



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