Gourmet Delights at Saffron Indian Cuisine Restaurant by John Carter

Article published on February 25th 2012 | Food

Indian cuisine has become an extremely popular choice for food lovers all over the world, be it for snacks or for a gourmet fare. Saffron Indian Cuisine in Orlando, Florida, one such place that offers residents and visitors to the city a fabulous location for Indian fine dining.

Recommended by food connoisseurs and fans of fine dining, Saffron Restaurant is the Best Indian Restaurant in the city of Orlando. The menu offers the visitors a wide variety of delectable items to choose from. Indiaâ€™s flourishing montage of culinary traditions and culture lend its refined touch to the preparation of each and every dish. The restaurant takes care to add a lovely Indian home-style touch, using only selected natural spices for cooking, blended with their unique style to produce several mouth-watering dishes.

Orlando dining is upped by a notch with the presence of Saffron, one of the best Vegetarian Indian restaurants in the state. Lush interiors, superb service and affordable prices are the main draw for food aficionados. Popular, favorite dishes along with restaurant specialties, including exceptional lunch menus gratify the gastronomic appetites of the visitors who keep coming back for more.

Food enthusiast can choose from a wide range of appetizers, breads, and rice, tandoor, curry and dessert items. To start off, you have a choice of the lip-smacking Paneer Tawa Masala, the enticing Pattharka Gosht, slices of lamb cooked on a hot stone or the Kesari Nazrana Veg, a selection platter of assorted snacks like samosa, tikki, bhajia, etc. The Mughlai Bread Basket will give you four assorted breads of your choice from the Saffron menu. One can choose a naan â€“ garlic, kheema, bullet, and Saffron special â€“ or kulcha, different varieties of paratha or tandoori roti. A choice of different biryanis and pulaos, including a special one from the Saffron kitchen are there for your choice.

The main dishes, the curries and tandoor items are Saffron specialties and the chefs prepare each item with a traditional touch with the added flair of a unique contemporary style that makes these Saffron signature dishes. The tantalizing Malai Kofta or the sweet and spicy Chana Masala or Aloo Palak will tickle your taste buds favorably. Chicken Xacutti, broiled chicken cooked in dry spices & grated coconut, is a Chef Special and a big favourite among the regular diners. The house specialties are Noorani Jhinga, jumbo shrimp seasoned in mild spices with saffron and Barrah Kabab, lamb chunks marinated in yogurt and spices and herbs. The Kesari Mixed Grill offers an assorted mixed platter of some of their tandoori items. Traditional Indian desserts and affordable lunch specials are extremely popular at Saffron as well.

To More Info: - www.saffronorlando.com

Article Source:
http://www.articleside.com/food-articles/gourmet-delights-at-saffron-indian-cuisine-restaurant.htm - Article Side

John Carter - About Author:
If you feel like experiencing a touch of the authentic East, a taste of traditional yet contemporary Indian cuisine, then Saffron Indian Cuisine the place to visit. a Orlando City Search recommends this fine restaurant that is located in Dr. Phillips Plaza of the Sand Lake exit.

Article Keywords:
Saffron Restaurant, Indian Restaurant, Indian Food, Indian Cuisine, Indian Food Restaurant, Indian Vegetarian Food, Best Indian Restaurant

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!