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.

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

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
'Khadai' 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$

OUR RECOMMENDATION

Aranya of the Silk Winds — 13.50

Pusser's Navy Rum, Cloudy Apple Juice, Mumbai Chai Elixir, Lime Juice
Non-Alcoholic Available

Ask the bartender to add a dash of spicy bitters to elevate your experience to a new complexity

Cunard Spritz — 13.50

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

LOW & NO

OUR RECOMMENDATION

Mango Lassi — 12.00

Piquant Fizz — 12.00

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

The Mountain Sparkle — 13.50

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

CHAMPAGNE AND SPARKLING WINE

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

WHITE WINE

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

ROSÉ WINE

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

RED WINE

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

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.

Aranya
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

Wine Tasting Guide



LAGERS

US$

OUR RECOMMENDATION

Cobra - 330ml, 4.8% abv	**8.00**
Budweiser - 330ml, 5% abv	8.00
Estrella Daura Gluten-Free - 330ml, 5.4% abv	8.00
Heineken 0.0 - 330ml, 0.0% abv	7.00
Peroni Nastro Azzurro - 330ml, 5.1% abv	8.00
Sol - 330ml, 4.5% abv	8.00

ALES

Doom Bar, Sharp's Brewery - 500ml, 4.3% abv	8.00
Ghost Ship, Adnams Southwold, Alcohol-Free Pale Ale - 500ml, 0.5% abv	7.00
Old Speckled Hen, Gluten-Free English Pale Ale - 500ml, 4.8% abv	8.00
Steamboat, Jump Ship Brewing, Gluten-Free, Alcohol-Free Hazy Pale Ale - 330ml, 0.0% abv	7.00

WHEAT BEERS

Blue Moon, Belgian White - 330ml, 5.4% abv	8.00
Erdinger Weissbier - 500ml, 5.3% abv	8.00

STOUT

Guinness - 440ml, 4.2% abv	8.00
Guinness 0.0 - 440ml, 0.0% abv	7.00

CIDERS

Rekorderlig Premium Strawberry and Lime - 500ml, 4% abv	8.00
Thatcher's Gold - 500ml, 4.8% abv	8.00
Thatcher's Zero Cider - 500ml, 0.0% abv	7.00

BOTTLED AND CANNED SODAS

	US$
7Up or 7Up Diet - 330 ml	4.00
Coca Cola or Coke Zero - 330 ml	5.50
Fentimans Ginger Beer - 275 ml	5.50
Pepsi or Pepsi Diet - 330 ml	4.00
Red Bull - 330 ml	4.50
San Pellegrino Lemon - 330 ml	4.50
San Pellegrino Orange & Pomegranate - 330 ml	4.00
Sparkling SEC, Fermented Darjeeling Tea - 250 ml	4.50
Tango - 330 ml	4.00

FOUNTAIN SODAS

	US$
Lemonade, Pepsi, Pepsi Diet, Soda Water, Tonic Water	
Small	4.00
Large	5.00

FEVER-TREE PREMIUM MIXERS

	US$
Tonic Waters: Elderflower, Indian, Light, Mediterranean	4.50
Soda: Ginger Ale, Grapefruit, Premium Soda Water	4.50

FRUIT JUICES

	US$
Apple, Cranberry, Orange, Pineapple, Tomato	
Small	4.00
Large	5.00
Frobisher's Bottle - 250 ml	5.00

NATURAL MINERAL WATER

	US$
Still / Sparkling – Large	5.50
Still / Sparkling – Small	4.00

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

-THE UPANISHADS