



Welcome to Sindhu

Prepare yourself for a taste sensation courtesy of Atul Kochhar, as the Master of Spices takes your taste buds on a tantalizing journey through fine Indian dining. Drawing inspiration from his native India and combining it with a passion for British ingredients, Atul's unique and innovative modern Indian cuisine has garnered two Michelin Stars and countless other accolades. Sindhu's exciting menu will leave you under no illusions as to why.

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.

(v) Denotes vegetarian option.

*Whilst all the food we serve on board is prepared to the highest health & safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & 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.

Menu 1

STARTER

Shammi Kebab

Spiced Lamb Cakes with Mint and Tamarind Chutney

Jal Tarang

Pan-fried Hand Dived Scallops* with Textures of Parsnip

Karara Kekda

Crisp Fried Soft Shell Crab with Tomato, Cucumber and Passion Fruit Salsa

Khasta Murgh

Chicken Tikka Pie with Wild Berry Compote

Gosht Ke Dhuandhar Sooley

Marinated Smoked Beef* Skewers with a Mushroom Ketchup

Karari Gobhi

Tandoori Cauliflower Parcel
with Piccalilli and Smoked Tomato Chutney (v)





MAIN COURSE

Konju Kari

Native Lobster Fricassée with Rice Pancakes, Asparagus and Atul's Signature Malabar Sauce

Jal Pari

Pan Seared Cod Fillet with Oyster Leaves, South Indian Spices and Alleppey Sauce

Murgh Biryani

Indian Style Baked Chicken and Rice served in a Traditional Handi

Batak Falliyan

Seared Gressingham Duck Breast* in Punjabi Masala with Three Bean Stew and Crispy Duck Skin

Traditional Lamb Rogan Josh

Saffron Spiced Kashmiri Lamb with Pilaf Rice

Sukkha Maans

Pan Roasted Beef Tenderloin* with Aubergine, Artichokes and Black Pepper Sauce

Khumb Khichidi

Stir Fried Wild Mushrooms with Lentils, Seasonal Truffle and Rice Kedgeree (v)

Atul's Signature Plate

Lamb Rogan Josh, Chicken Murgh Kesari Korma and Cod Jal Pari

DESSERT

Masaledar Chaklet

Warm Five Spiced Chocolate Pudding with Tarragon and Blood Orange Sorbet

Rhubarb Soufflé*

with a Pistachio Crumble Topping

Berry Bhapia Doi

Yoghurt Cheese Cake with Hibiscus Tea Jelly and Textures of Raspberry

Atul's Tropical Trifle

Deconstructed Trifle with Mango, Coconut and Passion Fruit

Kulfi

Trio of Indian Ice Cream
Mango, Chocolate and Malai

