



## Menu A

### Starter

#### Hariyali Jhinga

Ginger and Mint Tiger Prawns, Pineapple Chutney

#### Karara Kekda

Crisp Soft Shell Crab, Celeriac and Apple Slaw, Passion Fruit Chutney

#### Kozhi Sukka

Tamilian Spiced Chicken, Mixed Leaves, Tomato and Coconut Relish

#### Gosht Ki Chaapein

Roast Lamb Chops\*, Feta Cheese, Aubergine Chutney

#### Beef Pepper Fry

Kerala Style Beef, Paratha Flatbread, Pickled Vegetables

#### Chana Pakodi Chaat

Black Chickpea Dumplings, Chickpea Salad, Masala Houmous (v)

### Main Course

#### Kalyera Mappas

Roast Lobster, Seafood Biryani, Spiced Coconut and Mango Sauce

#### Lasooni Machhi

Pan Roasted Salmon, Spiced Wilted Spinach, Tomato and Tamarind Sauce

#### Tandoori Murg

Tandoori Half Chicken, Mixed Leaf Salad, Makhani Sauce

#### Calcutta Batak

Pan Seared Duck Breast\*, Mustard Poha, Aubergine Fritters, Duck Jus

#### Nalli Nihari

Slow Cooked Lamb Shank with Saffron, Yoghurt and Rose Water

#### Erachi Chettinad

Roast Beef Tenderloin\*, Spiced Potatoes, Bone Marrow

#### Navrattan Kofta Korma

Vegetable and Paneer Dumplings, Saffron Korma Sauce (v)

#### Sindhu Signature Plate

Tamarind Salmon Curry, Saffron Chicken Korma, Lamb Rogan Josh  
(Vegetarian option available)

### Dessert

#### Chocolate Textures

Chocolate Truffle Mousse, White Chocolate and Mint Sorbet, Mint Chocolate Soil

#### Cardamom Bread and Butter Pudding

Ginger Custard

#### Blueberry Bhapia Doi

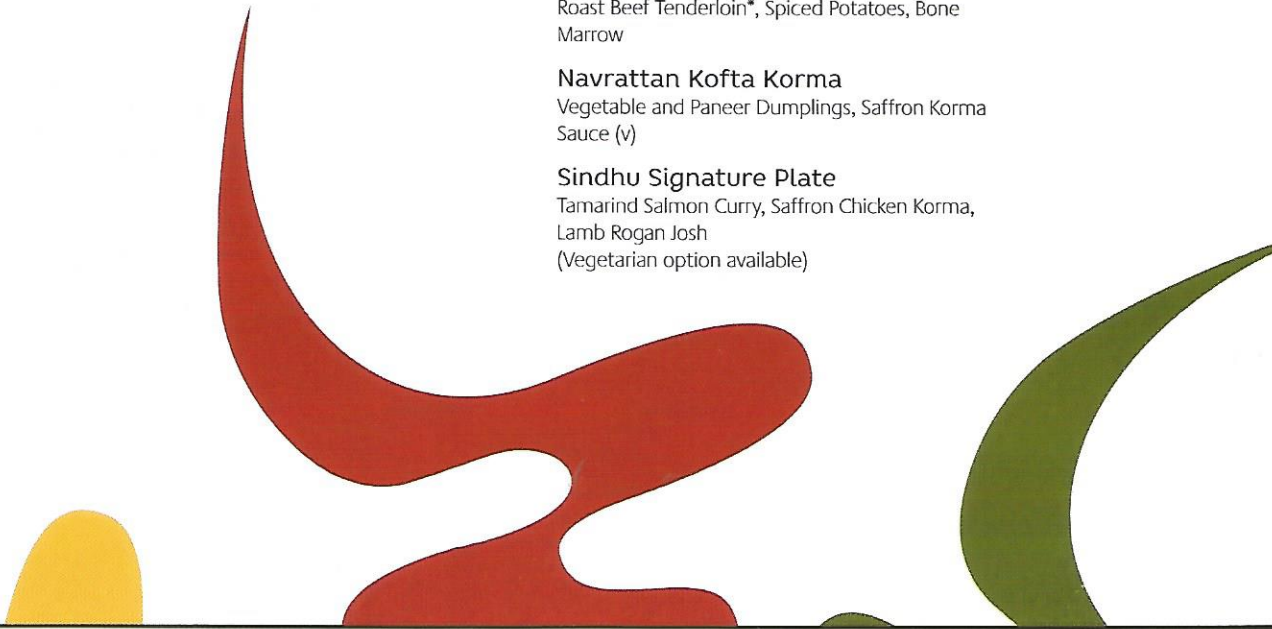
Yoghurt and Berry Mousse, Mixed Berry Jelly, Fruit Compote

#### Khatta Meetha Teeta

Chilled Mango and Passion Fruit Parfait, Chilli Glass

#### Kulfi

Trio of Indian Ice Cream  
Mango, Chocolate, Malai



## Menu B

### Create your own Indian Bites Journey

We recommend 3 dishes per person

1 dish £2.25 / 2 dishes £4.25 / 3 dishes £5.95

#### Deep-fried Baby Squid

Papaya Salad, Crushed Peanuts and Mango Dressing (gf)

#### Tamarind Glazed Chicken Breast

Beetroot Textures and Raita

#### Beef Seekh Kebab

Punjabi Onion Salad, Chilli Tomato Sauce and Garlic Naan

#### Cassava Tikki

Spiced Root Vegetable

Peanut Chutney and Lotus Seed (v)

#### Paneer and Sweetcorn Kebab

Chickpea Pearls and Fig and Chilli Oil (v) (gf)

#### Mini Dosa

Savoury Rice Pancake filled with Curried Potatoes

Peanut and Tomato Chutney (v)

#### Dessert

£1.95 each

#### Banana Fool

Banana Mousse, Honeycomb, Rum and Raisin Ice Cream (gf)

#### Coconut Pannacotta

Cranberry Flapjack and Passion Fruit Coulis

#### Malabar Pancake

Coconut, Jaggery and Cardamom

## Menu B

### Starter

#### Jal Tarang

Hand Dived Scallops, Broccoli Couscous, Cauliflower Purée

#### Machhi Koliwada

Spice Crusted Haddock, Mumbai Caesar Salad, Lime Pickle Mayonnaise

#### Dakshin Murg Tikka

Grilled Chicken, Coconut and Chickpea Salad, Mint and Tamarind Dip

#### Tandoori Ratan

Basil King Prawns, Chicken Tikka and Smoked Lamb Skewer, Mint Chutney

#### Gosht Murtabak

Spiced Ground Beef Flatbread, Onion Relish, Curry Sauce

#### Aloo Samosa Chaat

Textures of Potato, Vegetable Samosa, Tamarind Chutney (v)

### Main Course

#### Kadhai Jhinga

King Prawns, Stuffed Peppers, Green Pea Couscous, Spiced Tomato Sauce

#### Coorgi Meen Kari

Pan-fried Red Mullet, Native Sea Bass, Lentil Crusted Cod Mustard Upma, Coconut and Tamarind Sauce

#### Murgh Irani Korma

Cardamom Infused Chicken Korma with Cashew Nuts, Raisin Pilau Rice

#### Thattukada Duck Roast

South Indian Style Duck\*, Spiced Potatoes, Duck Jus

#### Akkha Gosht

Roast Lamb Rump\*, Keema Matar, Pak Choi, Baby Carrots, Rogan Jus

#### Kolhapuri Gosht

Beef Tenderloin\*, Curried Mash, Garlic Spinach Purée, Bhuna Masala Sauce

#### Dum Ki Seviyan Khumb Gucchi

##### Biriyani

Vermicelli and Rice, Morels, Seasonal Mushrooms Baked in a Sealed Pot (v)

#### Sindhu Signature Plate

Coconut Prawn Masala, Chicken Tariwala Curry, Lamb Bhuna  
(Vegetarian option available)

### Dessert

#### Dark Chocolate Sphere

White Chocolate Mousse, Raspberry Coulis

#### Banoffee Apple Pie

Delicately Spiced Pastry, Whipped Cream

#### Aam Aur Berry Ki Kheer

Chilled Rice Pudding, Mango and Strawberries

#### Chocolate and Chilli Tart

Lime Infused Crème Fraîche

#### Kulfi

Trio of Indian Ice Cream  
Mango, Chocolate, Malai