



Welcome to Sindhu

Prepare yourself for the sensations of perfectly balanced spices, delicate flavours and wonderful aromas as Sindhu's dishes take your taste buds on a tantalising journey. Inspired by India's diverse regional specialities and meticulously crafted with high quality produce, you can look forward to authentic Indian cuisine with a delicious British twist.

Combined with our selection of delectable desserts and paired with the finest wines from across the world, every moment in Sindhu is a moment to be savoured.

STARTER

Hariyali Jhinga

Ginger and Mint Tiger Prawns, Pineapple Chutney (GF)

Karara Kekda

Crisp Soft Shell Crab, Celeriac and Apple Slaw, Passion Fruit Chutney (GF)

Kozhi Sukka

Tamilian Spiced Chicken, Mixed Leaves, Tomato and Coconut Relish (GF)

Gosht Ki Chaapein

Roast Lamb Chops*, Feta Cheese, Aubergine Chutney (GF)

Beef Pepper Fry

Kerala Style Beef, Paratha Flatbread, Pickled Vegetables

Chana Pakodi Chaat

Black Chickpea Dumplings, Chickpea Salad, Masala Houmous (V)



MAIN COURSE

Kalyera Mappas

Lobster, Seafood Biryani, Spiced Coconut and Mango Sauce (GF)

Lasooni Machhi

Pan Roasted Salmon, Spiced Wilted Spinach, Tomato and Tamarind Sauce (GF)

Tandoori Murg

Tandoori Half Chicken, Mixed Leaf Salad, Makhani Sauce (GF)

Calcutta Batak

Pan Seared Duck Breast*, Mustard Poha, Aubergine Fritters, Duck Jus (GF)

Nalli Nihari

Slow Cooked Lamb Shank with Saffron, Yoghurt and Rose Water (GF)

Erachi Chettinad

Roast Beef Tenderloin*, Spiced Potatoes, Bone Marrow (GF)

Navrattan Kofta Korma

Vegetable and Paneer Dumplings, Saffron Korma Sauce (V)

Sindhu Signature Plate

Tamarind Salmon Curry, Saffron Chicken Korma, Lamb Rogan Josh (GF)
(Vegetarian option available)

(V) – Denotes vegetarian choice. (GF) – Denotes Gluten Free.

* 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.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

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

DESSERT

Chocolate Textures

Chocolate Truffle Mousse, White Chocolate and Mint Sorbet, Mint Chocolate Soil
(not suitable for vegetarians)

Cardamom Bread and Butter Pudding

Ginger Custard

Blueberry Bhapia Doi

Yoghurt and Berry Mousse, Mixed Berry Jelly, Fruit Compote (GF)
(not suitable for vegetarians)

Khatta Meetha Teeta

Chilled Mango and Passion Fruit Parfait, Chilli Glass (GF)

Kulfi

Trio of Indian Ice Cream

Mango, Chocolate, Malai (GF)

