



Coriander

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



Coriander

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.



Coriander

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

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 250ML BOTTLE

Gewürztraminer Réserve, Cave de Hunawehr, 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 250ML BOTTLE

Mateus Rosé, Portugal \$10.50 \$30.00

Zinfandel Rosé, The Bulletin, California, USA \$12.50 \$36.00

RED WINE 250ML BOTTLE

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 150 ML BOTTLE

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.