



SAFFRON



Please note that some of dishes may contain Allergens. See the definitions below for the symbols in the menu: Celerij (CY) - Gluten (G) - Crustaceans (C) - Eggs (E) - Fish (F) - Lupine (L) - Milk (MK) - Mollusca/Shellfish (M) Mustard (MD) - Nuts (N) - Peanuts (P) - Sesame (SS) - Soya (S) - Sulphites (SP) For information please speak with a member of the crew. (V) Denotes Vegetarian Choice



TO START YOUR JOURNEY

All starters accompanied with:
Kachumber Salad, Raita, Mango Chutney,
Mint Sauce and Pickle ^{SP, MD}

Seekh Kebab & Chicken Tikka ^{MK, MD, SP}

or

Hariyali Jhinga & Fish Amritsari ^{F, C, G, MK, MD}

or

Vegetable Khazana ^{(V) G, MK, MD, SP}

Punjabi Samosa, Aloo & Mutter Tikki, Paneer Tikka
Vegan Option Available



MAIN ACT

All mains served with:
Naan Bread ^G, Mushroom and Pea Rice,
Kashmiri Pulao ^{MK, N} and Basmati Rice

Tamarind & Chilli Glazed Prawns ^{C, MK, MD}

Cooked in Authentic Kerala Spices and Coconut

or

Butter Chicken ^{G, MK, N}

Tandoori Chicken in a Buttery Tomato Gravy
with Naan Bread and Kashmiri Pulao

or

Lamb Rogan Josh ^{G, MK, N}

Simmered Lamb Pieces in Aromatic Kashmiri
Spiced Gravy with Indian Bread

or

Pork Vindaloo ^{G, MK, N}

Indian Curry Dish from Goa, based on
the Portuguese Dish Carne De Vinha D'alhos

or

Royal Indian Maharaja Thali ^{(V) G, MD, MK, N}

Selection of Indian-Style Dishes Served on a Platter with
Rice, Dal, Aloo Gobi, Palak Paneer, Mushroom and Green
Pea Masala, Indian Bread and Raita

Vegan Option Available

or

**Wild Mushroom &
Green Pea Lababdar** ^{(V) MK, N}

Seasonal Mushrooms and Green Peas
in a Cashew and Onion Gravy

Vegan Option Available



WELCOME TO SAFFRON

Tonight, we will take you on a journey in to South Asian cuisine. This menu has been handcrafted by our Executive Chef and his team over many months to give guests the opportunity to discover and enjoy the tastes, sights and flavours of South Asia. Many of this evenings dishes are inspired by regional dishes of India. As one of the most ethnically diverse countries in the world, and known as the spice capital of the world, there is no better way to discover than through food.

Please sit back and let our Saffron team talk you through the dishes, how they are prepared, their story and how best to enjoy them.

'A great introduction to cultures is their cuisine. It not only reflects their evolution, but also their beliefs & traditions.'

Vikas Khanna



TO END THE JOURNEY ON A SWEET NOTE

Delhi Darbar Sweet Indulgence ^{G, MK, N}

Gulab Jamun, saffron Shrikhand,
Roasted Nuts and Chocolate Kulfi

or

**Warm Vattayappam
with Chocolate Sauce** ^{MK, N}

Steamed Rice Cake with Cashew Nuts and Sultanas

Vegan Option Available

or

Carrot Halwa Trifle ^{MK, N, SP, E}

Layers of Carrot Halwa, Fruit Jelly, Custard, Vanilla Ice
Cream, Saffron Cream and Nuts

Vegan Option Available



Tea, Coffee or Masala Chai ^{MK,}

Masala Chai is a popular beverage throughout South Asia, originating in the early modern Indian subcontinent. Chai is made by brewing black tea in milk and water, then sweetening with sugar. Adding aromatic herbs and spices creates masala chai.

