



Email: [enquiries@saffronkitchen.co.za](mailto:enquiries@saffronkitchen.co.za)

Web: <http://www.saffronkitchen.co.za>

Vat no: 4430252157

Reg No: 2009/012019/23

Tel: 011-434-5342

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## Saffron kitchen Curry menu minimum of 25 pax

- ❖ Masala – A blend of spices and herbs mixed with ghee and cream to create a rich sauce.
- ❖ Vindaloo – An especially fiery curry containing black peppercorn and lemon juice.
- ❖ Madras – A spicy curry made sour with the acids in lemon juice and tomatoes.
- ❖ Makhani - full flavoured Tomato and Cream Sauce spiced with Cayenne pepper (also known as butter chicken.)
- ❖ Korma – a mild curry containing a mixture of ginger, garlic, garam masala and yoghurt
- ❖ Briyani - Fragrant long-grained rice accompanied with meat or vegetables cooked in a mixture of spices
- ❖ Durban Curry – a South African staple containing a hardy mixture of chillie and tomatoes



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## Chicken options

**Chicken Tikka - Chicken marinated in yogurt & spices**

**Chicken Masala – a mild creamy curry**

**Butter Chicken – a Saffron kitchen must have**

**Chicken bryani served with cucumber Raita**

## Beef Options

**Beef bryani served with cucumber Raita**

**Beef Madras – a full flavoured curry with peas and potatoes**

**Beef Vindaloo – a fiery curry not for the faint of heart**

## Lamb options

**Durban Lamb Curry served with the bone in**

**Succulent lamb bryani served with cucumber Raita**

**Lamb Tikka Masala - cubes of lamb marinated in yogurt & spices**

**Lamb Korma – a creamy blend of garlic, ginger & garam masala**

**Lamb Rogan Josh – a slow cooked lamb curry with loads of flavour**



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## Seafood options

### Mozambiquan Prawn Curry

Prawn Korma

Tandori Prawns

Spicy seafood briyani with prawns, clams, mussels in a tomato and coriander sauce

## Vegetarian options

Vegetable briyani served with cucumber Raita

Vegetable Balti served with basmati rice, sambals and chutney

A cauliflower and chickpea curry

Vegetable Korma

Sweet Corn Curry

### Starches - please pick one of the below

Cumin scented basmati rice	Fresh soft Roti's
Soft buttered Naan breads	Crispy Poppadoms

### Salads - please pick one of the below

Carrot and chilli salad	Green bean salad
Mixed green salad	Carrot and pineapple salad
Mediterranean Salad	Moroccan spiced carrot salad
Beetroot salad	Couscous salad with coriander, cucumber and tomato