



SEAHARVEST RESTAURANT

Indian Dinner Menu

Address: Sunset House

Phone: (345) 945 1383

Cuisine: Caribbean International

The below are all served with basmati rice, Indian salad and poppadoms. Dishes can be made mild, medium or hot.

APPETIZERS

Kathi Kebab Kaziranga

CI\$8.50

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

Beef Samosas

CI\$8.50

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

Vegetable Samosas

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Vegan

CI\$6.50

Flour pastry stuffed with lightly spiced vegetables with tamarind sauce

MAINS

All Entrees are served with basmati rice, Indian salad & papadums.

Dishes Can be prepared 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 <input type="checkbox"/>	CI\$18
Fried potatoes and cauliflower in a vegetable curry sauce with yogurt, nuts, herbs and spices.	
Mutter Paneer <input type="checkbox"/>	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, served with raita and papadums	
Lamb Biryani	CI\$25
((30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala, served with raita and papadums	
Fish	CI\$28
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala, served with raita and papadums	
Shrimp	CI\$26
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala, served with raita and papadums	
Veggie	CI\$19
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala, served with raita and papadums	

SIDE ORDERS

Naan		CI\$3
Garlic Naan		CI\$3.50
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: Thu 19 Dec, 2024