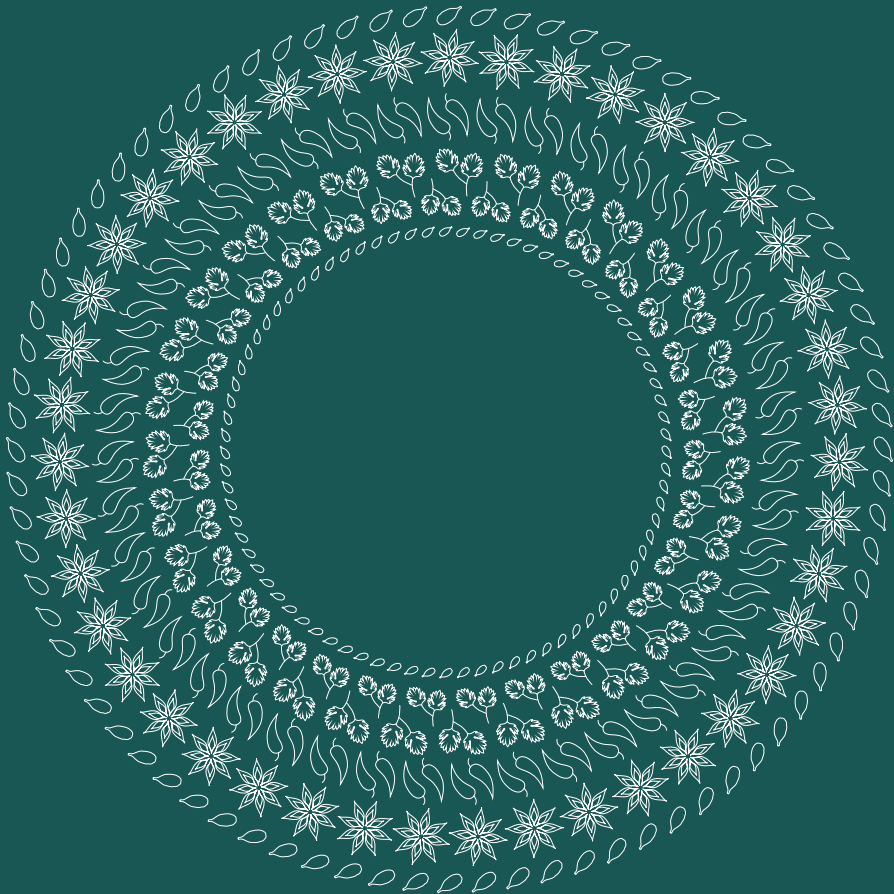


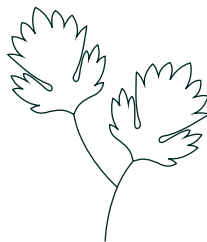


CORIANDER



CELEBRATING THE AUTHENTIC FLAVOURS OF INDIA

Inspired by the flavours of India, dinner at Coriander offers a culinary journey through land and time, whisking you from the white sand beaches of Goa to the 16th century courts of Moghul Emperors. As wonderfully diverse as the country it pays tribute to, Coriander's menu showcases an inspired selection of authentic Indian dishes, anchored around intensely aromatic curries, each one prepared to time-honoured recipes and gently simmered to release every molecule of flavour.



TASTING PLATTER

Tandoori Tiger Prawn

Mint yoghurt

Curried Lamb Rolls

Tamarind sauce

Spiced Grilled Chicken Breast

Mint and coriander sauce

Bombay Potato and Green Pea Samosa

Beetroot raita ✓

Vegetable Bhaji

Lime and chilli chutney ✓

SHORBA

Tomato Soup

Coconut milk and spices ✓

🌱 Plant-based. ✓ Vegetarian. 🌾 Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*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

Monkfish Goan Curry

Mild spiced tomato and coconut sauce

Butter Chicken

Aromatic tomato sauce with cashew nuts

Lamb Pasanda

Herb, pistachio and almond cream sauce

Prawn Madras

Tomato, chilli and ginger sauce with coriander and fennel seeds

Vegetable Dhansak

Spiced vegetable dumplings in a lentil stew ✓

All main courses are served with pilau rice and a selection of naan bread and chapatis

SIDES

Aloo Gobi

Spiced potatoes and cauliflower ✓

Makai Palak

Sweetcorn, spinach, nutmeg and ginger ✓

Vegetable Biryani

Saffron rice, fruit and nuts ✓

Should you wish to order an additional dish, a supplemental charge of US\$12.00 will apply to appetizers,
US\$12.00 for entrées and US\$5.00 for desserts

DESSERTS

Kulfi

Pistachio, mango, rose water

Trio of Desserts:

Ras malai cream dumplings in almond milk

Mojili strawberry trifle with vermicelli custard and banana cream

Rich chocolate cheesecake with rose syrup dumplings

SWEET WINE

	US\$
Late Harvest Sauvignon Blanc - 75 ml	
Viña Morandé, Casablanca Valley, Chile	8.00
Muscat de Rivesaltes - 75 ml	
Els Pyreneus, Languedoc-Roussillon, France	8.50
Noble Riesling - 75 ml	
Framingham, Marlborough, New Zealand	11.00

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SPARKLING SWEET WINE

US\$

Moscato d'Asti - 125 ml

Fratelli Antonio e Raimondo, Piedmont, Italy

9.00

FORTIFIED WINE

US\$

Tawny Port 20 Year Old - 75 ml

Sandeman, Portugal

11.00

Madeira Malmsey 10 Year Old - 75 ml

Blandy's, Portugal

12.00

Pedro Ximénez Viejo Triana - 75 ml

Bodegas Hidalgo, Spain

15.50

COFFEE AND TEA

Union Hand-Roasted Coffee

Espresso, Macchiato, Americano, Cappuccino, Latte, Flat White

Tea Forté

Signature Pyramid



CUNARD