



SEAHARVEST RESTAURANT

Indian Dinner Menu

Address: Sunset House

Phone: (345) 945 1383

Cuisine: Caribbean International

APPETIZERS

Kathi Kebab Kaziranga **CI\$8.5**

Tandoori chicken kebab rolled in egg-dipped chappatti with bell peppers, onions, mint and lime, with tamarind sauce

Beef Samosas **CI\$8.5**

Flour pastry stuffed with lightly spiced beef & potatoes with tamarind sauce

Vegetable Samosas v **CI\$6.5**

Flour pastry stuffed with lightly spiced vegetables with tamarind sauce

MAINS

Served with basmati rice, Indian salad and poppadoms

Dishes can be made mild, medium or hot

Chicken Tikka Masala **CI\$22**

Tandoori chicken tastefully seasoned with tomatoes, ginger, yogurt, tomato gravy, cashew nuts, bell peppers and cream

Chicken Korma **CI\$22**

Marinated with yogurt, cooked with sauteed onions, ginger, turmeric, garlic and finished with cashew nuts and cream

Chicken Jalfreze **CI\$22**

Yogurt marinated chicken cooked with onions and tomatoes and finished with sauteed bell peppers

Balti Chicken **CI\$22**

Chicken curry cooked with green chilies, yogurt and tomatoes finished with cilantro

Butter Chicken **CI\$22**

Cooked in a creamy tomato sauce, infused with aromatic spices and butter

Lamb Rogan Josh	CI\$25
With hot selected Indian spices, slow cooked with tomatoes and chili	
Lamb Korma	CI\$25
Marinated with yogurt and cooked with cashew nuts, sauteed onions and cream	
Madras Shrimp	CI\$26
Cooked with onions, fenugreek, cumin seeds, tomatoes, black pepper and finished with coconut milk	
Malabar Fish Curry	CI\$28
Red snapper with coconut milk and sauteed onions, flavoured with green chili, curry leaves and turmeric	
Aloo Gobi Vegetarian Curry v	CI\$18
Fried potatoes and cauliflower in a vegetable curry sauce with yogurt, nuts, herbs and spices	
Mutter Paneer v	CI\$19
Housemade cottage cheese and green peas, cooked with ginger, cilantro and tomato gravy finished with butter	
Chicken Biryani	CI\$22
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	
Lamb Biryani	CI\$25
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	
Fish Biryani	CI\$28
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	
Shrimp Biryani	CI\$26
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	
Veggie Biryani	CI\$19
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	

SIDE ORDERS

Naan	CI\$3
Garlic Naan	CI\$3.5
Mixed Pickles	CI\$2
Mango Chutney	CI\$2
Pappadum Vegan	CI\$2

Masala Dal	Vegan	CI\$8
Yogurt Raita		CI\$4
Okra Masala	Vegan	CI\$8
Chana Masala	Vegan	CI\$8

Last updated: Tue 04 Feb, 2025