



Zaffrön *Tandoori*

AUTHENTIC NORTH INDIAN FOOD

TANDOOR | CURRIES | BIRYANI | WESTERN | MEXICAN

46 BOAT QUAY, SINGAPORE 049835

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Soup



Tamater Dhania Shorba

An earthy broth of ripe tomatoes with a hint of coriander

\$11.90



Mulligatawny Shorba

A traditional lentils soup of south Indian. Delicately spiced

Vegetarian

\$10.90

Non-Vegetarian

\$12.90



Cream of Mushroom Soup

Mushroom, cream and a bit of cornflour

\$10.90

Cream of Chicken Soup

Chicken, cream and a bit of cornflour

\$12.90



Hot & Sour Soup

As the name suggests hot with chili oil, sour with vinegar and flavored with light soy.

Vegetarian

\$10.90

Non-Vegetarian

\$12.90

Sweet Corn Soup

Sweet corn, scallions, herbs and spices.

\$11.90

Mix Veg Soup

Mix Vegetarian, herbs & Spices.

\$10.90



Salad & Raita



Tandoori Murgh Salad

Boneless Tandoori Chicken on a bed of fresh lettuce tossed with house dressings

\$15.90

Green Salad

Fresh green sliced onions, tomatoes, cucumbers sprinkled with chaat masala

\$10.90

Kachumber Salad

Fresh green chopped onions, tomatoes, cucumbers sprinkled with chaat masala

\$10.90

Cucumber Salad

Slice of fresh cucumber

\$7.90

Tomato Salad

Slice of fresh tomatoes

\$7.90

Onion Salad

Slice of onion

\$7.90

Carrot Salad

Slice of fresh carrot

\$7.90

Mix Vegetable Raita

Fresh yoghurt with chopped onion & cucumber

\$7.90

Boondi Raita

Tiny fried balls of gram flour batter soaked in yoghurt

\$7.90

Plain Yoghurt

Fresh yoghurt

\$6.00



Chef Special



All prices are subject to 10% service charge.



Appetizers

Vegetarian

Vegetable Samosa

Deep fried conical pastries stuffed with spiced mashed potatoes & nuts

Vegetable Pakoras

Mixed vegetables coated with gram flour & deep fried

Onion Pakora / Bhaji

Crunchy onion sliced dipped in flour then deep fried to perfection

Onion Rings

Deep fried coated onion rings

Hara-Bhara Kebab

Vegetarian kebab made with spinach, potatoes and green peas

Kurmure Bhindi

Deep fried lady finger tossed up with spices



Masala Peanut

Peanuts tossed with onion, tomato and chilli & chaat masala.

Paneer Pakora

Cottage cheese coated with gram flour & deep fried

Mirchi Pakora

Green peppers, stuffed and coated with gram flour and deep fried

Paneer Bhurji

Scrambled cottage cheese stir-fried along with capsicum in tomato onion masala

Paneer Pepper Fry

Paneer cubes are marinated with black pepper and shallow fried in oil.

Chana Dry

Boiled chickpeas toasted curry leaves & south indian style.



Samosa Dahi Chaat

Crunchy samosa is served with curd, sweet & sour spicy chutney garnish with sev & coriander leaves.

Aloo Chaat

Potatoes, sweet & sour spicy chutney & Garnish with sev & coriander leaves.

Papdi Chaat

Fried flour crispies, potatoes, curd, sev & sweet & sour spicy chutney



Aloo Chana Chaat

Potatoes with chickpea, sweet & sour spicy chutney

French Fries

Masala Papad (2PCS)

Fried papad topped with a tangy and spicy onion tomato mix.

Roasted Papad (2PCS)

Papad roast in tandoor

Indo Chinese

Chilli Paneer (Dry / Gravy)

Diced chunks of paneer stir fried with sliced onion, capsicum & green chillies.

Chilli Honey Garlic Potatoes

Garlic flavour crispy potato fries with sweet & sour sauce.



Gobi Manchurian

Florets of cauliflower, deep fried and tossed with house special sauce

Veg Manchurian

Florets of mixed vegetable, deep fried and tossed with house special sauce

Chilli Mushroom

Mushroom stir fried with sliced onion, capsicum & green chillies.

Chilli Gobi

Stir fried with sliced onion, capsicum & green chillies.

Gobi 65

Cauliflower tempered with curry leaves & green chillies & sauted in hot red sauce

Crispy Baby Corn

Baby corn in flour mixture and deep fry until golden brown, toast with garlic tadka

Veg Spring Roll

Spring roll wrapped with a spiced vegetable filling



Chef Special



All prices are subject to 10% service charge.

Appetizers

Non-Vegetarian

Samundari Cake

Mashed chunks of fish, crumbled & deep fried, served with chilli mayonnaise sauce

\$16.90



Chicken 65

Chicken cubes tempered with curry leaves & green chillies & sauted in hot red sauce

\$16.90

Fish 65

Fish cubes tempered with curry leaves & green chillies & sauted in hot red sauce

\$17.90

Fish Finger

boneless fish are mixed with a spicy seasoning, coated with flour and egg, and deep-fried until crispy and golden brown.

\$17.90



Fish Amritsari

Fish is marinated with spice powders and deep-fried to get a flavorful

\$17.90



Andhra Chicken 65

Deep fried Chicken bites coated with flour, curry leaves & spices

\$17.90

Chicken Pepper Fry

Chicken cubes are marinated with black pepper and shallow fried in oil.

\$17.90

Mutton Pepper Fry

Mutton cubes are marinated with black pepper and shallow fried in oil.

\$22.90



Mysore Mutton

Boneless mutton cubes tossed gently with ground indian spices.

\$22.90



Bhuna Mutton

Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices & coriander

\$23.90

Tawa Fish

Spiced masala coated dori fish fillet roasted to perfection on tawa.

\$22.90

Egg Bhurji / Omelette

Scrambled egg stir-fried along with capsicum in tomato onion masala

\$14.90

Boiled Eggs (2pcs)

Hard boiled eggs sprinkle salt,pepper,chilli powder.

\$6.90

Indo-Chinese

Chilli Chicken (Dry/Gravy)

Bite sized chunks of chicken, seasoned with spices and cooked in a chilli sauce

\$18.90

Chilli Garlic Fish

Bite sized chunks of fish, seasoned with spices and cooked in a chilli sauce

\$18.90



Chicken Lolipop (5pcs)

Crisp chicken drumsticks served with spicy sauce.

\$19.90

Chicken Manchurian

Florets of chicken, deep fried and tossed with house special sauce

\$18.90

Chilli Mutton

Bite sized chunks of mutton, seasoned with spices & cooked in a chilli sauce

\$22.90



Chilli Garlic Prawns

Prawns marinated, fried and seasoned in spicy tangy sauces, stir fried with sliced garlic, onion, capsicum & green chillies.

\$22.90

Chef Special



All prices are subject to 10% service charge.





Chef Special

Chilli Crab

Crabs are stir-fried in a semi-thick, sweet and savoury tomato-and-chilli-based sauce

Market Price



Pepper Crab

Crabs are stir-fried in a semi-thick, black pepper sauce.

Market Price

Masala Crab

Crabs are stir-fried in a semi-thick, spicy masala

Market Price

Tandoori Lobster

Lobster perfectly marinated and grilled in charcoal oven

Market Price



Tandoori Tiger Prawn

Prawn perfectly marinated and grilled in charcoal oven

Market Price

Tandoori Pomfret

Whole Pomfret fish perfectly marinated and grilled in charcoal oven

Market Price

Tandoori Sea Bass

Whole Pomfret fish perfectly marinated and grilled in charcoal oven

Market Price



Tandoori Crab

Crab perfectly marinated and grilled in charcoal oven

Market Price

Tandoori Crayfish

Perfectly marinated and grilled in charcoal oven

Market Price

Tawa Fry Pomfret

Marinated and fry on pan for perfection and served with chutney.

Market Price



Tawa Fry Sea Bass

Marinated and fry on pan for perfection and served with chutney.

Market Price

Fish Head Curry

Head of fish is stewed in a curry with assorted vegetables such as okra and eggplants.

Market Price



Kebab from Tandoor

Vegetarian

Paneer Tikka

Chunks of paneer marinated in spices, grilled in a tandoor.

\$18.90



Honey Mustard Paneer Tikka

Paneer marinated in mustard & spices, with a touch of honey

\$19.90

Veg Seekh Kebab

Minced mix vegetables tossed in Indian spices

\$17.90

Tandoori Gobi

Cauliflower marinated with spices and grilled in a tandoor.

\$17.90



Bharwan Tandoori Aloo

Potatoes stuffed with cottage cheese and nuts, grilled in a tandoor.

\$17.90

Cheese Mushroom

Mushroom stuffed with cheese, marinated in spices, grilled in a tandoor.

\$17.90

Pudina Hara Paneer Tikka

Paneer marinated in mint sauce spices and grilled in a tandoor.

\$19.90

Tandoori Broccoli

Broccoli marinated in spices, grilled in a tandoor.

\$18.90



Vegetable Kebab Platter

Platter of Mix Kebabs

\$39.90

Non-Vegetarian



Zafrani Chicken Tikka

Boneless chicken with saffron and Indian spices grilled in tandoor

\$20.90

Achari Chicken Tikka

Boneless chicken with saffron and pickle spices grilled in tandoor

\$21.90

Pudina Hara Murgh Tikka

Chicken marinated with green herbs - mint, coriander with spices, grilled in a tandoor.

\$22.90



Tandoori Chicken (Half) \$21.90 (Full) \$39.90

Chicken traditionally marinated in yogurt & spices, grilled in a tandoor.

Chicken Sheekh Kebab

Minced chicken subtly spiced, rolled on a skewer, grilled in a tandoor.

\$21.90

Reshmi Chicken Kebab

Boneless Chicken Breast, marinated in juicy mixture of curd, cream, cashew nuts, egg and Spices grilled in a tandoor.

\$23.90

Murgh Malai Kebab

Creamy chicken kebab in a combination of cheese, fresh herbs and mild spices

\$21.90

Fish Tikka

Boneless chunk of fish marinated in yoghurt, cumin & garam masala, grilled in tandoor

\$21.90

Malai Fish Tikka

Creamy boneless fish in a combination of cheese, fresh herbs and mild spices

\$21.90

Achari Fish Tikka

Boneless fish with saffron and pickle spices grilled in tandoor

\$21.90



Zafrani Tandoori Prawns

Juicy prawns in a creamy spicy marinade finished off in tandoor, perfectly matched with a fresh mint chutney

\$34.90



Mutton Seekh Kebab

Minced lamb subtly spiced, rolled on a skewer, then roasted

\$22.90



Tandoori Lamb Shank

Lamb Shank marinated overnight and perfectly baked in tandoor.

\$35.90



Tandoori Lamb Chops

Marinated lamb chops broiled & with homemade chutney

\$34.90



Non Veg Kebab Platter

Mix kebab platters of lamb, fish, chicken, prawns,

\$64.90



Chef Special



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Main Course

Chicken

Zafrani Chicken Curry

Marinated bone-in meat lends deep flavor to a simple, rustic Indian chicken curry.

\$19.90

Chicken Tikka Masala

Juicy chicken pieces grilled in tandoor then cooked with onion based gravy, perfect with hot naan

\$20.90



Butter Chicken

Boneless tandoori chicken simmered in creamy tomato gravy. An all time favourite of Indian kitchen

\$20.90



Chicken Masala

Boneless chicken cooked in a mild spicy golden homemade sauce

\$19.90

Garlic Chicken Masala

Boneless chicken cooked with garlic, spicy golden homemade sauce

\$19.90

Kadai Chicken

Tender pieces of chicken with tomatoes & onions with special Indian sauce & stir fried in kadai

\$19.90

Handi Chicken

Tender pieces of chicken with tomatoes & onions with special afghani sauce & stir fried in kadai

\$19.90

Chicken Saag

Chicken cooked with fresh spinach and cream

\$19.90

Chicken Kashmiri

Chicken simmered in rich cashew gravy with fruits & nuts

\$19.90

Chicken Do Pyazza

Pieces of chicken sauted in onion paste, carefully blended in spices & then garnished with seasoned onions

\$19.90

Chicken Korma

Chicken cubes slow cooked in a delicate almond curry

\$19.90

Chicken Vindaloo

Very spicy chicken cooked with potatoes and vinegar

\$19.90

Chicken Kali Mirchi

Aromatic Indian black pepper chicken curry simmered with lots of black pepper in yogurt gravy.

\$19.90

Chicken Chettinad

A classic Indian recipe made with spices and coconut.

\$19.90

Chicken Jalfrezi

Chicken stir-fried with vegetables.

\$18.90



Chicken Achari Masala

Chicken is made with pickling spices.

\$19.90



Egg Makhani Masala

Boiled egg cooked in fresh tomato & butter gravy.

\$18.90

Egg Curry Masala

Boiled fried eggs cooked with tomatoes, onions & herbs

\$19.90



Chef Special



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Mutton



Kashmiri Rogan Josh

Tender pieces of lamb with fresh ground spices cooked in a rich stew of onions – A classic from Kashmir

\$22.90



Mutton Madras

Succulent pieces of lamb cooked with chopped onions and tomatoes, served on hot plates "Tawa"

\$22.90



Mutton Vindaloo

Succulent Meat cooked with potatoes in a sharp tangy sauce.

\$22.90



Saag Gosht

Boneless lamb cooked with fresh spinach puree and freshly pound spices

\$22.90

Keema Muttar

Minced lamb cooked with onions, garlic, ginger, tomatoes, peas & spices, garnished with fresh coriander

\$22.90



Keema Masala

Minced lamb cooked with onions, garlic, ginger, tomatoes, spices, garnished with fresh coriander

\$22.90

Mutton Jalfrezi

Tender Lamb pieces cooked with vegetables, ginger and garlic

\$22.90

Lamb Korma

Lamb slow cooked in a delicate almond curry & creamy sauce

\$22.90



Rara Gosht

Lamb cubes & minced lamb cooked in a variety of masalas with a burst of red chillies.

\$22.90

Kadai Mutton

Mughlai curry made with tomatoes and aromatic Indian spices

\$22.90

Lamb Chops Masala

Marinated lamb chops broiled & served with tomatoes, onions & herbs

\$33.90



Garlic Mutton Masala

Boneless mutton cubes tossed gently with garlic & indian spices.

\$22.90

Afghani Mutton

Afghani-style mutton karhai with pepper, coriander and cumin in semi gravy.

\$24.90

Mutton Masala

Soft tender chunks of lamb meat in Indian style spiced onion tomato gravy.

\$22.90



Lamb Achari Masala

Boneless Mutton cubes cooked with pickling spices.

\$23.90



Masala Lamb Shank

Slow cooked lamb shank with a delicious masala gravy

\$34.90



Chef Special



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Samundari Khana (Seafood)

Fish Curry

Boneless fish cooked in a mildly spiced golden homemade sauce

\$18.90

Fish Masala

 Tender pieces of dory fish cooked, simmered in a mixture of garlic & tomato sauce

\$18.90

Dum Methi Machli

Boneless fish cooked in mild curry with fresh fenugreek and finished off with Dum

\$18.90

Kadai Fish

Fish fillet with tomatoes & onions with special Indian sauce & stir fried in a kadai

\$18.90

Machli Kashmiri

Fish fillets in a rich cashew gravy with dried fruits & nuts

\$18.90

Goan Fish Curry

Fish slow cooked in a coconut milk and onions curry

\$18.90

Fish Tikka Masala

Fish fillets in a rich cashew gravy with dried fruits & nuts

\$21.90

Fish Vindaloo

 Very spicy fish cooked with potatoes and vinegar

\$18.90

Prawn Vindaloo

Very spicy prawns cooked with potatoes and vinegar

\$21.90

Prawn Mirch Masala

 Tiger prawns off the shell cooked with onion, tomatoes & red chilli flakes

\$21.90

Prawn Korma

Prawns slow cooked in a delicate almond curry

\$21.90

Prawn Do Pyazza

Pieces of prawns sauted in onion paste, carefully blended in spices & then garnished with seasoned onions

\$21.90

Kadai Prawn

Prawns with tomatoes & onions with special Indian sauce & stir fried in a kadai

\$21.90

Kashmiri Prawn

Prawn simmered in rich cashew gravy with fruits & nuts

\$21.90

Goan Prawn Curry

Prawns slow cooked in a coconut milk and onions curry

\$21.90

Garlic Prawn Masala

Prawns with garlic, tomatoes & onions with special Indian sauce & stir fried in a kadai

\$21.90

Vegetarian

Mattar Paneer \$17.90

Fresh cottage cheese cooked gently with garden fresh peas & blended



Paneer Aloo Mattar \$17.90

Cottage cheese cooked gently with garden fresh peas, potatoes & blended



Paneer Butter Masala \$18.90

Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves

Palak Paneer \$18.90

Homemade cottage cheese cooked with fresh spinach and cream



Kadai Paneer \$18.90

Cottage cheese with onion & capsicum in a special kadai gravy with spices

Paneer Korma \$18.90

Cottage cheese cooked in a mild cashew nut sauce & creamy sauce

Paneer Tikka Masala \$21.90

Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves



Punjabi Channa Masala \$17.90

Garbanzo beans cooked in true Punjabi style

Bombay Aloo Masala \$17.90

Potato cubes deep fried then cooked with mild yet tangy gravy

Bhindi Do Pyaza \$17.90

Okra with onion, tomatoes & freshly pound spices

Baingan Bartha \$17.90

Roasted brinjal cooked in garlic, tomatoes, onion & fresh green chilli

Sabzi Navrathan \$17.90

A jewel coloured vegetables dish in saffron flavoured cream sauce

Bhindi Masala \$17.90

Okra with onion, tomatoes & freshly pound spices

Baingan Masala \$17.90

Cubes of aubergine, stir fried with spices and fresh coriander leaves

Mili Juli Sabzi \$17.90

Seasonal fresh vegetables tossed with freshly pound spices and tomatoes, onions and green chillies



Shahi Malai Kofta \$18.90

Mixed vegetables and cottage cheese dumplings simmered in a creamy almond sauce

Malai Kofta Masala \$18.90

Mixed vegetables and cottage cheese dumplings simmered in with spicy yet tangy gravy



Zaffrani Dal Tadka \$18.90

Yellow lentils cooked till perfection, tempered with garlic and five spices

Dal Makhani Khaas \$18.90

Black lentils and beans cooked overnight on tandoor, tempered with house special masala

Panchrangi Dal \$18.90

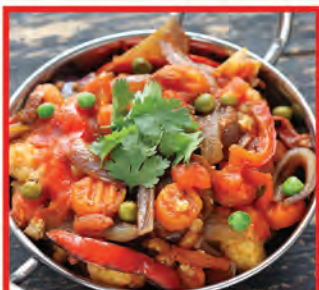
Five type on lentils and beans cooked overnight on tandoor, tempered with house special masala



Chef Special



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Vegetarian

Punjabi Sarson Ka Saag

Mustard greens and spices such as ginger and garlic.

\$17.90

Dal Palak

Lentils cooked with spinach & tempered with basic Indian spices.

\$17.90

Kadai Veg

Vegetables sautéed with onions, green peppers & dry spice

\$17.90

Mix Vegetable Curry

Mix Vegetables cooked with onions, tomato gravy

\$17.90

Mix Veg Makhani Masala

Mix Vegetables cooked with cream, butter in Indian flavor tomato gravy

\$17.90

Jeera Aloo

Potato cubes tossed and cooked in jeera and fresh Indian spices

\$16.90

Aloo Muttar

Fresh potatoes & fresh green peas cooked with onions, tomatoes & delicate spices in a mild sauce

\$17.90

Aloo Gobi

A duet of potatoes and cauliflower with many spices which makes it fragrant and mouth-watering!

\$17.90

Kadai Mushroom Masala

sautéed button mushrooms, onions, bell peppers (capsicum) in a spiced, tangy tomato sauce.

\$17.90

Mushroom Masala

Indian curry made with mushrooms, onions, tomatoes, spices & herbs

\$17.90

Paneer Mushroom Masala

Indian curry made with Cottage Cheese, mushrooms, onions, tomatoes, spices & herbs

\$17.90

Vegetable Jaipuri

Broccoli and carrots are cooked with Indian spices

\$17.90

Methi Aloo Masala

Classic Indian side dish made with tender potatoes and flavorful fenugreek leaves

\$17.90

Methi Malai Mattar

A smooth, rich and delicious curry made in a white gravy along with fenugreek, peas, and cashews.

\$17.90

Broccoli Masala

Broccoli and carrots are cooked with Indian spices

\$17.90

Broccoli Mattar Masala

Broccoli and carrots are cooked with Indian spices

\$17.90

Vegetable Jalfrezi

Assorted veggies sautéed in a spicy Indianised tomato base sauce

\$17.90

Punjabi Kadhi

Pakorras are dunked in this slow-cooked yogurt and gram flour soup

\$18.90

 Chef Special

Zaffron
Tandoori
AUTHENTIC NORTH INDIAN FOOD

All prices are subject to 10% service charge.



Naan Bread

Plain Naan

Plain hand made multi layered bread

\$3.50

Butter Naan

Leavened hand made multi layers of white bread baked in clay oven

\$3.90



Garlic Naan

Hand made bread from white flour garnished with garlic and basil

\$4.90

Cheese Naan

Hand made bread filled with cheese

\$5.90

Cheese Garlic Naan

Hand made bread filled with cheese & garlic

\$5.90



Kashmiri Naan

The leavened bread, filled with Dryfruits

\$5.90

Peshwari Naan

The leavened bread, filled with desiccated coconut, sultanas (or raisins), and almonds.

\$5.90



Keema Naan

Hand made bread filled with minced lamb

\$7.90

Kulcha

Unleavened bread stuffed with your choice

Aloo / Paneer / Onion / Masala

\$6.90



Tandoori Roti

Whole wheat bread cooked in Tandoori

\$3.50

Butter Tandoori Roti

Whole wheat bread cooked in Tandoori

\$3.90

Lacha Parata

Multi layer whole wheat bread topped with hot ghee

\$4.90

Pudina Parata

Multi layer whole wheat bread filled with chopped mint and topped with hot ghee

\$4.90



Stuff Parata (Aloo/Paneer/Gobi)

Multi layer whole wheat bread filled with choice of Aloo/Paneer/ Gobi and topped with hot ghee

\$6.90

Roomali Roti

White bread made like handkerchief cooked over turned kadai

\$8.90

Naan Basket

Assortment of mix Naans – Plain, Butter, Garlic & Peshawari

\$19.90

Roti Basket

Assortment of rotis – Plain, Butter, Pudina & Lacha

\$18.90



Chapathi (Phulka)

Whole wheat bread cooked in Tawa

\$3.90





Rice & Biryani

Plain Basmati Rice

Long grain basmati rice from the hills of India, parboiled

Pulao of Your Choice (Cumin / Peas / Zaffron)

Long grain basmati rice with your choice of tossings

Kashmiri Pulao / Wild Mushroom / Veg Pulao

Biryani rice cooked with dry fruit / or Mushroom / or Mix veg

Zaffron Vegetable Dum Biryani

Long grain rice with assorted vegetables and flavored with saffron

Paneer Tikka Biryani

Long grain rice with assorted Paneer tikka and flavored with saffron

Prawn Biryani

Prawns cooked with basmati rice & spiced up with Indian herbs

Mutton Dum Biryani

Tender meat layered with long grain basmati rice, cooked till perfection

Chicken Dum Biryani

Chunks of boneless chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint

Chicken Tikka Biryani

Chicken Tikka and rice simmered together in gravy made with almond, golden fried onion and fresh mint

Tandoori Chicken Biryani

Tandoori chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint

Fish Tikka Biryani

Fish Tikka and rice simmered together in gravy made with almond, golden fried onion and fresh mint

Dal Khichadi

Comforting dish made with rice and moong lentils.

Curd Rice

Long grain basmati rice from the hills of India, parboiled

\$7.90

\$11.90

\$14.90

\$16.90

\$21.90

\$23.90

\$24.90

\$21.90

\$22.90

\$21.90

\$22.90

\$17.90

\$13.90

Fried Rice & Noodles

Vegetable Fried Rice

Rice tossed with mix vegetables, spring onion, soya sauce and spices

Egg Fried Rice

Rice tossed with egg, spring onion, soya sauce and spices

Chicken Fried Rice

Rice tossed with chicken, spring onion, soya sauce and spices

Seafood Fried Rice

Rice tossed with mixed seafood, spring onion, soya sauce and spices

Vegetable Fried Noodles

Noodles tossed with mix vegetables, spring onion, soya sauce and spices

Egg Fried Noodles

Noodles tossed with egg, spring onion, soya sauce and spices

Chicken Fried Noodles

Noodles tossed with Chicken, spring onion, soya sauce and spices

Seafood Fried Noodles

Noodles tossed with seafood, spring onion, soya sauce and spices

\$17.90

\$18.90

\$19.90

\$22.90

\$18.90

\$19.90

\$19.90

\$24.90

Mexican (Main Course)

Tacos

Hard shell tacos, filled with shredded cheese, tomato, Bell pepper, jalapeno and black olives coated bread crumbs

Veg	Chicken	Lamb	Prawn
\$21.90	\$23.90	\$25.90	\$25.90

Burritos Wraps

Fine bean paste, lettuce, Capsicum, Zucchini, Sweet Corn with Trio dips

Veg	Chicken	Lamb	Prawn
\$23.90	\$24.90	\$25.90	\$25.90

Chimichangas

Flour tortillas filled with homemade refried beans, sauteed vegetables, cheese and baked to crispy perfection and served with a zingy red sauce!

Veg	Chicken	Lamb	Prawn
\$23.90	\$25.90	\$26.90	\$26.90

Quesadillas

Veg	\$23.90
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Zucchini, capsicum, onion, shredded cheese served with trio dips

Chicken	\$24.90
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Ground chicken, stuffed tortilla served with trio dips

Lamb	\$25.90
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lamb, stuffed tortolla served with trio dips

Prawn	\$25.90
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Prawn, stuffed tortilla served with trio dip

Mexican Special Rice Bowl

Divide the Mexican rice, beans, corn, lettuce, tomatoes, and avocado between two bowls. Add a big handful of corn chips and finish with a dollop of sour cream.

Veg	Chicken	Lamb	Prawn
\$23.90	\$25.90	\$26.90	\$26.90

Fajita

Veg	\$23.90
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Zucchini, capsicum, onion, shredded cheese served with trio dips

Chicken	\$25.90
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Ground chicken, stuffed tortilla served with trio dips

Lamb	\$26.90
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lamb, stuffed tortolla served with trio dips

Prawn	\$26.90
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Prawn, stuffed tortilla served with trio dip





Western

Pizza

Margharita

Pizza Sause, garlic, mozzarella cheese, tomatoes

\$25.90

Paneer Tikka (veg)

Pizza sauce, charcoal baked cottage cheese and bell pepper

\$25.90

Pepporoni

Pepperoni, mozzarella cheese, tomato sauce

\$27.90

Hawaiiin

Pizza sauce, shredded mozzarella cheese, cooked ham

\$26.90

Chicken Tikka

Pizza sauce, shredded mozzarella cheese, Chicken tikka pieces

\$26.90

Wraps

Veg Wrap

Mixed vegetables stuffing wrapped in paratha.

\$14.90

Paneer Tikka Wrap

Cottage cheese cooked on tawa, wrapped with vegetables in paratha.

\$16.90

Chicken Tikka Wrap

Spicy chicken with onion and peppers, drizzled with mint chutney, wrapped in paratha.

\$17.90

Fish Tikka Wrap

Fish Stuffed Parathas, with mint chutney.

\$18.90

Lamb Seekh Kebab Wrap

Lamb meat stuffed with yougurt dip in paratha.

\$19.90

Dessert

Kulfi (Mango/Pista)

Milk condensed half and frosted like ice cream flavoured with Pistachio or Cardamoms

\$7.90

Matka Kulfi

Milk condensed half and frosted like ice cream flavoured with Pistachio or Cardamoms

\$8.90

Gulab Jamun

Milk dumplings fried and simmered in sugar syrup

\$5.90

Rasgulla

Milk dumplings fried and simmered in sugar syrup

\$5.90

Rasmalai

Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk

\$8.90

Gajar Ka Halwa

Grated carrots boiled in milk and sugar, flavoured with cardamom, raisins, saffron & almonds.

\$8.90



All prices are subject to 10% service charge.

Zaffron
Tandoori
AUTHENTIC NORTH INDIAN FOOD



Beverages

Special Indian Drinks

Jaljeera

Refreshing drinks made of mint and chief special spice mix

\$6.90

Masala Chaas

Cool and referashing drink of skimmed yoghurt with indian spices and fresh coriander leaves.

\$6.90

Sweet Lassi

A blended yogurt drink

\$6.90

Salted Lassi

A blended yogurt drink

\$6.90

Mango Lassi

A blended yogurt drink with mango flavors

\$7.90

Juice

Mango / Lime / Orange

\$6.00

Pineapple / Apple

\$6.00

Fruit Punch

\$6.00

Fresh Lime Soda (Sweet & Salt)

\$6.90

Cold Drink

Coke /Coke Lite/Zero/Sprite/Thums Up

\$3.90

Ice Lemon Tea

\$4.90

Ginger Ale / Soda Water / Tonic Water

\$3.90

Mineral Water

\$3.90

Perrier (Sparkling)

\$5.90

Hot Drink

Coffee

\$6.00

Masala Tea

Indian tea made with cinnamon, cloves, fennel & Cardamom

\$6.00



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Alcoholic Drinks

Draught Beer

	Full Pint	Jug	Tower
Tiger	\$14.00	\$34.00	\$67.00
Heineken	\$14.00	\$34.00	\$67.00

Bottle Beer

	Bottle	Bucket of 3	Bucket of 5
Hoegaarden / Corona	\$9.00	\$25.00	\$42.00
Tiger / Heineken	\$10.00	\$27.00	\$44.00
Budweiser / Kingfisher	\$11.00	\$29.00	\$46.00
Asahi / Peroni	\$12.00	\$31.00	\$48.00
Apple Cider	\$12.00	\$31.00	\$48.00
Soju (Jinru Chamisul)	\$14.00	\$40.00	\$65.00

Mocktails

Shirly Temple \$10.90
Lime Juice, Sprite, Grenadine Syrup

Virgin Mojito \$10.90
Lime Wedge, Fresh Mint, Raw Sugar, Soda

Cindrealla \$10.90
Lemon, Orange, Pineapple Juice, Grenadine Syrup, Ginger Ale

Fruit Punch \$10.90
Orange, Lime, Pineapple Juice, Grenadine Syrup

Virgin Pinacolada \$12.90
Coconut Milk, Pineapple Juice

Fresh Lime Soda \$8.90
Sweet / Salted / Mixed



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Alcoholic Drinks

Cocktails

Singapore Sling

Gin, Cherry Brandy, Triple Sec, Pineapple Juice, Lime Juice, Benedictine, Angostura bitter

\$21.90



Classic Mojito

White Rum, Raw Sugar, Fresh Mint Leaves, Soda

\$18.90

Margarita Shaken

Tequila, Triple Sec, Lime Juice

\$18.90

Frozen Margarita

Triple Sec, Tequila, Lime Juice, Frozen Ice

\$21.90



Cosmopolitan

Vodka, Lime Juice, Cranberry Juice, Triple Sec

\$16.90

Sex on the Beach

Vodka, Peach, Snapper, Triple Sec, Orange Juice, Cranberry Juice

\$22.90

Bloody Marry

Vodka, Tomato Juice, Worcestershire Sauce, salt & Pepper, Celery

\$22.90



Blue Lagoon

Vodka, Blue Curacao, Lime Juice, Sprite

\$16.90

Whiskey Sour

Bourbon Whiskey, Lime Juice, Sugar, Dash of Egg White

\$17.90

Pinacolada

White Rum, Coconut Cream, Pineapple Juice

\$21.90

Apperol Spiritz

Apperol, Prosecco, Club soda, Sliced of orange

\$24.00

Long Island Ice Te

Gin, Vodka, Rum, Tequila, Triple Sec, Lime Juice

\$24.00



Wine

Red Wine

	Glass	Bottle
Macguigan Shiraz (House Pour)	\$14.00	\$70.00
Pierre Jean Merlot (House Pour)	\$14.00	\$70.00
De Bortoli Cabernet Sauvignon (Australia)		\$85.00
Montes Classic Merlot (Chile)		\$85.00
Regaleali Nero D'Avola (Italy)		\$90.00
Mitolo Jester Shiraz (Australia)		\$90.00

White Wine

	Glass	Bottle
Macguigan Sauvignon Blanc (Australia)	\$14.00	\$70.00
Pierre Jean Chardonnay (House Pour)	\$14.00	\$70.00
Torresella Prosecco (House Pour)	\$15.00	\$75.00
Montes Alpha Chardonnay (Chile)		\$90.00
Misha Vineyard The Starlet		
Sauvignon Blanc (New Zeland)		\$98.00
De Bortoli Sauvignon Blanc (Australia)		\$85.00
De Bortoli Emeri Sparkling Rose Moscato (Australia)		\$85.00
Moet Chandon Brut (Champagne)		\$140.00



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Hard Liquor

Blended Whisky

	Glass	Bottle
JW Black Lable	\$14.00	\$170.00
Chivas Regal 12 Years	\$14.00	\$170.00
Chivas Regal 18 Years	\$16.00	\$230.00
Monkey Shoulder	\$14.00	\$190.00

Single Malt Whisky

Glenfiddich 12 Years	\$15.00	\$190.00
Glenfiddich 18 Years	\$16.00	\$230.00
Macallan Double Oak Cask	\$18.00	\$240.00
Balvenie 12 Years Double Wood	\$15.00	\$230.00
Balvenie 14 Years Caibbean Cask		\$290.00
Singleton	\$14.00	\$170.00

Bourbon

Jim Beam	\$14.00	\$160.00
Jack Daniel	\$15.00	\$180.00
Maker's Mark	\$16.00	\$190.00
Tullamore Dew (Irish Whiskey)	\$14.00	\$160.00

Cognac

Remy Martin Vsop	\$15.00	\$210.00
Martell Vsop	\$15.00	\$210.00



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Shorts

Tequila

	Glass	Bottle
Jose Cuervo	\$14.00	\$160.00
Patron Silver	\$16.00	\$230.00
Milagro Silver		\$210.00

Gin

Gordon's	\$14.00	\$160.00
Bombay Sapphire	\$15.00	\$180.00
Hendrics	\$16.00	\$210.00

Vodka

Stalinskaya	\$12.00	\$140.00
Absolute	\$14.00	\$160.00
Grey Goose	\$15.00	\$190.00
Reyka	\$16.00	\$210.00

Rum

Bacardi Blanc	\$12.00	\$140.00
Sailor Jerry Spiced Rum	\$14.00	\$160.00

Shooters

Brain Hemorrhage	\$12.00	\$50.00
Kamakaze	\$14.00	\$60.00
Jagerbomb	\$16.00	\$70.00
Tequila Shots	\$14.00	\$60.00



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