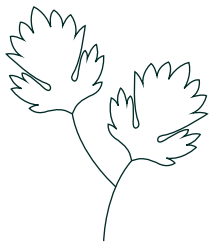
CORIANDER



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 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.
Please note that all food & beverage purchases are subject to an 18% service charge.

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

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.

SIDES

Aloo Gobi
Spiced potatoes and cauliflower

Makai Palak
Sweetcorn, spinach, nutmeg and ginger

Vegetable Biriyani
Saffron rice, fruit and nuts

WINE FLIGHTS

Enjoy a curated flight of wines, thoughtfully selected for both discovery and exceptional value, offering savings of over 20%.

All wines are served in 175ml measures.

CORIANDER
SIGNATURE COLLECTION

Prosecco Cunard Cellar Reserve (2)
Sauvignon Blanc, Sula Vineyards (2)
Zinfandel Red, Sula Vineyards (B)

US$25.00

CUNARD
CELLAR RESERVE COLLECTION

Prosecco Cunard Cellar Reserve (2)
Chardonnay Cunard Cellar Reserve (2)
Rioja Reserva Cunard Cellar Reserve (D)

US$35.00

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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

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A curated selection
of wines at
CORIANDER

CHAMPAGNE & SPARKLING WINE

			Glass US$	Bottle US$
8	Champagne 'Cuvée Rosé', Laurent-Perrier (2)	Tours-sur-Marne, France	26.00	110.00
5	Champagne 'La Cuvée', Laurent-Perrier (2)	Tours-sur-Marne, France	20.00	85.00
17	Prosecco Cunard Cellar Reserve, Le Colture (2)	Treviso, Italy	10.50	45.00

WHITE WINE

			Glass US$	Bottle US$
18	Chardonnay Cunard Cellar Reserve, Maison Auvigue (2)	Burgundy, France	16.50	55.00
48	Chardonnay Reserve 'Tooma River', Warburn Estate (3)	New South Wales, Australia	12.00	40.00
84	Gewürztraminer Réserve, Cave de Hunawihr (4)	Alsace, France	13.50	45.00
88	Loureiro 'QL Flowers', Quinta da Lixa (1)	Vinho Verde, Portugal	10.50	35.00
54	Pinot Grigio 'Tunella' (2)	Colli Orientali del Friuli, Italy	15.00	50.00
61	Riesling 'Eroica', Chateau Ste. Michelle (3)	Washington State, USA	15.00	50.00
65	Sauvignon Blanc, Framingham (2)	Marlborough, New Zealand	16.50	55.00
74	Sauvignon Blanc, Sula Vineyards (2)	Maharashtra, India	10.50	35.00

Wine tasting guide



ROSÉ WINE

			Glass US$	Bottle US$
20	Cunard Cellar Reserve, Château la Tour de l'Évêque (3) *Blend: Grenache blend*	Côtes de Provence, France	13.50	45.00
15	Whispering Angel, Château d'Esclans (2) *Blend: Grenache, Cinsault and Rolle*	Côtes de Provence, France	15.00	50.00
101	White Zinfandel, Wicked Lady Winery (5)	California, USA	12.00	40.00
102	Zinfandel Rosé, Sula Vineyards (2)	Maharashtra, India	10.50	35.00

RED WINE

			Glass US$	Bottle US$
22	Rioja Reserva Cunard Cellar Reserve, Bodegas Zugober (D) *Blend: Tempranillo, Graciano and Mazuelo*	Rioja Alavesa, Spain	19.00	65.00
105	Cabernet Sauvignon, Domaine de Saissac (D)	Languedoc-Roussillon, France	13.50	45.00
171	Grenache 'Smart Vineyard', Willunga 100 (C)	Mclaren Vale, South Australia	19.00	65.00
130	Merlot 'Trevenezie', Cecilia Beretta (C)	Veneto, Italy	13.50	45.00
154	Old Vine Zinfandel, Maggio Family Vineyards (C)	California, USA	16.50	55.00
138	Pinot Noir 'La Meule', LGI Wines (B)	Pays d'Oc, France	12.00	40.00
152	'The Black Shiraz', Berton Vineyard (D)	South East Australia	12.00	40.00
157	Zinfandel Red, Sula Vineyards (B)	Maharashtra, India	10.50	35.00

Ask your waiter about our full range of drinks.

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CUNARD