

Safran Restaurant

Restaurant Week Winter 2009

Lunch Menu

\$24.07

Appetizers:

1. *Vietnamese Spring Roll*
(Fried, Shrimp, Crabmeat, Pork, Mushrooms, Nuoc Cham Sauce)
2. *Sugarcane Shrimp*
(Grilled Shrimp Paste, Sugarcane)
3. *Mien Ga Soup*
4. *Green Papaya Salad*
(Grilled Beef, Roasted Peanuts, Basil Dressing).

Entrees:

1. *Bo loc lac*
(Teriyaki-cube Steak, Taro Yam Fries, String Bean, Mesclun Salad, Home Fries).
2. *Grilled Lemongrass Chicken*
(Scallion pancakes, tomato, meschun salad)
3. *Grilled Fresh Prawn & Scallop*
(Artichoke- Mushroom Salad, Sesame Ginger Sauce)
4. *Grilled Tamarind Salmon*
(Mixed Vegetable, Baby bok Choy)

Desert:

1. *Chocolate Souffle*
(A Moist Chocolate cake with a heart of rich creamy Chocolate served with Ice Cream).
2. *Banana Cake*
(Coconut Cream and Sorbet).
3. *Exotic Bomba*
(Mango ,passion fruit, raspberry sorbet covered in white chocolate)
4. *Rainbow Drink,*

Safran Restaurant

2009 Pre-fixed Dinner Menu

\$35

- Appetizers:*
- 1. Vietnamese Spring Roll**
(Fried, Shrimp, Crabmeat, Pork, Mushrooms, Nuoc Cham Sauce)
 - 2. Golden Silk Prawn**
(Fried, Golden Thread Pasta)
 - 3. Fried Calamari**
(Jalapenos, Garlic, Scallions, Lemon-Pepper Dipping Sauce)
 - 4. Safran Roll**
(Freshly Wrapped in Rice Paper With Crisp fruit / Vegetables, and Grilled Shrimp, Scallop, Fried Calamari, Mango, Avocado)
 - 5. Green Mango Beef Salad**
(Grilled Beef, Mango Salad, Roasted Peanut, Spicy Garlic Vinaigrette)

- Entrees:*
- 1. Grilled Rack of Lamb**
(Dill, Lemongrass, String Bean-Mushroom Salad, Tamarind Sauce)
 - 2. Duck Breast Confit**
(Red Wine Citrus Sauce, Balsamic-Honey Glazed Foie Gras, Caramel Pear)
 - 3. Pan Sealed Filet of Sole**
(Tamarind-Chili Reduction, Fried Shallots, Scallions, Dill)
 - 4. Safran Duck**
(Boneless Roast Duck Wrap Crepe With Bean Sprouts, Cucumber, Mango, Scallions, Roast Peanut, Herbs And Plum Dipping Sauce.)
 - 5. Vietnamese Grilled of Steak**
(Spicy Lemongrass Dill Sauce, Mesclun Mushroom Salad)
 - 6. Mekong River Prawn**
(Sauteed, Garlic, Butter, Peppercorns, Tea Noodles, Lemon Dipping Sauce).
 - 7. Grilled Salmon Gravlax**
(Grilled Marinated Salmon Gravlax Served With Sushi Roll And Mango Lime sauce)

- Desert*
- 1. Chocolate Souffle**
(A Moist Chocolate Cake with a Heart of Rich Creamy Chocolate Served with Ice Cream).
 - 2. Banana Cake**
(Coconut Cream and Sorbet).
 - 3. Exotic Bomber**
(Mango, Passion Fruit, Raspberry Sorbet Covered in white Chocolate)
 - 4. Rainbow Drink**