

# INDIA

## STARTER

### PANEER MANCHURIAN

FIRM AND MILD CHEESE TOSSED IN A TANGY, SLIGHTLY SPICY SAUCE

*INDO-CHINESE CUISINE WAS BORN IN KOLKATA, INDIA, IN THE LATE 19TH CENTURY WHEN CHINESE IMMIGRANTS, PARTICULARLY FROM THE HAKKA COMMUNITY, BROUGHT THEIR COOKING TRADITIONS TO THE CITY. THESE TRADITIONS BLENDED WITH LOCAL INDIAN FLAVORS AND INGREDIENTS, CREATING A DISTINCT FUSION CUISINE CHARACTERIZED BY CHINESE TECHNIQUES WITH INDIAN SPICES.*

## ENTREE

### BUTTER CHICKEN

MARINATED CHICKEN BREAST IN A BUTTERY TOMATO SAUCE

*THE DISH, ALSO KNOWN AS "MURGH MAKHANI" (BUTTERY CHICKEN), ORIGINATED IN DELHI, INDIA, IN THE 1940s OR 1950s AT THE MOTI MAHAL RESTAURANT AS A WAY TO UTILIZE LEFTOVER TANDOORI CHICKEN BY SIMMERING IT IN A RICH, CREAMY TOMATO-BASED SAUCE.*

## SIDE

### BASMATI RICE

TRADITIONAL LONG GRAIN AROMATIC RICE

*KNOWN FOR ITS FRAGRANT AROMA AND LONG GRAINS, BASMATI RICE HAS A RICH HISTORY DEEPLY ROOTED IN THE INDIAN SUBCONTINENT. THE NAME "BASMATI" IS DERIVED FROM SANSKRIT AND MEANS "FRAGRANT". IT HAS BEEN CULTIVATED IN THE FERTILE PLAINS OF THE HIMALAYAN REGION, PARTICULARLY IN INDIA AND PAKISTAN, FOR CENTURIES.*

## DESSERT

### KHEER

INDIAN SPICED RICE PUDDING WITH DRIED FRUITS AND NUTS

*KHEER'S HISTORY DATES TO ANCIENT INDIA, WITH EARLY REFERENCES FOUND IN AYURVEDIC TEXTS, TEMPLE INSCRIPTIONS, AND THE SANSKRIT WORD "Kṣīra," MEANING "MILK". THE DESSERT, ORIGINALLY A DISH OF RICE, MILK, AND SUGAR, WAS LIKELY A SACRED OFFERING AT THE LORD JAGANNATH TEMPLE IN ODISHA AROUND 2,000 YEARS AGO BEFORE SPREADING ACROSS THE INDIAN SUBCONTINENT.*