

SAFFRAN DINNER MENU

STARTER

Seafood Chowder **D 240**
A rich creamy soup with shrimps, calamari & fish

Lobster Risotto **D 390**
Lemon & green pea risotto with lobster medallions and paprika oil

Foie Gras Duet **D 550**
Foie gras crème Brule & foie gras terrine with apricot chutney

Spiced Prawn & Calamari Salad **D 395**
With papaya & basil salsa

Marinated Beef Carpaccio **D 400**
Served with a small salad, Dijon mustard, olive oil & parmesan cheese

Fresh Pumpkin, Brie cheese & Sun Dried Tomato Tart **D 320**
With onion confit & cauliflower puree

Vegetable Tian **D 310**
*A little tower of grilled vegetables with haloumi cheese,
Drizzled with black olive oil & balsamic reduction*

MAIN COURSE

All our main courses except pastas are served with Chef's selection of fresh market vegetables & potatoes or rice

Three Point Lamb Rack **D 750**
With rosemary dijonnaise jus

Beef Filet Madagascar **D 650**
With Madagascar green peppercorn jus

"Tournedos" of Chicken **D 550**
Chicken breast stuffed with spinach & tomato confit

Chateaubriand - For Two **D 1200**
With béarnaise sauce (30 mins preparation time)

Pan Seared Line Caught Captain Fish **D 675**
With green pea emulsion, aubergine & courgette

Fisherman's Platter - For two **D 1900**
*Half lobster, tiger prawns, captain fish, lady fish, butter fish & calamari
(30 mins preparation time)*

Pan Fried Lady Fish Fillet **D 650**
With salsa verde

Roasted Butter Fish Wrapped With Bacon **D 750**
With lemon coriander sauce

Lobster
*Your choice of grilled or thermidor
Market Price*

Tri Colored Ravioli **D 650**
*Artisan hand made ravioli with ricotta cheese & basil cream sauce
Served with garlic bread*

Penne Con Pollo **D 695**
*Penne pasta with tender chicken, mushrooms, sun dried tomatoes,
Basil, garlic & tomato sauce served with garlic bread*

Side Orders **D100**
*Fresh garden Salad
Greek salad
French Fries
Rice*

DESSERT SELECTION

Rosewater Crème Brûlée **D 235**
With house churned Turkish delight ice cream & poached apricots

Chocolate Pot Au Crème **D 235**
With kumquat ice cream & chocolate sauce

Coconut Trilogy **D 230**
Coconut tart, coconut mousse & coconut ice cream

Coco Ocean signature dessert **D 235**
*Lavender & white chocolate cheese cake
Freshly baked cheese cake served with avocado, honey & rosemary ice cream*