

Saffron

AT JAGRATI VINN BY VESTA

JAIPUR, INDIA

MULTI-CUISINE RESTAURANT

Why Saffron? Because like the precious spice, it adds warmth, richness, and distinction to every dining experience. At Saffron, we celebrate food that is both hearty and memorable, bringing people together over meals that comfort and satisfy.

Our menu blends the best of Indian favourites, flavourful tandoor grills, and Oriental classics, offering something for every palate. From aromatic curries and sizzling kebabs to noodles, stir-fries, and wholesome staples, every dish is prepared with care and authenticity.

BREAKFAST

Served between 7.00 am – 10.30 am

PORRIDGE 150

Wholesome & healthy

CORN FLAKES/ CHOCOS/ MUESLI 125

With hot or cold milk

YOGHURT 80/100

Plain/ flavoured

DOSA 150/200

Plain/ masala with sambhar & chutney

MASALA IDLI 150

Sambhar & chutney

POORI BHAJI 150

Fluffy pooris with spiced potato bhaji

CHOICE OF PARATHA 150

Aloo/ pyaaz/paneer

POHA 125

Sweet & tangy, topped with Sev

VEGETABLE UPMA 125

Classic semolina upma, curry leaves & mustard seeds

UTHAPPAM 125

Masala/ tomato/ onion

STEAM IDLI 100

Sambhar & chutney

EGGS TO ORDER 200 ■

Masala/cheese/ boiled/ akuri/ sunny side up



Taxes as applicable

REFRESH & REJOICE

COLD COFFEE 150

Ice creme, chocolate sauce

FRESH JUICE 130

Seasonal fruit juice

MILK SHAKE 140

Vanilla, chocolate, strawberry

CANNED JUICE 110

Orange, pineapple, mix fruit

LASSI 130

Sweet, salted, banana

AERATED DRINKS 60

Refreshing, fizzy beverages

FRESH LIME SODA 90

Sweet, salted

BUTTER MILK 50

Plain, masala

HOT COFFEE 100

Instant coffee

SELECTION OF TEA 80

Assam, green

MASALA TEA 80

Blend of CTC tea

ICED TEA 100

Lemon, mint

MILK 70

Hot, cold

PACKAGED DRINKING WATER 50

SALAD

HEALTHY SPROUT 120

Protein packed sprouts, tomato, cucumber & lemon juice

SAFFRON SIGNATURE GREENS 100

Vibrant mix of fresh greens

KACHUMBER 90

A refreshing blend of diced fresh greens

ONION 40

Sliced onion, zesty lime twist

SOUPS

HERB TOMATO 150

Infused in aromatic herbs for a Savory experience

SWEET CORN 150

Creamy sweet corns & vegetables, with blends of Indo Chinese spices

HOT & SOUR 150

Schezwan speciality

LIME & CORIANDER INFUSED VEGETABLE 150

Vegetable broth infused in tangy lime & fragrant coriander

DAL PALAK KA SHORBA 150

Package of iron & nutrition

CHICKEN SWEET CORN 200

Creamy sweet corns, vegetables & chicken with blends of Indo Chinese spices

CHICKEN HOT & SOUR 200

Schezwan speciality soup with chicken

ROYAL TANDOOR

SAFFRON -e- TIKKA 250

Grilled paneer tikka with bold spices and smoky finish

BHATTI KA PANEER TIKKA 250

Upgraded version of classic malai paneer tikka

ZAFRANI SUBJ MAWE KI SEEKH 200

Richness with authenticity of seekh kebab

SAFFRON SIGNATURE MURGH TIKKA 400

Smoky boneless chicken infused with fiery spices

BHATTI KA MURGH TIKKA 400

Spice infused, upgraded classic malai chicken

MURGH RESHMI SEEKH KEBAB 350

Silky- soft chicken seekh

ROYAL ASIAN

CHILLI PANEER 250

Schezwan speciality

HONEY CHILLI POTATO 200

Sweet, spicy & crisp

VEGETABLE MANCHURIAN 200

Saucy & savoury Manchurian

VEGETABLE SPRING ROLL 200

Crisp, golden rolls

CRISPY CORN 200

Crunchy, golden corn tossed in spices

VEGETABLE FRIED RICE 200

Rice tossed with fresh veggies and bold Asian flavours

HAKKA NOODLES 200

Stir fried noodles with crunchy veggies and zesty flavour

CHILLI CHICKEN 350

Schezwan speciality

CHICKEN MANCHURIAN 350

Saucy & savoury Manchurian

CHICKEN FRIED RICE 300

Rice tossed with boneless flavoured chicken and bold Asian flavours



Taxes as applicable

 Signature Dishes  Non Veg

Room service charge 10%

ROYAL INDIAN CURRIES

PANEER BUTTER MASALA 300

Velvety paneer butter masala, cooked in a rich, aromatic tomato gravy

KADHAI PANEER 300

Spicy and aromatic, stir fried with fresh bell peppers

PANEER KHURCHAN 350

Simmered in light, flavourful gravy

PALAK PANEER 300

Paneer in a luscious, spiced spinach gravy

MALAI KOFTA 300

Cottage cheese dumplings in a rich gravy

CHANA MASALA 300

Classic chickpeas, spiced gravy for a hearty, flavourful experience

SUBJ MILONI 250

Fresh veggies in aromatic Indian curry

ALOO GOBHI ADRAKI 250

Spiced & infusion of ginger

ALOO DAHI WALA 250

Creamy yoghurt and spiced potatoes, a comforting blend of flavours

SHAHI BESAN GATTA 250

Rajasthani besan ke gatte with tangy yoghurt gravy

SEV TAMATAR 250

A true Gujrati delight

DAL MAKHANI 350

Creamy, slow cooked, smoky

DAL TADKA 250

A comforting dish for enjoying all year round

BUTTER CHICKEN 400

Tender chicken in rich, creamy tomato sauce

HOME STYLE CHICKEN CURRY 350

Flavourful chicken curry made with fresh ingredients and homemade spices

KADHAI CHICKEN 350

Spicy and aromatic, stir fried with fresh bell peppers



EGG CURRY 300

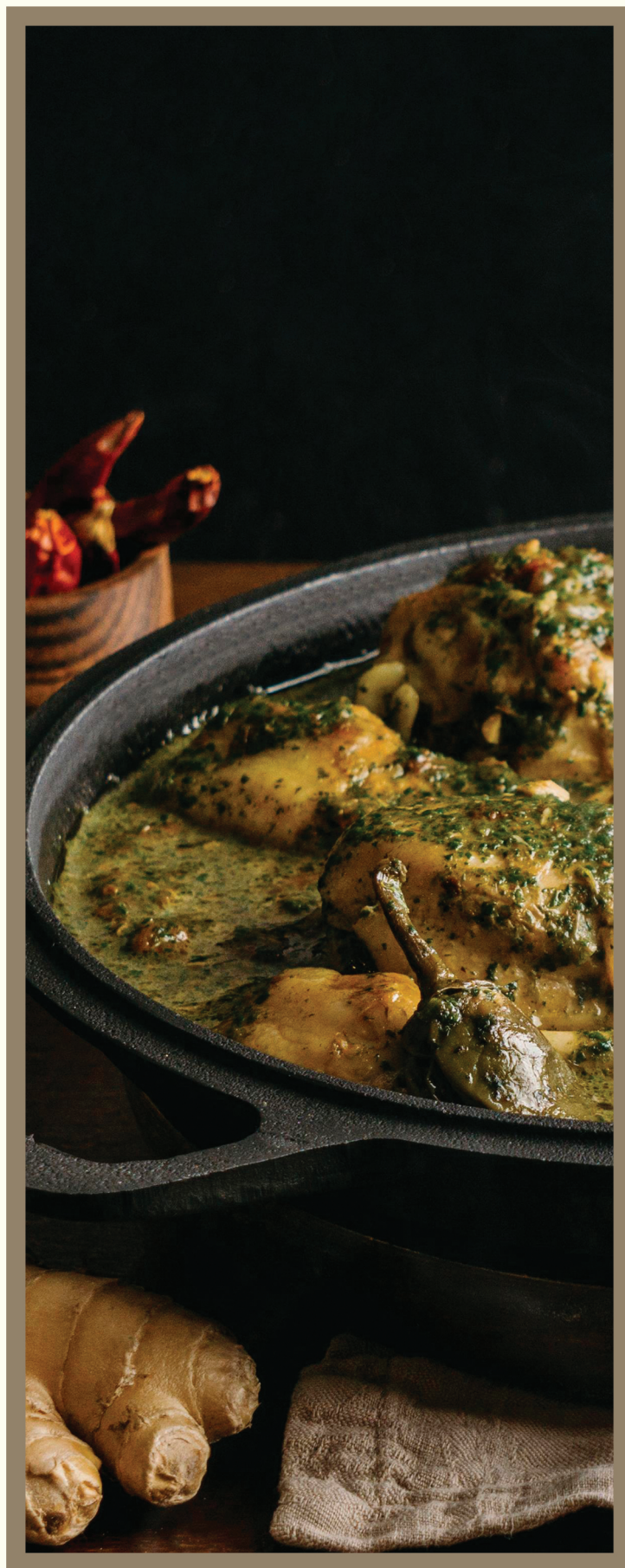
Hard boiled eggs in flavourful spices curry

LAAL MAANS 400

Speciality of Rajasthan

BHUNA GOSHT 400

Open & slowly cooked bhujma mutton  



Taxes as applicable

 Signature Dishes  Non Veg

Room service charge 10%

ROYAL BIRYANI & BEYOND

SHAHI SUBJ BIRYANI 250

Flavoured basmati rice layered with spiced seasonal vegetables

SHAHI MURGH BIRYANI 350 ■

Flavoured basmati rice layered with spiced & slowly cooked chicken

SHAHI BHUNA GHOST BIRYANI 400 ■

Flavoured basmati rice layered with spiced & bhujma mutton

CHOICE OF PULAO 250

Jeera, peas, vegetable

MASALA KHICHDI 200

Plain/ masala

STEAMED RICE 200

Aroma of basmati rice to complement your curries

CHOICE OF RAITA 100

Vegetable, pineapple, boondi

INDIAN BREADS

TANDOORI ROTI 50

Plain, butter whole wheat flatbread

MISSI ROTI 60

Plain, butter gram flour flatbread

TANDOORI NAAN 90

Plain ,butter pillowy flatbread

LACCHA PARATHA 90

Plain, butter flaky flatbread

CHEESE/ GARLIC NAAN 100

Plain ,butter pillowy flatbread stuffed with cheese or infused with garlic

STUFFED KULCHA 100

Onion/cheese soft bread filled with flavours



Taxes as applicable

ALL DAY DELIGHTS

PENNE PASTA 300

Alfredo/ arabiata

EXOTIC VEGETABLE PIZZA 300

Exotic Asian vegetables with rich tomato sauce

MARGHERITA PIZZA 300

Classical pizza

SAUTEED EXOTIC VEGGIES 300

Asian veg. , aromatic spices

PANEER PAKORA 250

Crispy fritters

CHEESE CHILLI GARLIC TOAST 200

Garlic flavoured cheese topped on slice of bread

VEGETABLE CHEESE SANDWICH 180

Grilled/ regular

ASSORTED VEGETABLE PAKORA 180

Crispy fritters

PEANUT MASALA 180

Best accompaniment ever

FRENCH FRIES 200

Classic/ peri peri

MASALA PAPAD 80

Roasted/ fried

PAPAD 60

Roasted/ fried



MEETHA JUNCTION

MOONG DAL HALWA 200

Rich in flavour, melt in your mouth

DRY FRUIT SOOJI HALWA 200

A rich, nutty twist on classic halwa

GULAB JAMUN 150

Irresistibly soft

ICE CREAM 150

Vanilla/ chocolate/ butterscotch