Tasting Platter

Tandoori Tiger Prawn
Mint Yoghurt
Curried Lamb Rolls
Tamarind Sauce
Spiced Grilled Chicken Breast
Mint and Coriander
Bombay Potato and Green Pea Samosa
Beetroot and Yoghurt Raita (v)
Vegetable Bhaji
Lime and Chilli Chutney (v)

Shorba
Tomato Soup with Coconut Milk and Spices (v)

Main Courses

Monkfish and Prawn Goan Curry
Mild Spiced Tomato and Coconut Sauce
Butter Chicken
Aromatic Tomato Sauce with Cashew Nuts
Lamb Pasanda
Herb, Pistachio and Almond Cream Sauce
Beef Madras
Tomato, Chilli and Ginger Sauce with Coriander and Fennel Seeds
Vegetable Dhansak
Spiced Vegetable Dumplings in a Lentil Stew (v)

All main courses are served with Pilau Rice and a selection of Naan Bread and Chapatis
Side Dishes

Spiced New Potatoes with Cauliflower (v)
Sweetcorn with Spinach, Nutmeg and Ginger (v)
Vegetable Biryani with Saffron Rice, Fruit and Nuts (v)

Desserts

Trio of Desserts

Ras Malai Cream Dumplings in Almond Milk
Mojili Strawberry Trifle with Vermicelli Custard and Banana Cream
Rich Chocolate Cheesecake with Gulab Jamun
Rose Syrup Dumplings

Kulfi
Pistachio, Mango, Rose water

(v) – Denotes vegetarian choice

* 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.
Each region of India has its own specialties inspired by religion, history and geography where every restaurant and family add their own individual touch.

Reflecting many different cultures in its tremendous diversity, Indian food ranges from exquisitely simple vegetarian dishes to full-flavoured meat, chicken and fish concoctions made with dozens of ingredients.

The secret of fine Indian cooking is the inspired use of spices. Far from always being chilli-hot, Indian sauces are blended to complement the main ingredient.
CORIANDER WINE FLIGHT $22.00

Join us for a journey of discovery as we introduce you to three wines perfectly matched with the menu.
Sauvignon Blanc, Sula Vineyards, Maharashtra, India
Zinfandel Red, Sula Vineyards, Maharashtra, India
Moscato d’Asti, Fratelli Antonio e Raimondo, Piedmont, Italy

WHITE WINE

- Gewürztraminer Réserve, Cave de Hunawihr, Alsace, France $15.75 $45.00
- Pinot Gris, A to Z Wineworks, Oregon, USA $17.50 $50.00
- Riesling Kung Fu Girl, Charles Smith, Washington State, USA $15.75 $45.00
- Sauvignon Blanc, Sula Vineyards, Maharashtra, India $12.25 $35.00
- Torrontés, Dominio de Toyo, Famatima Valley, Argentina $11.50 $32.50

ROSÉ WINE

- Mateus Rosé, Portugal $10.50 $30.00
- Zinfandel Rosé, The Bulletin, California, USA $12.50 $36.00

RED WINE

- Merlot, Velvet Devil, Charles Smith, Washington State, USA $16.00 $46.00
- Pinot Noir, Ribbonwood, Marlborough, New Zealand $16.95 $48.50
- Syrah, Boom Boom, Charles Smith, Washington State, USA $17.50 $50.00
- Zinfandel Red, Sula Vineyards, Maharashtra, India $12.25 $35.00

SWEET WINE

- Moscato d’Asti, Fratelli Antonio e Raimondo, Piedmont, Italy $8.75 $40.00

INDIAN BEERS

- Cobra Premium Beer - 330ml, 4.8% abv $5.75

All wines by the glass are served as 250ml measures.
150ml measures are available on request.
The Wine Flight consists of 3 glasses, each of 150ml for white and red wine and 75ml for sweet wine.
All bar purchases are subject to a 15% service charge.