



SINDHU



Dubbed the ‘Master of Spices’, at 31 Atul Kochhar became the first Indian chef to win a Michelin star. Born in Jamshedpur, north east India, Atul trained and worked at the Oberoi Hotel in New Delhi before moving to England. In 1994, he assisted in the opening of ‘Tamarind’ in London and it was here that he achieved his first Michelin star in 2001. In 2003 Atul opened his first restaurant, ‘Benares’, named after the ancient holy city in northern India. In 2007, this restaurant also won a coveted Michelin star.

Since opening his flagship restaurant, Atul has expanded his British empire with a further two; ‘Vatika’ in Hampshire and ‘Ananda’ in Dublin. He is also a familiar face on our television screens, first achieving celebrity status competing against a host of other renowned chefs on the successful series ‘The Great British Menu’. Today, he makes regular appearances on TV’s ‘Saturday Kitchen’ and ‘Market Kitchen’.

Using locally sourced and seasonal ingredients, Atul has developed a unique style of cooking. “I practiced what I learnt in India here and then I learnt a lot more here and mixed the two. Some people call it British Indian food, some people call it Indian fusion”. Sindhu celebrates both Britain’s love affair with Indian food and P&O Cruises long standing affiliation with India, bringing you contemporary Indian cuisine with a subtle British twist.

STARTERS

Asparagus & Tandoori Paneer Salad with Coriander, Garlic & Passion Fruit Dressing (V)

FALI AUR PANEER KA SALAD

Trio of Spice Crusted Scallops with Grape Chutney & Pea Shoot Salad

SAMUDARI RATAN

Grilled Chicken in Cheese & Garlic Marinade with Mint Chutney

MALAI KEBAB

Crisp Fried Soft Shell Crab with Paw Paw Salad & Kumquat Chutney

KARARA KEKDA

Lamb Masala Brochettes with Feta Cheese, Dried Black Olives & Rocket Salad*

MASAL GOSHT KE SULE

Roasted Rabbit Tikka, Red Cabbage Chutney & Chilli Jam

KHARGOSH KE TIKKAE AUR MIRCHI CHUTNEY

MAIN COURSES

Pan-Roasted Beef Tenderloin with Enoki Mushrooms, Garlic & Cream Sauce served with Thick Cut Coriander Salt Chips*

BHUNA GOSHT

Griddled Prawns with Spiced Pepper & Onion Sauce

TAWA JINGHA

Tandoori Monk Fish with Green Chutney, Curd Rice & Green Sauce

TANDOORI MACHCHI

Lavender Chicken Korma with Mushroom Pulao Rice

MURGH KA KORMA

Slow Cooked Lamb Shoulder, Mini Lamb Burger with Curry Fried Asparagus, Channa Lentils & Rogan Josh Jus

ROGAN JOSH

Roasted Paneer with Masala Spinach & Tomato Gravy (V)

TANDOORI PANEER PALAK

Indian Style Baked Vegetable & Rice served in a Traditional Handi

SUBJ BIRIYANI

DESSERT

Citrus White Chocolate Mousse with Banana & Passion Fruit Sorbet

THANDA SAFED CHAKLET

Fennel Bread & Butter Pudding with Ginger Custard

VILAYETI SAHI TUKRA

Layered Pancake Gateau with Cinnamon Ice Cream

BININQUE

Pomegranate & Orange Curd Trifle

ANAR AUR SANTARA

Trio of Indian Ice Cream – Mango, Pistachio & Malai

KULFI

V – Denotes vegetarian choice

Please note that some of these dishes may contain nuts or nut extracts

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHAMPAGNE BRUT & VINTAGE

JACQUART MOSAÏQUE BRUT NV	Bottle
Fresh and fruity fizz brimming with finesse and showing delicious aromas	£31.75
TAITTINGER RÉSERVE, BRUT NV	£39.75
Medium to full bodied wine with mature biscuity aromas from a respected house	
DOM PÉRIGNON VINTAGE	£95.00
The famous brand from Moët, elegantly dry and delicate with fine lemony fruit.	

CHAMPAGNE BRUT ROSÉ

JACQUART ROSÉ BRUT NV	£37.95
Delicate salmon pink in colour and with gentle flavours of redcurrant and peach.	

SPARKLING WINES

P&O CRUISES PRIVATE LABEL, LE COLTURE PROSECCO NV	£18.50
Selected for P&O Cruises by Olly Smith. Light, well balanced fizz, approachable and ideal as an everyday apéritif.	
ASTI SPUMANTE MARTINI & ROSSI NV	£16.50
Sweet sparkling wine, lower in alcohol with the delicious grapey bouquet of the Moscato grape. Perfect with fresh fruit salad.	

WHITE & ROSÉ WINE (OLD WORLD)

FRANCE

½ Bottle Bottle

CÔTES DE DURAS

ATUL KOCHHAR'S SIGNATURE WINE

DOMAINE DU GRAND MAYNE, SAUVIGNON BLANC £15.95

This medium bodied Sauvignon Blanc has been specially crafted to match some of Atul Kochhar's most iconic dishes. It has a fresh style, but is a bit rounder and creamier than you would expect from a usual Sauvignon from France. The aroma has hints of spice, citrus and vanilla.

ALSACE

GEWURZTRAMINER D' ALSACE HUGEL

£22.50

Dry but soft and rounded wine with spicy lychee notes.
Traditional and excellent partner with pâté and all spicy foods.

BURGUNDY

CHABLIS, DOMAINE LAROCHE

£11.95 £25.25

Dry, clean, unoaked Chardonnay with lemony, mineral notes.

PULIGNY-MONTRACHET, DOMAINE JEAN-LOUIS CHAVY

£32.50

Full and oaky, with delicious rich buttery overtones, elegant and complex. A good accompaniment to light chicken dishes and to any fish.

LOIRE

POUILLY FUMÉ HENRI BOURGEOIS

£22.95

Elegant crisp dry Sauvignon, delicate with smoky, grassy notes, gooseberry fruit.

SANCERRE HENRI BOURGEOIS

£26.95

Fresh, zingy Sauvignon fruit, dry with herbaceous, leafy notes.
Ideal with most fish, salads or with goat's cheese.

PORTUGAL

½ Bottle Bottle

MATEUS ROSÉ SOGRAPE, ESTREMADURA

£5.75 £10.95

Medium dry with a light sparkle, refreshing, well balanced and with a hint of sweetness.

WHITE & ROSÉ WINE (OLD WORLD)

ITALY

Bottle

PINOT GRIGIO DELLE VENEZIE VERITIERE, VENETO

£13.50

Light and dry, with hints of spice, melon and nuts, simple, easy to drink.

SPAIN

SAUVIGNON BLANC ORO DE CASTILLA, RUEDA

£16.45

Dry and crisp, with fresh lemony and floral notes. A perfect match for oilier fish.

ENGLAND

DENBIES, SURREY GOLD

£12.50

Medium bodied, off dry, with a light floral character.

GERMANY

NIERSTEINER GUTES DOMTAL, LANGENBACH

£16.75

Semi-sweet, lighter in alcohol, with floral and grapey, melony notes, easy to drink.

WHITE & ROSÉ WINE (NEW WORLD)

AUSTRALIA

Bottle

SEMILLON VIOGNIER, WOODSHED, SOUTH EASTERN AUSTRALIA

£15.25

Dry and fruity, an unusual blend, with the melon, honey and beeswax notes of Semillon lifted by a touch of Viognier spice; fairly full in body with no oak. A good match for anything spicy or oriental.

RIESLING, THE STUMP JUMP D`ARENBERG McLAREN VALE

£18.50

Crisp and refreshing with passionfruit, limes, red apple and rose petal aromas.

CHILE

MERLOT ROSÉ EL OTRO, MAULE VALLEY

£15.25

Deep coloured rosé. Medium bodied, dry, with juicy plum and ripe red fruit aromas.

CHARDONNAY RESERVA SANTA MONICA, RAPEL VALLEY

£16.50

Full bodied and oaky, barrel-fermented with creamy notes, tropical fruit aromas and balanced flavours of pineapple and lemon. Perfect with creamy fish dishes.

INDIA

SULA SAUVIGNON BLANC

£14.95

India's first Sauvignon Blanc, this wine is crisp and dry, with hints of green pepper and a touch of spice at the finish, well balanced with good acidity.

NEW ZEALAND

SAUVIGNON BLANC OVERSTONE, HAWKES BAY

£16.75

Crisp and dry, with gooseberry flavours, fresh and zingy. Perfect with seafood and Thai dishes.

PINOT GRIS MARINER, EAST COAST

£19.95

Full bodied, soft and rounded, not too dry; aromatic and with hints of ripe peach and tropical fruit.

RED WINE (OLD WORLD)

FRANCE

Bottle

CÔTES DE DURAS

DOMAINE DU GRAND MAYNE MERLOT ATUL KOCHHAR'S SIGNATURE WINE

£15.95

This light to medium bodied Merlot has been specially crafted to match some of Atul Kochhar's most iconic dishes. It is round with red berries, plums and spices.

BORDEAUX

CHÂTEAU LA FREYNELLE

£17.65

Medium bodied, with ripe blackcurrant fruit with a hint of damsons and some vanilla, well balanced. Perfect accompaniment for lamb dishes.

CLOCHER DE CHÂTEAU ROUGET, POMEROL

£34.95

Medium bodied wine, mainly Merlot, savoury with red fruit and cherry notes, some oak.

BURGUNDY

BEAUJOLAIS VILLAGES, CHÂTEAU DE CHENAS

£15.25

Light in body, soft and rounded, with cherry notes, fresh and fruity. Ideal with poultry and roast pork.

NUITS ST GEORGES, BERNARD GRAS

£32.75

Full bodied and well structured, with black cherry and blackcurrant fruit and with exotic hints of truffles. Ideal with pheasant, guinea fowl, or turkey.

RHÔNE

CHÂTEAUNEUF DU PAPE, DOMAINE DU VIEUX LAZARET

Full-bodied, rich and fruity, with plums, cherry and spicy herbal flavours. Partners well with beef and casseroles.

£22.95

ITALY

VALPOLICELLA CLASSICO, I ROCCOLI DOC, VILLABELLA, DELIBORI

£13.25

Bright ruby red, hints of cherries and raspberries. Dry on the palate, with good fresh acidity, well-balanced soft tannins and ample fruit.

CHIANTI CLASSICO, FONTERUTOLI, TUSCANY

£19.95

Dark, richly coloured ruby. Perfumed nose of black cherry and spice.

SPAIN

RIOJA RESERVA, BODEGAS MONTES DE CIRIA, RIOJA

£17.75

Full bodied, warm, soft and rounded with distinctive vanilla spice from ageing in oak. Great with lamb dishes.

RED WINE (NEW WORLD)

ARGENTINA

Bottle

TEMPRANILLO/MALBEC FINCA BELTRAN, MENDOZA

£12.75

Medium bodied, bursting with cherries and red fruits, and with a hint of spice.

AUSTRALIA

SHIRAZ/CABERNET SAUVIGNON GOLDFIELDS, SOUTH EASTERN AUSTRALIA

£14.25

Sweet spice and plum flavours with an aroma of spicy plum and blackcurrant aromatics. The wine is 'alive' and fresh with good weight and has a soft lingering finish.

CHILE

MERLOT RESERVA SANTA MONICA, RAPEL VALLEY

£16.50

Medium weight with cassis, plum and berry characters, softened with some oak ageing.

INDIA

SULA ZINFANDEL

£14.95

Situated 180km North East of Mumbai, Nashik is India's largest grape growing region. The Zinfandel produced here is a luscious, jammy red wine with blackberry aromas and cinnamon and plum flavours.

NEW ZEALAND

PINOT NOIR OVERSTONE, HAWKES BAY

£18.95

Medium bodied with bright cherry and strawberry. Pinot fruit with a touch of oak and spice. Ideal with fish and poultry.

SOUTH AFRICA

MERLOT THORNTREE, WESTERN CAPE

£14.95

Medium to full bodied, spicy red with cherry and fruitcake notes, soft and round.

UNITED STATES

MERLOT PARADISE POINT, LODI

£16.75

Medium to full bodied with aromas of plum and mulberry and a touch of oak.

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

	125ml glass
JACQUART MOSAIQUE BRUT NV	£5.30
JACQUART ROSE BRUT NV	£6.35
P&O CRUISES PRIVATE LABEL, LE COLTURE PROSECCO NV	£3.15

WHITE

	250ml glass
DENBIES, SURREY GOLD, ENGLAND	£4.20
CHÂTEAU DU GRAND MAYNE SAUVIGNON BLANC, FRANCE	£5.00
CHARDONNAY RESERVA SANTA MONICA, CHILE	£5.50
SULA SAUVIGNON BLANC, INDIA	£6.15
GEWURZTRAMINER D`ALSACE HUGEL, FRANCE	£7.50

RED

	250ml glass
SULA ZINFANDEL, INDIA	£5.00
BEAUJOLAIS VILLAGES, CHÂTEAU DE CHENAS, FRANCE	£5.15
RIOJA RESERVA, BODEGAS MONTES DE CIRIA, SPAIN	£5.95
CHÂTEAU DU GRAND MAYNE MERLOT, FRANCE	£5.45
PINOT NOIR OVERSTONE, NEW ZEALAND	£6.35