

# INDIAN MENU 1

## HOR D'OEUVRES

### Spicy Vegetable Samosas

a flaky turmeric seasoned pastry  
stuffed with minced lamb, herbs, potatoes and peas

### Chickpea Patties

with micro herb salad and tomato raisin chutney

### Mini Pita Pockets

handmade  
stuffed with hummus, yogurt and mint

### Beef Skewers

with garlic, coriander leaf, cumin and red pepper  
grilled and brushed with fresh green sauce of parsley, cilantro and lemon zest

### Cauliflower Fritters

with curry oil and yogurt

## SOUP

### Southern Indian Rice Soup

spicy coconut broth  
with rice dumplings

## MAIN COURSE

### Pan Roasted Lamb Rack

with yellow curry  
topped with fresh grated coconut and peanuts

## SIDE

### Vegetable Biryani

toasted basmati rice  
steamed with market fresh vegetables

### Raita

Indian yogurt sauce

## DESSERT

### Orange Blossom Kulfi

with grilled stone fruit and toasted pistachio

~ menu served with garlic naan ~