



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 2

STARTER

Karara Kekda Aur Avocado

Crisp Fried Soft Shell Crab with Avocado Panna Cotta and Apple Salad

Tandoori Ratan

Rajasthani Smoked Lamb Chop*, Basil Marinated King Prawn and Chicken Seekh Kebab

Machchi Amritsari

Pan Fried Cod Fillet with Ajwain Seeds and Crushed Spiced Peas

Galinha Cafreal

Grilled Chicken in a Mixed Indian Spice Marinade with Smoked Tomato Chutney

Resha Galouti

Slow Cooked Pulled Beef with Potato Salad and Horseradish Raita

Tikki Teen Tarike Se

Potato, Green Pea and Red Kidney Bean Gallettes with a Mint and Tamarind Chutney (v)



MAIN COURSE

Samudri Khazana Do Pyazaa

King Prawns, Scallops* and Squid with Spring Onion and Tomato Masala

Tandoori Machhi

Taggiasca Olive Marinated Salmon, Cumin Baked Potatoes
and White Asparagus

Murgh Kesari Korma

Saffron Infused Chicken Korma with Raisin Pilau Rice

Laal Maas

Pan Roasted Beef Tenderloin* with Red Masala Sauce, Sesame Cauliflower
and Spiced New Potatoes

Akha Gosht

Lamb Rump*, Slow Cooked Shoulder and Mini Lamb Burger* with Spinach Gnocchi,
Asparagus, Channa Lentils and Nihari Sauce

Achari Venison

Roast Venison Loin* with Biryani and Mint Raita

Kolkatta Cutlets

Beetroot and Carrot Potato Dumplings with White Pea Curry (v)

Atul's Signature Plate

Lamb Rogan Josh, Chicken Murgh Kesari Korma and Tandoori Salmon Machhi

DESSERT

Dark Chocolate Sphere

Raspberry Coulis and White Chocolate Mousse

Anglo Indian Cassatta

Ice Cream with Cardamom and Orange Sponge, Summer Berries
and Chocolate Almonds

Tarbooz Ka Meetha

Watermelon Jelly with Melon and Mint Granite and Rose Syrup

Mungfali aur Chaklet

Peanut Butter Parfait with Palm Sugar Ice Cream

Kulfi

Trio of Indian Ice Cream
Mango, Chocolate and Malai

