<!DOCTYPE html>

<html lang="en">

<head>

<meta charset="UTF-8">

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<title>Indian Non-Vegetarian Foods</title>

</head>

<body>

<h1>Indian Foods</h1>

<table>

<caption>Popular Indian Dishes</caption>

<thead>

<tr>

<th>Dish</th>

<th>Region</th>

<th>Main Ingredients</th>

<th>Description</th>

</tr>

</thead>

<tbody>

<tr>

<td>Butter Chicken</td>

<td>North India</td>

<td>Chicken, Butter, Cream, Tomatoes, Spices</td>

<td>A rich and creamy chicken curry with a tomato-based sauce, known for its smooth texture and buttery flavor.</td>

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<tr>

<td>Biryani</td>

<td>Pan-India</td>

<td>Rice, Meat (Chicken, Mutton), Spices, Yogurt, Saffron</td>

<td>A fragrant rice dish cooked with marinated meat and spices, often garnished with fried onions and boiled eggs.</td>

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<tr>

<td>Rogan Josh</td>

<td>Kashmir</td>

<td>Mutton, Yogurt, Spices, Garlic, Ginger</td>

<td>A slow-cooked mutton curry with a deep, rich flavor and a blend of aromatic spices.</td>

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<tr>

<td>Hyderabadi Biryani</td>

<td>South India</td>

<td>Rice, Meat (Chicken, Mutton), Spices, Saffron, Fried Onions</td>

<td>A spicy and flavorful rice dish from Hyderabad, known for its distinctive layering of meat and rice.</td>

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<tr>

<td>Goan Fish Curry</td>

<td>Goa</td>

<td>Fish, Coconut, Tamarind, Spices</td>

<td>A tangy and spicy fish curry made with coconut and tamarind, typical of Goan cuisine.</td>

</tr>

</tbody>

</table>

</body>

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