

FOLLOW THE ANCIENT SPICE TRAIL AND
BE TRANSPORTED TO THE HEART OF INDIA



A TANTALISING TOUR OF THE INDIAN SUBCONTINENT

This multi-sensory adventure will awaken your taste buds on a carefully crafted spice-led journey, designed to showcase vibrant flavours and authentic ingredients, as well as the regions from which they originate.

Immerse yourself in the intoxicating aromas of cumin, coriander, and cardamom, and discover surprises and delights that add an element of mystery and intrigue.

Savour this enchanting culinary experience and be whisked away to an exotic land where rich history, colourful culture, and alluring gastronomy are unforgettably intertwined.

APPETISERS

Softshell Malabar Crab

Masala frites and garlic and coriander chutney

Smoked Chilli Pork Belly

Buttered pao and pickled red cabbage

Roasted Sweet Potato Tikki

Cumin-beet puree, masala-yogurt dip, and kale crisps ✓

Barbary Duck Seekh Kebab

Saffron, mace, and caraway with sesame prune marmalade

Sweet Pea Goat's Cheese

Almond kofta, green tomato, and fenugreek ✓



Plant-based



Vegetarian



Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Roasted Wild Turbot

Tamarind-chilli tomato, wrapped in banana leaf 🌿

Tandoor-Roasted Half Spatchcock Poussin

Vine tomato, butter, and cream sauce 🌿

Spiced Slow-Roasted Beef Short Rib

Caramelised red onion cashew nut yogurt gravy,
and cashew crumb

Grilled Lobster Tail

Butter-chilli garlic, stirred curry leaf, squash,
and coconut moilee 🌿

us\$15 supplement

ENTRÉES

Masala-Roasted Cauliflower

‘Khadaï’ stirred wild mushrooms and smoked aubergine 🌱 ✓

Pot Sealed Biryani

Lamb shoulder, cinnamon, nutmeg, mint, saffron,
garlic, and mint raita
(Vegetarian option available) ✓

FOR THE TABLE

Dal Makhani

Cream-buttered, 24-hour-stewed ‘urad’ lentils 🌱 ✓

Saffron Basmati Rice 🌱 ✓

Naan ✓

Should you wish to order an additional dish, a supplemental charge of us\$9.00 will apply to appetisers, us\$15.00 to entrées and us\$5.00 to desserts.

DESSERTS

Jamun

Passion fruit, rose and pistachio nougat ✓

Malai Lychee Kulfi

Apricot and toasted coconut 🌿 ✓

Fresh Cut Fruit

Seasoned with chaat masala ✓ 🌿

DRINKS

COCKTAILS

US\$

Cunard Spritz

Cunard 4 Queens Gin 'Queen Anne' Edition,
Aperol, Ginjo Yuzushu Sake, Fever-Tree Indian Tonic Water 12.00

Earl-Fashion

Pickering's Gin Oak Aged 'Islay',
Handcrafted Earl Grey Syrup, Cardamom Bitters 12.00

Spice of the Orient

Sansho Spiced Rum, Khoosh Bitter,
Freshly Squeezed Lime Juice, Sugar Syrup 13.50

LOW & NO

Piquant Fizz

Freshly Squeezed Orange Juice, Freshly Pressed Ginger,
Sugar Syrup, ISH Sparkling Wine 12.00
Non-Alcoholic

The Mountain Sparkle

Everleaf Mountain, Muyu Chinotto Nero,
ISH Sparkling Wine, Lime Leaf Bitters 12.50
Low ABV

INDIAN CLASSICS

Alchemy Mumbai Chai Elixir

Served hot or cold with the milk of your choice 5.00

Lassi

Mango, Pistachio, Sweet or Salty 12.00

Nimbu Pani

Chai Masala, Freshly Squeezed Lemon Juice,
Sugar Syrup, Soda Water, Salt 12.00

CHAMPAGNE AND
SPARKLING WINE

	125ml US\$	Bottle US\$
Cunard Cellar Reserve Prosecco, Le Colture, Italy (2)	9.50	45.00
Laurent-Perrier Cuvée Rosé, Champagne, France (2)	23.00	110.00
Laurent-Perrier Heritage, Champagne, France (3)	23.00	110.00
Laurent-Perrier La Cuvée, Champagne, France (2)	18.00	86.00

WHITE WINE

	175ml US\$	Bottle US\$
Chardonnay, Bakestone, Napa, California, USA (2)	19.00	70.00
Châteauneuf du Pape Blanc, Chateau Fargueirol, Rhone, France (2)	19.50	72.00
Cunard Cellar Reserve White Burgundy, Maison Auvigue, France (2)	15.50	55.00
Gewürztraminer Réserve, Cave de Hunawihr, France (4)	12.00	44.00
Riesling Kung Fu Girl, Charles Smith, USA (2)	13.50	50.00
Sauvignon Blanc, Sula Vineyards, India (2)	10.00	35.00

ROSÉ WINE

	175ml US\$	Bottle US\$
Cunard Cellar Reserve Côtes de Provence, Château la Tour de l'Évêque, France (3)	13.00	45.00
Whispering Angel, Caves d'Esclans, Côtes de Provence, France (2)	13.50	50.00
Zinfandel, Sula Vineyards, India (2)	10.00	35.00

RED WINE

	175ml US\$	Bottle US\$
Cabernet Sauvignon, Bakestone, Napa, California, USA (D)	19.00	70.00
Cunard Cellar Reserve Rioja Reserva, Bodegas Zugober, Spain (D)	17.50	62.00
Grenache Single Vineyard Clarendon, The Hundred, McLaren Vale, Australia (C)	17.50	64.00
Soraie, Cecilia Beretta, Veneto, Italy (E)	11.00	40.00
Valpolicella Classico Superiore, Terre di Cariano, Cecilia Beretta, Italy (D)	13.50	50.00
Zinfandel Red, Sula Vineyards, India (B)	10.00	35.00

Wine Tasting Guide



BEERS

US\$

Cobra Premium Beer - 330ml, 4.8% abv	6.50
Maraja IPA - 500ml , 5.1% abv	7.00

FENTIMANS 'BOTANICALLY BREWED'

275ml
US\$

Ginger Beer	5.00
Wild English Elderflower	5.00

SODAS

US\$

Coca Cola or Diet Coke - 330 ml	5.00
Red Bull - 250 ml	5.50
San Pellegrino Lemon - 330 ml	4.00
San Pellegrino Orange & Pomegranate - 330 ml	4.00
Three Cents Grapefruit - 200 ml	4.50
Three Cents Pineapple Soda - 200 ml	4.50

NATURAL MINERAL WATER

Acqua Panna Still	Large	6.00
Perrier Sparkling	Small	5.50
San Pellegrino Sparkling	Large	6.00

FROBISHER'S 'BASHED AND BOTTLED' JUBILANT JUICES

250ml
US\$

Apple Juice	4.50
Cranberry Juice	4.50
Orange Juice	4.50
Pineapple Juice	4.50
Tomato Juice	4.50

PORT

75ml
US\$

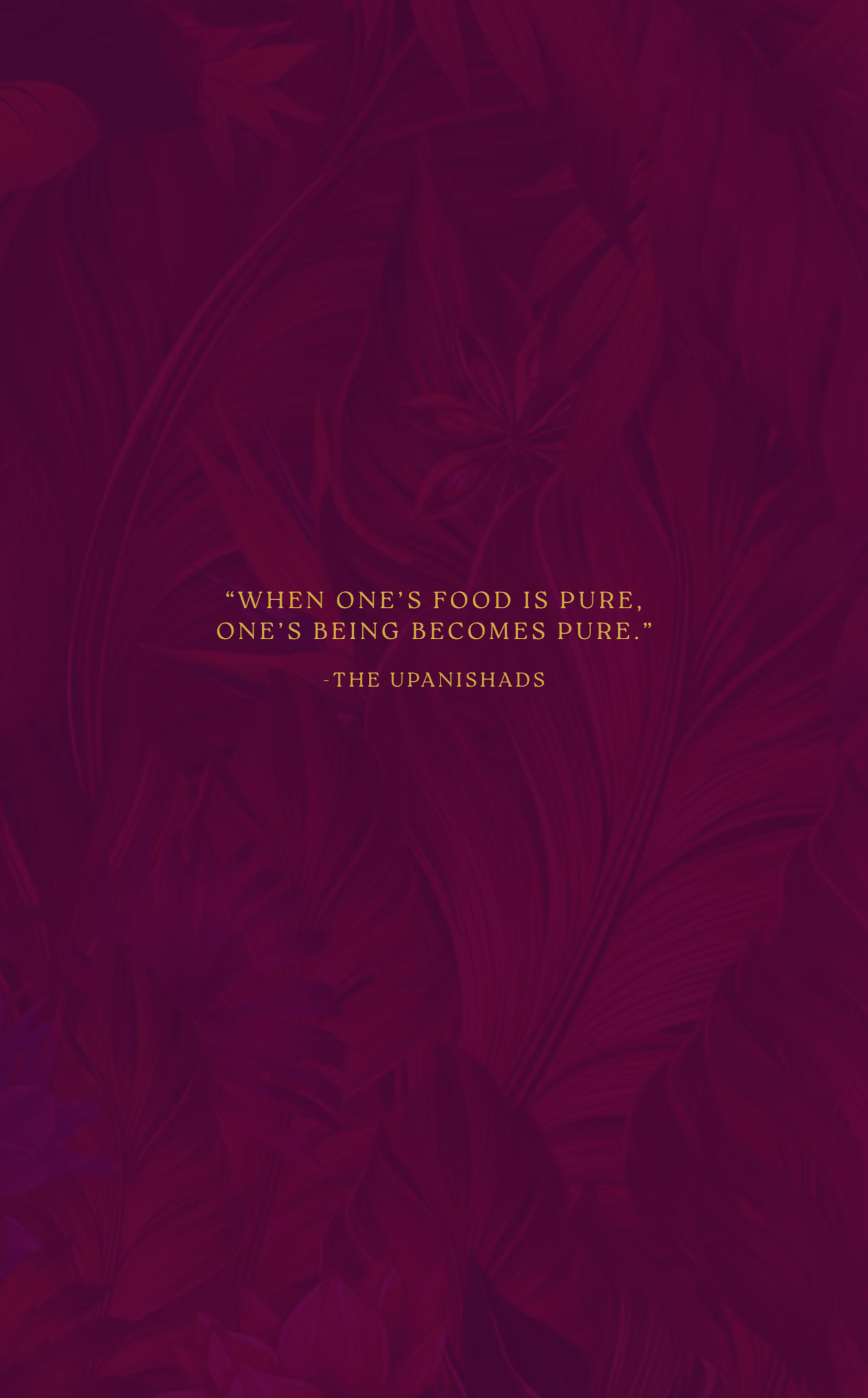
10 Year Old Tawny, Sandeman	10.00
20 Year Old Tawny, Sandeman	11.00
40 Year Old Tawny, Sandeman	26.50
Late Bottled Vintage, Graham's	8.50

SHERRY

Dry Amontillado 12 Year Old, Williams & Humbert	8.50
Dry Sack Sweet Oloroso 15 Year Old, Williams & Humbert	13.00
Pedro Ximénez 12 Year Old, Williams & Humbert	8.50

SWEET WINE

	75ml US\$	Bottle US\$
Cabernet Franc Icewine, Peller Estates, Ontario, Canada - 375ml	18.50	80.00
Late Harvest Sauvignon Blanc, Viña Morandé, Casablanca Valley, Chile - 375ml	8.50	36.00
Le 2 de Chateau Romer du Hayot, Sauternes, France - 375ml	10.50	45.00
Vin de Constance, Klein Constantia, South Africa - 500ml	18.50	105.00



“WHEN ONE’S FOOD IS PURE,
ONE’S BEING BECOMES PURE.”

-THE UPANISHADS