



**KING'S
KRAFT**

Stay Inn

Rajkot

GOURMET
RESTAURANT



KING'S KRAFT

Hotels & Resorts

Welcome to King's Kraft - Hotels & Resorts,
With over 30 years of experience in the hotel and resort industry, we not only excel in the day-to-day operations of running a hotel, but we also possess the expertise to transform it into a renowned brand that attracts guests from far and wide. Our team of professionals is skilled in upgrading, managing, and developing the hotel's or resort's brand name, giving hotel owners the opportunity to sit back, relax, and enjoy the fruits of their successful ventures.

We understand that success in the hospitality industry goes beyond just providing a comfortable stay. It is about creating an unforgettable experience for our guests, one that leaves a lasting impression. From the moment you step through our doors, you will be greeted with warmth and genuine hospitality.

In addition to our exceptional service, we take great pride in our culinary offerings. Our talented chefs are passionate about creating delectable dishes using only the finest ingredients. Whether you are in the mood for a hearty breakfast, a satisfying lunch, or an exquisite dinner, our menu is designed to cater to all tastes and preferences.

At King's Kraft, we believe that every guest deserves to be treated like royalty.

We invite you to join us and indulge in the ultimate hospitality experience that King's Kraft has to offer.





BREAKFAST

07:00 AM TO 11:00 AM

KING'S SIZE MORNING

375

- SOUTH Indian VARIETY
- NORTH Indian VARIETY
- CONTINENTAL VARIETY
- CUT FRUITS
- CEREALS
- WHITE & BROWN BREAD
- BUTTER & JAM CHIPLETS
- FRESH JUICE
- TEA COFFEE MILK

FRESH/CANNED JUICE

ALL DAY

SEASONAL FRESH FRUITS JUICE

159

CANNED:-

129

ORANGE / PINEAPPLE / MANGO / GUAVA

FRESH CUT FRUITS PLATTER

169

CORN FLAKES / CHOCO FLAKES

129



For special dietary requirements, Please contact our service team.

Government taxes are applicable.

We levy no service charge.

Please allow 20minutes for F & B service.

Lunch time 11:00am to 03:00pm

Dinner 07:00pm to 11:00pm



SOUTHERN SPICE

07:00 AM TO 11:00 AM

STEAM IDLI	149
MEDU VADA (A South Indian breakfast snack made from white lentil served with sambhar & fresh coconut chutney)	229
DOSA (PLAIN/ MASALA) (A thin pancake in South Indian cuisine made from a fermented batter of ground lentils and rice)	159/189
MYSORE DOSA (PLAIN / MASALA)	219/269
UTTAPPA (Mix Veg / Onion/ Tomato)	249
RAVA DOSA(PLAIN / MASALA)	249/289
MASALA UPMA	189

BREADS & GRILLS

ALL DAY

BREAD BUTTER	119
BREAD BUTTER JAM	149
TOAST BUTTER	149
TOAST BUTTER JAM	179
VEG SANDWICH	179
VEG CHEESE SANDWICH	229
VEG GRILL SANDWICH	229
VEG CHEESE GRILL SANDWICH	249
CHEESE PINEAPPLE SANDWICH	249
CLUB SANDWICH	299
CHEESE CHILLY TOAST	249
CHEESE NUTELLA SANDWICH (Grilled / Non Grilled)	249

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HEALTHY EATERY

ALL DAY

STUFFED PARATHA (Served with home made yoghurt & pickle) (Aloo/ Gobi /Mix veg./Paneer)	199
POORI BHAJI (Deep fried Indian bread served with potato curry)	249
CHOLEY POORI (Deep fried Indian bread served with amritsari chhole)	249
VEG PAKODA	219
CHATPATA LACHHA BHAJIA	219
PANEER / CHEESE PAKODA	289
BATETA POHA	149
FRENCH FRIES	149
VEG CUTLET	199
ONE PLATE POORI (2 PC)	80

CHAAT & PIZZERIA

ALL DAY

ALOO PEANUT CHAAT	179
MASALA PEANUT CHAAT	179
ALOO TIKKI CHAAT	179
ALOO CHANA CHAAT	179
PALAK PATTI CHAAT (2PC) (In Shot Glasses)	199
MARGHERITA PIZZA	249
INDIAN VEGGIE PIZZA	259
MUSHROOM PIZZA	289
PANEER TIKKA PIZZA	349
MEXICAN VEGGIE PIZZA	349
ITALIAN PIZZA	349

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FARM FRESH

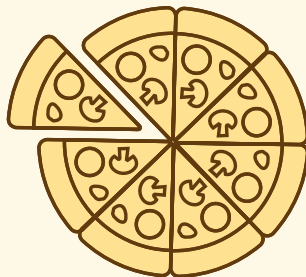
ALL DAY

GREEN SALAD	149
TOMATO SALAD	149
CUCUMBER SALAD	149
RUSSIAN SALAD	189
MIX VEG RAITA	149
ONION RAITA	149
PINEAPPLE RAITA	189
CREAMY PASTA SALAD	189
TOMATO & BASIL SALAD	189
CORN & BELLPEPPER SALAD	189

APPETIZERS

ALL DAY

FRIED KAJU	349
GOLDEN FRIED GARLIC	149
MASALA PAPAD (3PC)	149
FRIED PAPAD	50
ROASTED PAPAD	40



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LIQUID DIET

ALL DAY

AERATED WATER (300ml TIN)	55
FRESH LIME SODA (SWEET / SALT)	65
BOTTLED WATER (1ltr)	45
TEA REGULAR / BLACK TEA	65
LEMON ICE TEA	110
GINGER TEA/MASALA TEA	65
COFFEE	75
COLD COFFEE	150
COLD COFFEE WITH ICE CREAM	200
BOURNVITA MILK (HOT)	90
HOT & COLD MILK	50
BUTTERMILK	70
MASALA BUTTERMILK	80
SWEET LASSI / SALT LASSI	120
PINK PASSION	150
KIWI MOJITO	150
BLUE LAGOON	150
FRUIT PUNCH	150
CHILLI MOCKER	150
ICE BUCKET	120



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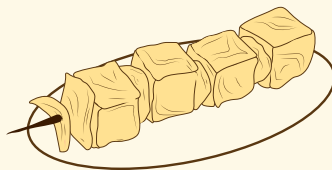
Dinner 07:00pm to 11:00pm



CHEF'S SIGNATURE DISH

LUNCH & DINNER

ASIAN ATTIZER SOUP (Oriental broth with exotic veggie)	269
ALOO ROASTY (Tandoori marinated roasted baby potato with mint dip)	289
PANEER SHAHI MEHPHIL (Magical mix of spices & veggies topped with heavenly paneer)	389
PANEER BIRBALI (Stuffed paneer cooked in rich spices served with nawabi gravy)	389
KHOYA KAJU (Shallow fried whole kaju cooked in rich creamy gravy)	449
CHEESE BUTTER MASALA	449
NIZAMI TARKARI (Fresh vegetables in subtle chef special brown gravy)	289
VEG KHYBER (An aromatic blend of all vegetable cooked with rich gravy)	289
DHABA ROTI	89
CHEESE CAPSICUM KULCHA	149
DAL BUKHARA (A classic punjabi style made from whole black urad dal which is creamy)	289
DAL MASALA KHICHDI	289
CHINESE CIGAR (8PC) (Noodles & veggies wrap crisp fried rolls)	349
BAKED VEG AU-GRATIN	389
LASANIYO VAGHARELO ROTLO WITH DAHI-TIKHARI	289
SWEET - DRY FRUIT TAWA MISRI (Heavenly combination of Anjeer Gulkand Coconut with Mawa)	149
DESSERT - MALAYSIAN CHEESLING (Shallow fried cashew with fresh pineapple, dark choco sauce on a bed of strawberry ice-cream)	199
GUJARATI THALI	350
BHIM THAL (A famous thal with more than 32 delicacies will give you a royal feeling)	1500



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FEEL THE SOUP

LUNCH & DINNER

ASIAN ATTIZER SOUP (Oriental broth with exotic veggie)	269
MANCHOW SOUP (A chinese soup with a flavor of ginger, garlic & fresh coriander garnished with fried noodles)	249
HOT & SOUR SOUP (A spicy and hot soup made with mixed fresh vegetables, mushrooms, spices and soya sauce)	249
TOMATO CORIANDER SOUP (A healthy soup of oven wilted tomatoes flavored with fresh coriander)	249
SWEET CORN VEG SOUP (A chinese soup made with mixed veggies, sweet corn kernels & pepper)	249
CORN MANCHOW SOUP (A chinese soup with a corn kernels, ginger, garlic & fresh coriander garnished with fried noodles)	249
VEG CLEAR SOUP (Oriental broth with exotic veggie)	249
LONG FUNG SOUP (A thick soup made with lemon, chili peppers & vegetables)	249
MINESTRONE SOUP (A thick soup of italian origin made with vegetables offered with the addition of pasta & cheese)	249
LEMON CORIANDER SOUP (A clear vegetable soup flavored with lemon and coriander leaves)	249
ZED SOUP (Oriental spinach broth)	249
CREAM SOUP (Veg / Broccoli / Almond / Mushroom)	269



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POWER PUNCH STARTER

LUNCH & DINNER

DRY MANCHURIAN (A tasty indo chinese dish of fried veggie balls in spicy sauce)	289
CRISPY VEGETABLE (Fried vegetable coated in a sweet, spicy & chili sauce)	289
PANEER CHILLI DRY (An indo-chinese appetizer where crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chili sauce)	389
PANEER 65	389
MUSHROOM CHILLI DRY (An indo-chinese appetizer where crisp batter fried mushroom is tossed in slightly sweet, spicy, hot and tangy chili sauce)	389
BABY CORN CHILLI DRY (An indo-chinese appetizer where crisp batter fried baby corns tossed in slightly sweet, spicy, hot and tangy chili sauce)	389
HONEY CHILLI POTATO (Fried potatoes coated in a sweet, spicy honey chilly sauce)	289
PANEER MALAI TIKKA (Cottage cheese lightly flavored with cardamom, marinated & cooked to perfection in clay oven)	389
PANEER TIKKA DRY (Cottage cheese spicy flavored with chef special marination & cooked to perfection in clay oven)	289
HARA BHARA KEBAB (Popular north Indian snack patties made with plenty of leafy greens and vegetables like spinach)	289
TANDOORI PLATTER (A combination of barbecue delight)	549
ALOO ROASTY (Tandoori marinated roasted baby potato with mint dip)	289
BHARWAN PANEER TIKKA (Stuffed cottage cheese & peas cooked in clay oven)	389
TANDOORI BHARWA MUSHROOM (Button mushroom stuffed with garlic & spinach, marinated in our chef special Indian spices)	389
VEG SEEKH KEBAB (A delicious snack cum starter made using mixed vegetables & spices)	289
JALEPENO POPPERS (Best italian accompaniments with salsa dip)	389
CHEESE CORN BALLS (Crispy coating & melted cheese with thousand island dip)	389
MEXICAN TIKKI (Red kidney beans & best veggie patty with salsa dip)	289

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KHANA LAZIZ DIL SE

LUNCH & DINNER

PANEER CHILLI WALA (Magical mix of Indian spices & topped with heavenly paneer)	389
PANEER HANDI LAZEEZ (Delicious paneer with creamy gravy)	389
PANEER KADAI (Paneer, onions, and bell peppers cooked in a spicy onion tomato gravy flavored with freshly ground kadai masala)	389
PANEER TIKKA MASALA (An Indian dish of paneer tikka served in a spiced gravy)	389
PANEER BUTTER MASALA (Rich tomato buttery gravy with paneer)	389
PANEER AMRITSARI (A tempting dish made with cottage cheese, onions, ginger, garlic, punjabi tandoori masala)	349
PANEER BADAM PASANDA (Paneer triangles stuffed with rich khoya mixture and then shallow fried in thick, creamy, tomato-based gravy)	389
PALAK PANEER	349
PANEER BHURJI (Scrambled cottage cheese with bhuna masala)	389
KAJU BUTTER MASALA (Shallow fried cashew, spices in rich butter gravy)	449
KAJU CURRY (Shallow fried whole kaju cooked in chef special gravy)	449
CHEESE TOOFANI (A delicious north Indian curry made with cheese balls & tomato based spicy gravy)	449
VEG KOFTA CURRY (Chopped veggie balls cooked in brown gravy)	349
MALAI KOFTA (Home style cottage cheese kofta cooked in rich creamy gravy)	389
PANEER KHURCHAN (Cottage cheese prepared with onion, tomato capsicum & Indian spices.)	389
PANEER KALIMIRCH (Cooked in creamy cashewnut gravy with the prominent spicy flavor of black peppercorn)	389



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GARDEN FRESH TARKARIYA TADKA LAGA KE

LUNCH & DINNER

SIZZLING VEG TOOFANI (Sizzling hot platter with Indian spices & vegetable with tomato brown gravy)	289
VEG DIWANI HANDI (A traditional north Indian style curry, slow-cooked with aromatic spices, yogurt, cream, and fragrant herb)	289
VEG HANDI LAZEEZ (Rich creamy curry made with mixed vegetables)	289
VEG KOLHAPURI (Vegetable dried red chilies, cumin, coriander seeds, black pepper, cloves, cinnamon, cardamom, and bay leaves)	289
GOBHI MUSSALLAM (A dish was popular among the royal mughals)	249
GOBHI HARA PYAZ (Pan tossed cauliflower with dominant flavor of green shallots)	289
MAKAI PALAK (A mellow preparation of nutrient-rich spinach and sweet corn)	289
DUM ALOO KASHMIRI (Baby potatoes are boiled, fried, and then added to a spicy and rich yogurt-based gravy)	289
VEG MAKHANWALA (Fresh vegetable, spices, onions, tomatoes and cashews)	289
VEG GREEN MASTI (Fresh vegetable, spices with spinach gravy and butter)	289
CORN CAPSICUM HARA MASALA (Corn kernels & green bellpepper, spices with spinach gravy)	329
NAV RATNA KORMA (A rich luxurious curry dish made with mixed vegetables, fruits and dry fruits)	349
METHI MALAI MUTTER (Creamy north Indian curry recipe made with fenugreek leaves, peas and cream)	349
VEG JALFRAZIE (Bell peppers, carrots, cabbage, cauliflower, tomatoes and onions)	289
JEERA ALOO	249
MUSHROOM HARA PYAZ (Pan tossed mushroom with dominant flavor of green shallots)	289
CHOLEY AMRITSARI (A delicious variation of the Indian chickpea curry from the city of amritsar)	289
ADRABI ALOO GOBI MASALA (Ginger Julienne tossed with farm raised cauliflower & potato)	289
BHINDI MASALA (Punjabi style curried dish made with tender okra pods, piquant onions, tangy tomatoes)	289

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GEHU KE KHET SE

LUNCH & DINNER

TANDOORI ROTI(PLAIN / BUTTER)	59/69
MISSI ROTI	89
NAAN (PLAIN / BUTTER)	79/89
KASMIRI NAAN	129
CHEESE NAAN	149
GARLIC NAAN	129
KULCHA (PLAIN / BUTTER)	79/89
LACHHA PARATHA (PLAIN / BUTTER)	79/89
TAWA PARATHA (PLAIN / BUTTER)	59 / 69
STUFFED PARATHA (Aloo/ Gobi / Mix veg / Paneer)	199
TAWA ROTI (PLAIN / BUTTER)	49/59
TANDOORI BASKET (8 Variety one pc each)	489
DHABA ROTI	89
CHEESE CAPSICUM KULCHA	149

DAL CHAWAL KA BAAGAN

LUNCH & DINNER

DAL FRY (Cooked lentils which are tempered with oil)	249
DAL TADKA (Cooked lentils which are tempered with oil or ghee, fried spices & herbs.)	289
DAL MAKHANI (Black lentils slow cooked with fresh spices, cream & butter)	289
DAL PALAK (Cooked lentils which are tempered with oil or ghee fried spices & spinach)	249
GREEN PEAS PULAO (Cooked in seasoned broth with rice, coriander seeds, cumin, cardamom, cloves and green peas)	289
JEERA RICE (Cooked in seasoned broth with rice, cumin seeds)	249
DUM VEG BIRYANI (Seasonal vegetable cooked with basmati rice and finished on dum served with raita)	289
CHILL MILL BIRYANI (Aromatic cooked with fragrant basmati rice & vegetable accompanied with raita)	329
STEAMED RICE	189
CURD RICE (A south Indian dish made with precooked rice, curd, herbs & tempering spices)	249



PAN ASIAN

LUNCH & DINNER

VEG FRIED RICE 329

(Made with a hearty mix of fresh vegetables green onions, Seasonings and spices)

SCHZWAN FRIED RICE 329

(Made with a hearty mix of fresh vegetables green onions and Homemade schezwan sauce)

BURNT GARLIC FRIED RICE 349

(Made with a hearty burnt garlic, green onions Seasonings and spices)

TRIPLE FRIED RICE 389

VEG HAKKA NOODLES 329

(Made with a hearty mix of fresh vegetables green onions & homemade schezwan sauce)

SINGAPURI NOODLES 329

(Slightly spicy, salty, and tangy, with a hint of sweetness)

SCHZWAN NOODLES 329

(Made with a hearty mix of fresh vegetables, green onions & homemade schezwan sauce)

VEG SPRING ROLL (8 PC) 349

(A traditional chinese savory snack in pan sheet is filled with vegetables)

VEG MANCHURIAN DRY / GRAVY 289

(A tasty indo chinese dish of fried veggie balls in a spicy sauce)

PANEER CHILLI DRY / GRAVY 389

(An indo-chinese appetizer where crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chili sauce)

HONEY CHILLI POTATO 289

(Fried potatoes coated in a sweet, spicy honey chilly sauce)

COTTAGE CHEESE & BELLPEPPER IN BBQ SAUCE 389

(A tasty indo chinese dish of fried cottage cheese in a spicy sauce)

CATTAGE CHEESE SWEET & SOUR 389

(A tasty indo chinese dish of fried cottage cheese in a sweet & sour sauce)



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SIZZLING SIZZLERS

LUNCH & DINNER

VEG SIZZLER

(A single dish meal, in which vegetables are cooked in a sauce on a hot metal plate)

449

PANEER STICK SIZZLER

(A single dish meal, in which cottage cheese are cooked in a sauce on a hot metal plate)

489

CHINESE SIZZLER

(A single dish meal in which veggies and cottage cheese are cooked in a sauce on a hot metal plate)

449

ITALIAN SIZZLER

(A single dish meal, in stuffed tomato & capsicum, pasta are cooked in a sauce on a hot metal plate)

489

CONTINENTAL DELIGHT

LUNCH & DINNER

BAKED VEGETABLE

(Exotic vegetable with creamy sauce top with cheese)

389

BAKED MACARONI

(Macaroni pasta with creamy sauce top with cheese)

389

BAKED VEGETABLE WITH PINEAPPLE

(Exotic vegetable & pineapple with creamy sauce top with cheese)

389

THREE CHEESE LASAGNA

(A flat and expanded pasta sheet with creamy cheese, spinach & beans top on cheese)

449

VEG AU-GRATIN

(Exotic vegetable with creamy garlic sauce top on cheese)

389

SAUTED BOILED VEG

249

CHEESE STEAK

(Grilled cottage cheese steak served with seasonal vegetable on spicy tomato sauce)

389

VEGETABLE SKEWER

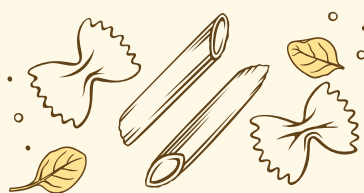
(Exotic vegetable on bed of herbs rice with cream sauce)

389

CHOICE OF PASTA

(Penne or Fuseli (any one) with arabiaata sauce or white cheese sauce)

389



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KUCH MUH MITHA HO JAE

ALL DAY

FLAVORED ICE CREAM (Vanilla / Strawberry / Chocolate)	129
DRY FRUIT ICE CREAM (American nut / Almond carnival / Kaju draksh)	149
HOT GULAB JAMUN (3 PC) (An Indian dessert of fried dough balls that are soaked in sweet, sticky sugar syrup)	149
HOT GULAB JAMUN WITH VANILLA ICE CREAM (An Indian dessert of fried dough balls that are soaked in sweet, sticky sugar syrup served with vanilla ice cream)	229
SUPER SUNDAY ICE CREAM (Chef special)	249
MOONG DAL HALWA (Moong lentils, ghee, milk, sugar, fragrant flavorings and nuts)	149
SIZZLING BROWNIE	289
MANGO MATHO	149
DRYFRUIT RABDI	149
DRY FRUIT TAWA MISRI (HOT SWEET) (Heavenly combination of Anjeer Gulkand Coconut with mawa)	149
MALAYSIAN CHEESLING (Shallow fried cashew with fresh pineapple, dark choco sauce on a bed of strawberry ice-cream)	199

G HAR KA KHANA

LUNCH & DINNER

LASANIYA BATETA	259
BHARELA RINGNA BATETA	259
RAJWADI DHOKLI	259
KAJU GATHIYA NU SHAAK	349
KATHIAWADI LACHKO KHICHDI AND KADHI	389

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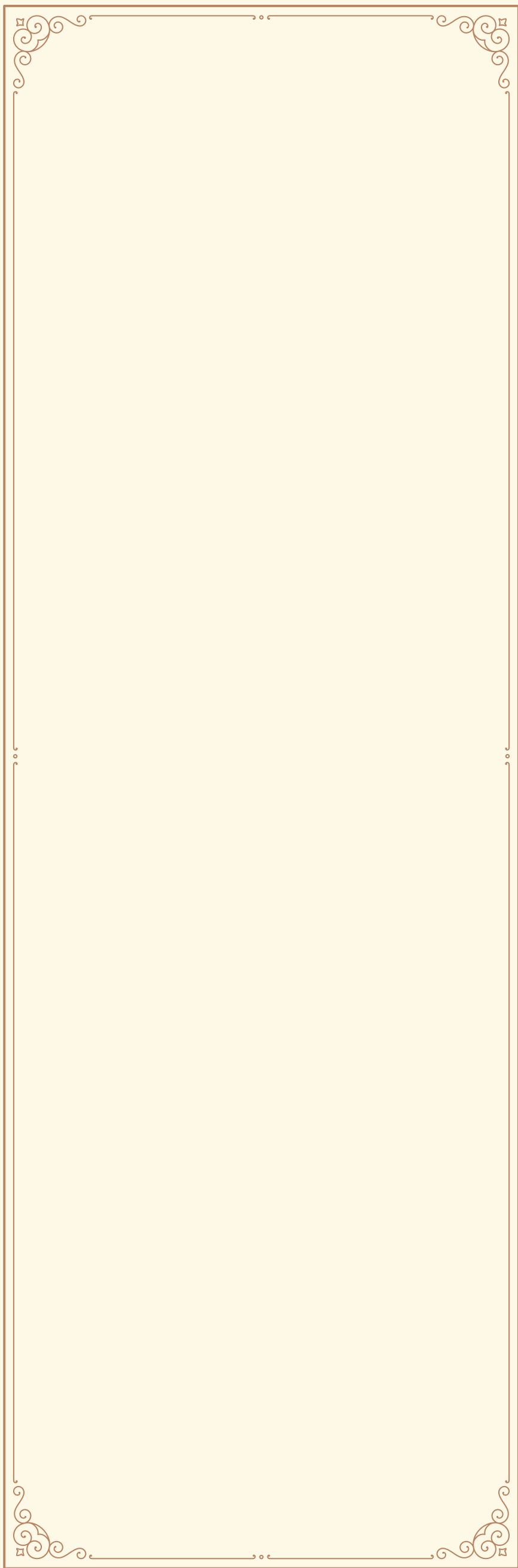
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