



Michelin-starred Atul Kochhar has an unrivalled flair for food. His Sindhu restaurant showcases an elegant fusion of Indian and British cuisine, featuring exotic flavours and exquisite presentation. You'll also find a lighter 'Nashtha' menu to choose from if you prefer a more informal bite to eat.

We hope you'll want to experience Sindhu more than once during your holiday, so we'll introduce a new menu each week. The next one will be available from XXX - see horizon for more information.

Due to Sindhu's popularity, booking is recommended.
(A £15 per person dining cover charge applies)
Call 17717 for reservations and further information.

Sindhu, 6.30pm – 9.30pm, Promenade Deck (Deck 7) Midship



Dubbed the 'Master of Spices', at 31 Atul Kochhar became the first Indian chef to win a Michelin star. Born in Jamshedpur, north east India, Atul trained and worked at the Oberoi Hotel in New Delhi before moving to England. In 1994, he assisted in the opening of 'Tamarind' in London and it was here that he achieved his first Michelin star in 2001. In 2003 Atul opened his first restaurant, 'Benares', named after the ancient holy city in northern India. In 2007, this restaurant also won a coveted Michelin star,

Since opening his flagship restaurant, Atul has expanded his British empire with a further two: 'Vatika' in Hampshire and 'Ananda' in Dublin. He is also a familiar face on our television screens, first achieving celebrity status competing against a host of other renowned chefs on the successful series 'The Great British Menu'. Today, he makes regular appearances on TV's 'Saturday Kitchen' and 'Market Kitchen'.

Using locally sourced and seasonal ingredients, Atul has developed a unique style of cooking. "I practiced what I learnt in India here and then I learnt a lot more here and mixed the two. Some people call it British Indian food, some people call it Indian fusion". Sindhu celebrates both Britain's love affair with Indian food and P&O Cruises long standing affiliation with India, bringing you contemporary Indian cuisine with a subtle British twist.

STARTERS

Squid Salad with Passion Fruit Chutney, Rocket Salad & Mango Dressing

MALAI PHULCHA

Spiced White Crab Meat with Vermicelli

KEXDA MASALA

Roasted Chicken Tikka with Celery & Applelaw Salad & Chlorophyll Emulsion

MUSHK TIKKI TIKKA

Crisp Fried Lamb Salad with Mixed Baby Leaf

TALLE GOSHT KA SALAD

Beef Skewers with Garlic Chutney & Cucumber Relish

GOSHT KE TIKKE

Marinated Cheese Grilled Broccoli with Cumin Scented Potato Cakes (V)

MALAI KA HARA PHOOL AUR ALOO TIKKI

MAIN COURSES

Goan Style Pan Roasted Lobster in Coconut Sauce with Lobster Kedgeree

LAGUSTA XEC XEC

Pan-Fried Sea Bass with Garlic Mash & Coconut Sauce

SEPAK MASHUKKI

Indian Style Baked Chicken & Rice served in a Traditional Handi

MURGH ARIYANI

Trio of Duck – Stir Fried, Curry & Duck Pulao

JAI MURGI PUPUR JDI

Traditional Lamb Curry

ROGAN JOSH

Pan-Roasted Beef Tenderloin with Enoki Mushrooms, Garlic & Cream Sauce served with Thick Cut Coriander Salt Chips

BHUNA GOSHT

Baked Parcel of Vegetables with Tomato & Fenugreek Sauce (V)

SUBJ POTLI

DESSERT

Camomile Panina Cotta with Mango & Melon & a Sesame Brittle Biscuit

PANNA COTTA

Warm Five-Spiced Chocolate Pudding with Tarragon & Blood Orange Sorbet

WASHLADAR CHARLET

Saffron & Alphonso Mango Jelly with Coconut Granita

KULAK - AAM - NARIYAL

Lavender Scented Yoghurt Cake with Strawberry Coulis & Yoghurt Foam

SHARPA DDI

Trio of Indian Ice Cream- Mango, Pistachio & Malai

KULFI

Menu B

STARTERS

Asparagus & Tandoori Paneer Salad with Coriander, Garlic & Passion Fruit Dressing (V)

FALI AUR PANEER KA SALAD

Trio of Spice Crusted Scallops with Grape Chutney & Pea Shoot Salad

SAMUDRAI RAKHAN

Grilled Chicken in Cheese & Garlic Marinade with Mint Chutney

MALAI KEEMA

Crisp Fried Soft Shell Crab with Paw Paw Salad & Kumquat Chutney

KABARA KEEDA

Lamb Masala Brochettes with Feta Cheese, Dried Black Olives & Rocket Salad

MASALI GOSHT KE SULE

Roasted Rabbit Tikka, Red Cabbage Chutney & Chilli Jam

KHARGOSH KE TIKKAE AUR MIRCHI CHUTNEY

MAIN COURSES

Pan-Roasted Beef Tenderloin with Enoki Mushrooms, Garlic & Cream Sauce served with

Thick Cut Coriander Salt Chips

BIDNA GOSHT

Griddled Prawns with Spiced Pepper & Onion Sauce

TANA JINDIHA

Tandoori Monk Fish with Green Chutney, Curd Rice & Green Sauce

TANDOORI MACHIHI

Lavender Chicken Korma with Mushroom Pulao Rice

MURGH KA KORMA

Slow Cooked Lamb Shoulder, Mini Lamb Burger with Curry Fried Asparagus, Channa Lentils & Rogan Josh Jus

ROGAN JOSH

Roasted Paneer with Masala Spinach & Tomato Gravy (V)

TANDOORI PANEER PALAK

Indian Style Baked Vegetable & Rice served in a Traditional Handi

SUBI BIRYANI

DESSERT

Citrus White Chocolate Mousse with Banana & Passion Fruit Sorbet

CHANDA SAHEB CHAKKI

Fennel Bread & Butter Pudding with Ginger Custard

VILAYATI SAHEB KHANA

Layered Pancake Gateau with Cinnamon Ice Cream

MINNOUS

Pomegranate & Orange Curd Trifle

SHAR AUR SANTARA

Trio of Indian Ice Cream – Mango, Pistachio & Malai

KULFI