



SEAHARVEST RESTAURANT

Indian Dinner Menu

Address: Sunset House

Phone: (345) 945 1383

Cuisine: Caribbean International

APPETIZERS

Kathi Kebab Kaziranga	CI\$8.5
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Tandoori chicken kebab rolled in egg-dipped chappatti with bell peppers, onions, mint and lime, with tamarind sauce

Beef Samosas	CI\$8.5
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Flour pastry stuffed with lightly spiced beef & potatoes with tamarind sauce

Vegetable Samosas v	CI\$6.5
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Flour pastry stuffed with lightly spiced vegetables with tamarind sauce

MAINS

Chicken Tikka Masala	CI\$23
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Tandoori chicken tastefully seasoned with tomatoes, ginger, yogurt, tomato gravy, cashew nuts, bell peppers and cream

Chicken Korma	CI\$23
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Marinated with yogurt, cooked with sauteed onions, ginger, turmeric, garlic and finished with cashew nuts and cream

Chicken Jalfreze	CI\$23
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Yogurt marinated chicken cooked with onions and tomatoes and finished with sauteed bell peppers

Balti Chicken	CI\$23
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Chicken curry cooked with green chilies, yogurt and tomatoes finished with cilantro

Butter Chicken	CI\$23
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Cooked in a creamy tomato sauce, infused with aromatic spices and butter

Lamb Rogan Josh	CI\$26
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With hot selected Indian spices, slow cooked with tomatoes and chili

Lamb Korma	CI\$26
Marinated with yogurt and cooked with cashew nuts, sauteed onions and cream	
Madras Shrimp	CI\$27
Cooked with onions, fenugreek, cumin seeds, tomatoes, black pepper and finished with coconut milk	
Malabar Fish Curry	CI\$29
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	

Above entrees are served with basmati rice, Indian salad & papadums.

Dishes can be prepared mild, medium, or hot.

Naan CI\$3.00 | Garlic naan CI\$3.50 | Papadum CI\$2.00 | Yogurt raita CI\$4.00 | Mixed pickles CI\$2.00

Mango chutney CI\$2.00 | Masala dal CI\$8.00 | Okra masala CI\$8.00 | Chana masala CI\$8.00

SIDE ORDERS

Naan	CI\$3
Garlic Naan	CI\$3.5
Pappadum Vegan	CI\$2

Yogurt Raita		CI\$4
Mixed Pickles		CI\$2
Mango Chutney		CI\$2
Masala Dal	<div>Vegan</div>	CI\$8
Okra Masala	<div>Vegan</div>	CI\$8
Chana Masala	<div>Vegan</div>	CI\$8

Last updated: Wed 17 Dec, 2025