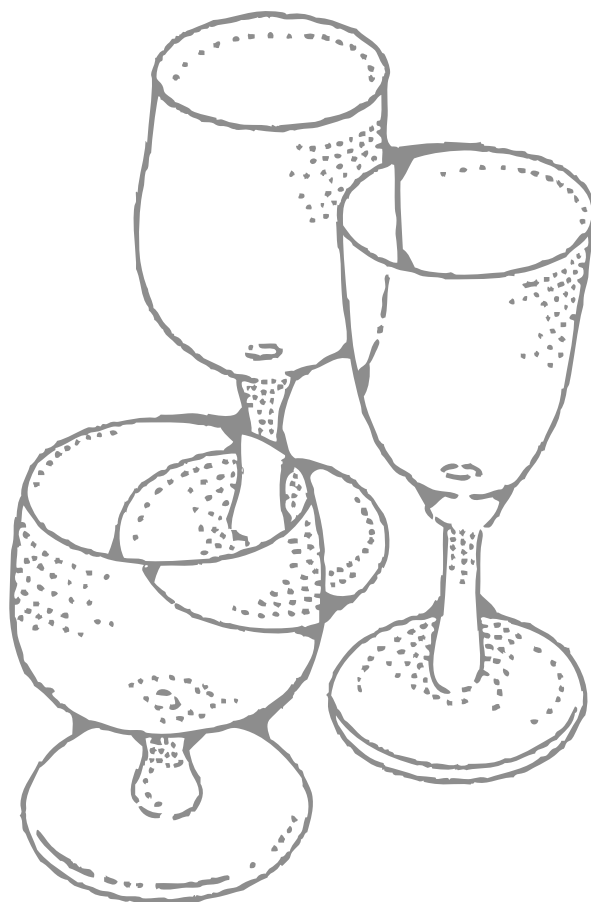
---

Erdinger 500ml \$16  
Heineken 500ml \$16  
Erdinger Jug \$45  
Heineken Jug \$45

## Non-alcoholic Mocktails

---

Shirley Temple \$9.50  
Gunner \$9.50  
Virgin Margarita \$10



## Wines by Glass

---

### Astoria Prosecco \$14

Italy  
Light straw yellow, elegant, clean-cut and fruity for the typical aroma. Characteristic, pleasantly slightly acid, harmonious.

### Astoria "ALISIA" Pinot Grigio \$14

Veneto, Italy  
Light straw yellow with golden shades. Intense, fruity reminding of hay and walnut husk, fine and elegant. Velvety harmonious, characteristic & refined.

### Castello Trebbio Chianti DOCG Superiore \$14

Tuscany, Italy  
Deep ruby red with ruby reflexes, it shows appealing aromas of small red berries with hints of spices and flowers. It has a medium body with a very good balance with velvety tannins and pleasant acidity. The finish shows a good freshness.

### Chateau D'olliers, Provence 2019 \$14

50% Cinsault, 50% Grenache  
The nose is particularly gourmand while the mouth, ample and lively, preserves a long aromatic richness. A small peppery note associated with Grenache invites to associate it with grill meat or fish and with mildly spicy dishes.

## Rosé Wine

---

### Chateau D'olliers, Provence 2019 \$65

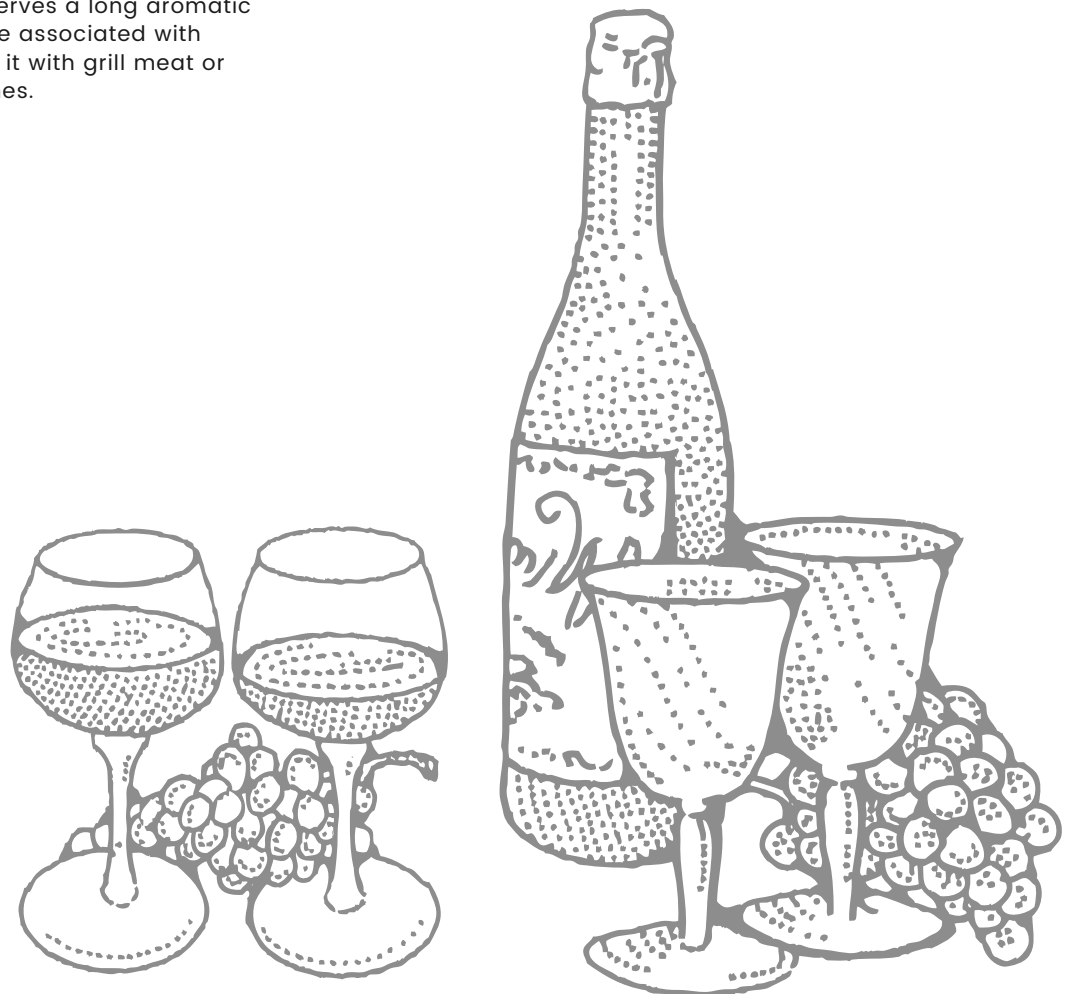
50% Cinsault, 50% Grenache  
The nose is particularly gourmand while the mouth, ample and lively, preserves a long aromatic richness. A small peppery note associated with Grenache invites to associate it with grill meat or fish and with mildly spicy dishes.

## Sparkling Wine

---

### Astoria Prosecco \$65

Italy  
Light straw yellow, elegant, clean-cut and fruity for the typical aroma. Characteristic, pleasantly slightly acid, harmonious.



## White Wine

---

### **Saint Clair Vicar's Choice Sauvignon Blanc \$72**

Marlborough, New Zealand

Aromas of gooseberry, grapefruit and underlying herbal and passion fruit notes. A pleasing mineral note leads to a long lingering finish.

### **Astoria "ALISIA" Pinot Grigio \$65**

Veneto, Italy

Light straw yellow with golden shades. Intense, fruity reminding of hay and walnut husk, fine and elegant. Velvety harmonious, characteristic & refined.

### **Fleur de Ninon, Bordeaux Entre deux Mers 2018 \$69**

France, Bordeaux

Sauvignon blanc (50 %) Sauvignon gris (15 %) Sémillon (5 %) Muscadelle (30 %) - Very aromatic nose, with complexity due to the blend of 4 grapes. Great minerality on the palate which is a signature from Entre deux Mers, with an amazing freshness.

### **Sancerre Domaine Reverdy 2018 \$72**

100% Sauvignon Blanc. Brilliant pale golden robe with golden highlights. Typical Sauvignon Blanc intense nose. Beautiful complexity between white flowers, white fruit (peach) and mineral overtones.

### **Chablis Domaine du Chardonnay 2017 \$76**

100% Chardonnay. Pale, brilliant yellow. Refined nose opening up to white flowers, spring time notes and subtle mineral and lemony undertones. Exuberance is key on the palate yet also minerality.

## Red Wine

---

### **Castello Trebbio Chianti DOCG Superiore \$65**

Tuscany, Italy

Deep ruby red with ruby reflexes, it shows appealing aromas of small red berries with hints of spices and flowers. IT has a medium body with a very good balance with velvety tannins and pleasant acidity. The finish shows a good freshness.

### **Xavier Cotes Du Rhone Rouge \$69**

Rhone Valley, France

Grenache 60%, Mourvedre 25%, Syrah 15% - Abundant aromas of strawberry and black cherry fruit. Palate is spacious, very silky, powerful and generous.

### **Siglo Tempranillo \$72**

Rioja, Spain

50% French & 50% American Oak Barrels - Intense cherry red color with high robe and garnet rim. Medium-high intensity and stands out for its red and black fruit in perfect harmony with the spices, eucalyptus and elegant toasted from the oak barrel. Fresh, round, elegant with very ripe tannins, long alternate reminiscent of the red and black fruit.

### **Maison Andre Goichot, Macon Red 2017 \$69**

100% Pinot Noir

Ruby red and brilliant colour. Red fruit driven wine with little mild blackcurrant notes. In the mouth, it is light and elegant with soft tannins.

### **Crozes Hermitage Domaine Saint Clair - Cuvee Etincelle 2017 \$83**

100% Syrah. A beautiful aromas of red fruits and violet, combined with a good colour intensity and tannins present, characterized Syrah. Delectable and voluptuous wine.

### **Chateau Haut-Mangaud, Bordeaux Cotes de Bourg 2016 \$90**

90% Merlot, 10% Cabernet Sauvignon - This wine is supple and complex. Its colour is deep ruby with purple or garnet. Nose is typical of Medoc, a very large variety of aromas: red berries (gooseberry), nuts (almond) and milk coffee. The mouth is powerful, and full-bodied and well balanced. Tannins are ripe and silky.

