



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

Jal Tarang

Hand Dived Scallops, Broccoli Couscous, Cauliflower Purée (GF)

Machhi Koliwada

Spice Crusted Haddock, Mumbai Caesar Salad, Lime Pickle Mayonnaise

Dakshin Murg Tikka

Grilled Chicken, Coconut and Chickpea Salad, Mint and Tamarind Dip (GF)

Tandoori Ratan

Basil King Prawns, Chicken Tikka and Smoked Lamb Skewer, Mint Chutney (GF)

Gosht Murtabak

Spiced Ground Beef Flatbread, Onion Relish, Curry Sauce

Aloo Samosa Chaat

Textures of Potato, Vegetable Samosa, Tamarind Chutney (V)



MAIN COURSE

Kadhai Jhinga

King Prawns, Stuffed Peppers, Green Pea Couscous, Spiced Tomato Sauce

Coorgi Meen Kari

Pan-fried Red Mullet, Native Sea Bass, Lentil Crusted Cod
Mustard Upma, Coconut and Tamarind Sauce

Murgh Irani Korma

Cardamom Infused Chicken Korma with Cashew Nuts, Raisin Pilau Rice (GF)

Thattukada Duck Roast

South Indian Style Duck*, Spiced Potatoes, Duck Jus (GF)

Akkha Gosht

Roast Lamb Rump*, Keema Matar, Pak Choi, Baby Carrots, Rogan Jus (GF)

Kolhapuri Gosht

Beef Tenderloin*, Curried Mash, Garlic Spinach Purée, Bhuna Masala Sauce (GF)

Dum Ki Seviyan Khumb Gucchi Biryani

Vermicelli and Rice, Morels, Seasonal Mushrooms
Baked in a Sealed Pot (V)

Sindhu Signature Plate

Coconut Prawn Masala, Chicken Tariwala Curry, Lamb Bhuna (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

Dark Chocolate Sphere

White Chocolate Mousse, Warm Chocolate Sauce (GF)

Banoffee Apple Pie

Delicately Spiced Pastry, Whipped Cream

Aam Aur Berry Ki Kheer

Chilled Rice Pudding, Mango and Strawberries (GF)

Chocolate and Chilli Tart

Lime Infused Crème Fraîche

Kulfi

Trio of Indian Ice Cream

Mango, Chocolate, Malai (GF)

