

# Safran Restaurant

Safran, Modern Interpretation of Classical Indian Cuisine. A unique take on Indian food, mixing the flavours and spices of India with Modern cooking techniques and the finest, seasonal, local ingredients. A symphony of Indian flavours and spices that's sure to excite both the neophyte and the connoisseur alike.

## Menu created by Chef Ramesh Bundi

Ramesh hailing from Bangalore in southern India has experience in both traditional & contemporary Indian cuisines. Having been trained by Michelin starred Indian Chefs in London, Ramesh has taken Indian cuisine to greater heights & world recognition. During his culinary journey with Le Touessrok, he has traveled extensively to Europe to promote the contemporary Indian cuisine that has won Safran numerous accolades.

### JUGALBANDI MENU

Tandoori home smoked spiced salmon,  
chutney powder marinated grilled prawn

Pan seared sea scallops in spice crust,  
coconut with ginger scents sauce,  
grilled pineapple

Kebabs - mint coriander, chilly and ginger chicken,  
green salad

Tamarind and curry leaf sherbet

Roasted rack of Lamb marinated with garam  
masala and yoghurt, lentil & lamb jus, saffron pulao

Mango kulfi  
with "Gulab jamun" Indian sponge cake in rich  
cardamom syrup

### WINE PAIRING

\* G.H Martel Brut Prestige – Epernay

\* Lilliane Duboscq  
Bordeaux Blanc

\* Haute Cabriere Pinot Noir Chardonnay  
Franschhoek, South Africa

\* Linderman 'Bin 50' Shiraz - Australia

\* Bava Bass Tuba Muscato D'asti,  
Piedmont, Italy

The menu is included with homemade friandises  
And our own selection of freshly brewed coffee and tea

Rs. 3300 Menu Only  
\*Rs. 5200 Menu with wines