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

Chicken Tikka Masala **CI$23**

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

Chicken Korma **CI$23**

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

Chicken Jalfreze **CI$23**

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

Balti Chicken **CI$23**

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

Butter Chicken **CI$23**

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

Lamb Rogan Josh **CI$26**

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 Vegan	**CI$8**
Okra Masala Vegan	**CI$8**
Chana Masala Vegan	**CI$8**

Last updated: Wed 17 Dec, 2025