

SAMPLE MENU

TASTING JOURNEY

BY SAFFRONS CUISINE



AMUSE BOUCHE

MINI POPPADOMS

ASSORTED LASSI & CHUTNEY

D **G** **N** **SD** VEGETARIAN

MINI POPPADOMS

ASSORTED LASSI & CHUTNEY

D **G** **N** **SD** VEGETARIAN

1ST COURSE

BEEF CHEEKS & FOIE GRAS

CASSIA BARK INFUSED JERSEY BEEF CHEEKS, FENNEL FOIE GRAS, OYSTER MUSHROOMS, CRISPY KALE, JHOL JUS

D **G** **N** **C**

BEETROOT & GOATS CHEESE SAMOSA

PICKLED RADISH, BEETROOT RASAM

D **G** **N** VEGETARIAN

2ND COURSE

JERSEY SCALLOPS & OYSTER PAKORA

PAN SEARED SCALLOPS, APPLE AND FENNEL SALAD, COCONUT FOAM

D **G** **F** **CR** **MO**

FRUIT CHAAT & PANEER KATHI ROLL

TAMARIND CHAAT, SPICED PANEER ROLL, SWEET YOGHURT BUBBLES, MINT CHUTNEY

D **E** **G** **N** VEGETARIAN

3RD COURSE

TANDOORI CORN-FED CHICKEN

CHICKEN BREAST, DUM ALOO, BLACKBERRY CHUTNEY, GARLIC AND CHILLI NAAN, MAKHANI SAUCE

D **G** **N** **SD**

JERSEY VEGETABLE KOFTA

SEASONAL VEGETABLES, MAKHANI SAUCE, DUM ALOO, BLACKBERRY CHUTNEY, GARLIC CHILLI NAAN

D **G** **N** **SD** VEGETARIAN

DESSERT

APRICOT & BLACKBERRY

APRICOT CUSHION, BLACKBERRY FILLING, HOBNOB CRUMB, HONEY ICE CREAM, APRICOT GEL, PISTACHIO SPONGE

D **E** **G** **N** **S** **SD**

APRICOT & BLACKBERRY

APRICOT CUSHION, BLACKBERRY FILLING, HOBNOB CRUMB, HONEY ICE CREAM, APRICOT GEL, PISTACHIO SPONGE

D **E** **G** **N** **S** **SD**

FRIDAYS & SATURDAYS FROM 18:00 UNTIL 20:30 (LAST ORDERS) AT LA TERRASSE RESTAURANT

DAIRY - EGG - GLUTEN - NUTS - PEANUTS - SOYA - CELERY - MUSTARD - SESAME - FISH - CRUSTACEANS - MOLLUSCS - LUPIN - SULPHUR DIOXIDE

ALL FOOD IS PREPARED IN A KITCHEN CONTAINING COMMON FOOD ALLERGENS. IF YOU HAVE A FOOD ALLERGY, PLEASE ADVISE OUR SERVICE TEAM.

ALL PRICES ARE INCL. OF THE CURRENT GOODS & SERVICES TAX. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.

MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.