

POV



SUNDAY MARCH 3, 2024

Chef's Tasting

PRIX FIXE MENU

Colorful, Aromatic **INDIA**

First Course

VEGETABLE SAMOSAS

Pastry dough fried fritter filled with vegetables, potatoes and Indian spices with cilantro chutney dipping sauce

Second Course

LAMB VINDALOO

Tender chunks of marinated lamb with vindaloo sauce, made with garlic chili powder and other Indian spices

CHICKEN TIKKAMASALA

Roasted marinated chicken in a sauce of traditional Indian spices

PALAK PANEER

Vegetarian dish made with homemade Indian paneer cheese, spinach and spices

All served with basmati rice, cucumber raita and mango chutney

Third Course

KALAKAND

Popular Indian dessert made with milk, sugar and cardamom