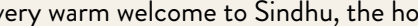




SINDHU

CONTEMPORARY INDIAN KITCHEN



A very warm welcome to Sindhu, the home of contemporary regional Indian cuisine.

Our kitchen showcases a curated selection of dishes that are the perfect fusion of spice and delicate flavours, to create an authentic experience for your senses.

STARTERS

HARIYALI JHINGA

Ginger and Mint Tiger Prawns with Pineapple Chutney

GF | 7.50

KARARA KEKDA

Crisp Soft Shell Crab, Celeriac and Apple Slaw and a Passion Fruit Chutney

GF | 7.00

KOZHI SUKKA

Tamilian Spiced Chicken, Mixed Leaves, Tomato and Coconut Relish

GF | 5.50

GOSHT KI CHAAPEIN

Roast Lamb Chops*, Feta Cheese and Aubergine Chutney

GF | 6.50

BEEF PEPPER FRY

Kerala-Style Beef, Paratha Flatbread and Pickled Vegetables

6.50

CHANA PAKODI CHAAT

Black Chickpea Dumplings, Chickpea Salad and Masala Houmous

V | 5.00

MAINS

All served with Rice, Dal, Vegetable Thoran and Indian Breads

KALYERA MAPPAS

Lobster, Seafood Biryani, Spiced Coconut and Mango Sauce

GF | 11.00

LASOONI MACHHI

Pan-Roasted Salmon, Spiced Wilted Spinach, Tomato and Tamarind Sauce

GF | 9.00

TANDOORI MURG

Tandoori Half Chicken, Mixed Leaf Salad and Makhani Sauce

GF | 9.00

SINDHU SIGNATURE PLATE

Tamarind Salmon Curry, Saffron Chicken Korma, Lamb Rogan Josh

Vegetarian option available

GF | 11.50

CALCUTTA BATAK

Pan-Seared Duck Breast*, Mustard Poha, Aubergine Fritters and Duck Jus

GF | 9.00

NALLI NIHARI

Slow-Cooked Lamb Shank with Saffron, Yoghurt and Rose Water

GF | 9.50

ERACHI CHETTINAD

Roast Beef Tenderloin*, Spiced Potatoes and Bone Marrow

GF | 9.50

NAVRATTAN KOFTA KORMA

Vegetable and Paneer Dumplings with Saffron Korma Sauce

V | GF | 8.00

DESSERTS

CHOCOLATE TEXTURES

Chocolate Truffle Mousse, White Chocolate and Mint Sorbet, Mint Chocolate Soil

4.50

CARDAMOM BREAD AND BUTTER PUDDING

Ginger Custard

V | 5.00

BLUEBERRY BHAPIA DOI

Yoghurt and Berry Mousse, Mixed Berry Jelly, Fruit Compote

GF | 4.50

KHATTA MEETHA TEETA

Chilled Mango and Passion Fruit Parfait, Chilli Glass

V | GF | 4.50

KULFI

Trio of Indian Ice Cream - Mango, Chocolate, Malai

V | GF | 4.00

V vegetarian. **GF** gluten free. **LS** low sugar.

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts.

* While 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.

Exclusive to P&O Cruises