
Indian Summer Menu

Sugar Bay Club, Frigate Bay, St. Kitts

Prices are in EC dollars. Menu selections, prices and availability may change and may be subject to the restaurant's listed service charge and applicable levies.

Shuruwat Vegetarian & non-vegetarian appetizers

Curries & Tandoor Vegetarian, chicken, ocean and mutton dishes

Rice, Breads &

Indo-Chinese Biryani, roti, naan, fried rice, noodles and accompaniments

Drinks & Wine Mocktails, soft drinks, beer, cocktails and wine selection

Shuruwat

Vegetarian Appetizers

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Samosa 16

Triangle shaped pastries stuffed with potatoes and green peas

Hara Bhara Kebab 25

Mixed green vegetables and cottage cheese patties

Mix Pakoda 25

Mix vegetable batter fried fritters

Onion Bhajia 25

Onion fritters Indian style

Aloo Corn Cheese Tikki 25

Fresh corn, cheese & potato patty fried to crisp perfection

Aloo Papdi Chaat 25

Potato salad tossed in house tamarind and mint chutney

Tandoori Aloo & Broccoli 28

Mustard based marinated potatoes and broccoli grilled to succulent perfection

Paneer Tikka 30

Cottage cheese marinated in yogurt and Indian spices

Bombay Samosa Chaat 25

Samosas topped with yoghurt and a combination of chutneys

Masala Papad 8

Fried papad topped with cilantro, tomato and onions

Roasted Papad 4

Shuruwat

Non-Vegetarian Appetizers

Non-Vegetarian Appetizers

Chicken Tikka 32

Boneless grilled chicken marinated in Tandoori masala

Pahadi Kebab 32

Boneless grilled chicken marinated in mint and spinach

Reshmi Kebab 32

Boneless grilled chicken marinated with a yoghurt dressing

Sheekh Kebab 35

Spiced minced meat grilled on skewers (Indian fresh sausage)

Fish Koliwada 40

Fish coated with carom seed (ajwain) flavored batter

Fish Tikka 42

Grilled fish marinated in Tandoori masala

Fish Malai Tikka 42

Grilled fish marinated in mild marinade and special Indian spices

Shrimp Koliwada 45

Shrimp coated with carom seed (ajwain) flavored batter

Shrimp Tandoori 45

Grilled tiger shrimp marinated in Tandoori masala

Shrimp Malai Tikka 45

Grilled tiger shrimp in a mild marinade and Indian spices

Lobster Malai Tikka 90

Grilled lobster marinated in a mild creamy marinade and special Indian spices

Grilled Salmon 60

Grilled wild caught salmon

Tandoori Whole Snapper Med/Lrg 55/75

Whole fresh local grilled snapper

Rack of Lamb 95

Frenched rack of lamb grilled with mild spices

Shakahari Numaish

Vegetarian Dishes

Vegetarian Dishes

Dal Fry 28

Yellow lentils prepared with special herbs

Dal Tadka 30

Yellow lentils tempered with ghee fried spices and herbs

Dal Makhani 32

Black lentils prepared with exotic herbs and cream

Bombay Aloo 28

Potatoes cooked in a special Bombay style with dry spices

Channa Masala 30

Chickpeas cooked in a medium spicy brown sauce

Bhindi Masaledar 32

Okra sauteed with tomatoes and onions

Aloo Gobi 32

Potatoes and cauliflower

Veg Jalfrezi 32

Mixed vegetables cooked in a medium spicy red sauce with a tangy touch

Veg Makhanwala 32

Mixed vegetables cooked in a mild buttery tomato sauce

Veg Lazeez 32

Mixed vegetables cooked in caramelized onion and cashew nut sauce

Malai Kofta 35

Mixed vegetable dumplings in a mild cashew sauce

Navratan Korma 35

Mixed vegetables and dry fruits cooked in a creamy cashew nut sauce

Paneer Tikka Masala 37

Barbecued pieces of cottage cheese in a medium spicy red sauce

Paneer Makhani 37

Cottage cheese pieces cooked in a mild buttery tomato sauce

Saag Paneer 37

Cottage cheese pieces cooked in a mild fresh spinach sauce

Sauteed Vegetables 28

Local mixed vegetables

Murgh-e-Khaasiyat

Chicken Dishes

Chicken Dishes

Chicken Curry 38

The most versatile dish (sauce selections: mild, medium or hot)

Chicken Kadai 38

Chicken sauteed with pounded whole spices, onions and peppers

Murgh Vindaloo 38

Chicken cooked with potatoes with a tangy touch

Chicken Tikka Masala 38

Tandoori grilled chicken cooked in a medium spicy red sauce

Chicken Tikka Jalfrezi 38

Chicken cooked with onions and peppers with a tangy sauce

Murgh Makhani (Butter Chicken) 38

Chicken cooked in a mild buttery tomato sauce

Murgh Saag 38

Chicken cooked in fresh spinach sauce

Murgh Kaali Miri 38

Chicken cooked with black pepper cashew sauce

Chicken Korma 38

Chicken cooked in a creamy cashew sauce

Chicken Coconut 38

Chicken cooked in a mild coconut flavored sauce

Chicken Bhuna 38

Chicken slow cooked with pounded spices

Tamarind Chicken 38

Tamarind chutney chicken

Chicken Lazeez 38

Chicken cooked in caramelized onion and cashew sauce

Samundar Ke Khazane Se

From the Ocean

From the Ocean

Goan Machi Curry 47

Fish cooked with coconut flavor & curry leaf sauce

Kadai Fish 47

Fish sauteed with onions and sweet peppers simmered Garam Masala

Fish Madras Curry 47

Fish curry with south Indian spices

Fish Tikka Masala 47

Barbecued fish cooked in a medium spicy red sauce

Fish Saag 47

Fish cooked in fresh spinach sauce

Fish Korma 47

Mild flavor barbecued fish cooked in a mild white sauce

Shrimp Vindaloo 50

Shrimps cooked with potatoes in a tangy sauce

Shrimp Curry 50

Sauce selections: mild, medium or hot

Shrimp Coconut 50

Shrimps cooked in a mild coconut flavored sauce

Shrimp Tikka Masala 50

Barbecued shrimp cooked in a medium spicy red sauce

Shrimp Korma 50

Mild flavor barbecued shrimp cooked in mild white sauce

Shrimp Saag 50

Shrimp cooked in fresh spinach sauce

Lobster Coconut 90

Lobster cooked in a mild coconut flavored sauce

Lobster Lazeez 90

Lobster cooked in caramelized onion and cashew nut sauce

Mughal Ke Darbar Se

Mutton Dishes & Biryani

Mutton Dishes - All Boneless

Rogan Josh 57

Kashmiri specialty - meat cooked in a medium spicy brown sauce

Kadai Ghosht 57

Meat sauteed with onions and sweet peppers simmered in a special medium spicy brown sauce

Ghosht Hariyali 57

Meat cooked in fresh spinach and mint sauce

Ghosht Bhuna 57

Meat slow cooked with pounded spices

Mutton Mughlai 57

Specialty of the house - meat cooked in a mild cashew nut sauce

Ghosht Vindaloo 57

Meat cooked with potatoes in a spicy brown sauce with a tangy touch

Biryani

Basmati rice slow cooked as per your choice. All biryani dishes are served with cucumber raita.

Vegetable Biryani 35

Egg Biryani 35

Chicken Biryani 42

Mutton Biryani 57

Fish Biryani 50

Shrimp Biryani 55

Seafood Biryani 65

Basmati Khazana

Rice & Indian Breads

Rice

Saade Chawal 9

Steamed basmati rice

Pulav Rice 10

Biryani rice

Jeera Mutter Pulav 15

Rice cooked with cumin and green peas

Vegetable Pulav 15

Rice cooked with vegetables

Roti Ki Tokri

Special variety of Indian bread

Cheese Garlic Naan 18

Kulcha 12

Flat bread topped with onion, sesame and cilantro

Laccha Paratha 15

Multi layered Indian flat bread prepared with wheat and plain flour

Garlic Naan 10

Plain or Butter Naan 8

Wheat Roti 8

Aloo Paratha 15

Flat bread stuffed with spiced potato

Paneer Paratha 16

Flat bread stuffed with homemade cottage cheese

Peshawari Naan 22

Naan stuffed with raisins and nuts

Kheema Naan 24

Naan stuffed with minced lamb

Indo-Chinese

Indo-Chinese, Accompaniments, Desserts & Tea/Coffee

Indo-Chinese

Chicken Lollipop 28 EC

Chilli Sauce - Paneer 35

Chilli Sauce - Chicken 38

Chilli Sauce - Fish 42

Chilli Sauce - Shrimp 47

Schezwan Sauce - Paneer 35

Schezwan Sauce - Chicken 38

Schezwan Sauce - Fish 42

Schezwan Sauce - Shrimp 47

Veg Manchurian 32

Fried Rice / Noodles - Egg 28

Fried Rice / Noodles - Veg 28

Fried Rice / Noodles - Chicken 38

Fried Rice / Noodles - Shrimp 47

Fried Rice / Noodles - Seafood 54

Saath Saath

Accompaniments

Cucumber Raita 9

Mango Chutney 6

French Fries 15

Desserts & Tea/Coffee Ask

Ask your server for today's selection server

Beverages

Mocktails, Soft Drinks, Beers, Cocktails & Shooters

Mocktails

Virgin Sunrise 15

Orange juice, lemon juice, mint, club soda

Virgin Colada 20

Coconut cream, pineapple juice

Virgin Mojito 18

Soda water, sugar, lime juice, mint leaves

Passionate Ginger 16

Passion fruit juice, ginger syrup

Smoothies 20

Choice of strawberry, mango, passion fruit, banana

Lassi 20

Sweet, salted, mango

Shirley Temple 16

Soda water, sugar, lime juice, mint leaves

Fresh Lemon & Mint Soda 15

Soft Drinks

Lemonade 10

Bombay Soda / Lemon Iced Tea 12

Fruit Punch 10

Sodas 7

Water Sm 6 / Lg 12

Sparkling Water Sm 12 / Lg 22

Beers

Carib / Raddler / Skol / Stag 7

Guinness 8

Heineken 10

Corona 15

Cocktails & Shooters

Cocktails

Banana Baileys Colada 27

Coconut cream, pineapple juice, banana, Baileys

Pina Colada 27

Coconut cream, pineapple juice, rum

BMW 27

Baileys, Malibu, whisky

Spiced Mojito 27

Spiced rum, lime, mint, ginger ale

Daiquiris 27

Choice of strawberry, mango, passion fruit with white rum

Cosmopolitan 27

Vodka, triple sec, lime juice, cranberry juice

Classic Gimlet 27

Gin, lime juice, sugar syrup

Tequila Sunrise 20

Grenadine, orange juice, tequila

Waah 27

White rum, Malibu, Blue Curacao, pineapple juice, coconut cream

Shootout 30

Vodka, gin, tequila, white rum, triple sec & Sambuca

Bombay Punch 22

Our signature rum punch

Shooters

Black Russia 20

Vodka, Kahlua, Coke

Lemon Drop 20

Vodka, lemon juice

Anaconda 20

Whiskey & Sambuca

B52 20

Kahlua, Baileys, Grand Marnier

Blue Limo 20

Bacardi, Blue Curacao

Wine Selection

Sparkling, Rose & White Wine

Sparkling

Villa Sandi Prosecco DOC Italy

25.00 / 90.00

Veuve Clicquot Champagne, Reims France

270.00

Ayala Brut Majeur Champagne Aÿ France

210.00

Rose Wine

L'Ostal Rose JM Cazes, IGP France

25.00 / 90.00

Domaine Lafage Miraflores Cotes Catalanes France

135.00

Studio by Miraval, Cotes de Provence France

140.00

White Wine

Wine Glass Bottle

Georges Duboeuf Sauvignon Blanc, Pays D'Oc France 25.00 90.00

Gabbiano Pinot Grigio Delle Venezie Italy 25.00 90.00

Georges Duboeuf Chardonnay, Pays D'Oc France 25.00 90.00

Dr. Loosen Riesling Qualitatswein, Mosel, Germany 90.00

Villa Wolf Pinot Gris Pfalz, Germany 90.00

Marani Bianco (100% Garganega) Veronese IGT Italy 90.00

Louis Latour Ardèche Chardonnay, de l'Ardeche France 95.00

Matua Sauvignon Blanc Marlborough, New Zealand 135.00

Marques de Caceres Albarino, Rias Baixas Spain 140.00

Daou Chardonnay Paso Robles, United States 160.00

Comte Lafond Sancerre Blanc Loire, France 200.00

Louis Latour Chablis AC Burgundy France 225.00

Mer Soleil Reserve Chardonnay Santa Lucia Highlands United States 215.00

Wine Selection

Red Wine

Wine Glass Bottle

Simonnet Febvre 100 Series Pinot Noir Burgundy, France 25.00 90.00

Montes Classic Series Merlot DO Colchagua Valley 25.00 90.00

Montes Classic Series Cabernet Sauvignon DO Colchagua Valley 25.00 90.00

Kaiken Estate Malbec Mendoza Argentina 25.00 90.00

Henry Fessy Gamay Noir, Beaujolais France 90.00

Elouan Pinot Noir Oregon, United States 166.00

L'Appassion Rosso (50% Corvina, 25% Corvinone, Merlot), Trevenezie, Italy 90.00

Mont'Albano Montepulciano D'Abruzzo DOC Italy 90.00

Gabbiano Chianti Classico DOCG, Tuscany (90% Sangiovese, 10% Merlot) Italy 150.00

Louis Latour Bourgogne Cuvee Latour Pinot Noir Burgundy France 200.00

Bonanza Cabernet Sauvignon, Fairfield California United States 145.00

Chateau Sissan 2019 Cadillacs - Cotes de Bordeaux, Bordeaux 168.00

Quilt Cabernet Sauvignon Napa Valley United States 310.00

Stags Leap Cabernet Sauvignon Napa Valley United States 295.00

The Hess Allomi Cabernet Sauvignon Allomi/Napa Valley 228.00

E. Guigal Chateauneuf du Pape Rhone, France 305.00