



Autumn

Five-Course Set Menu

Chakra

Course 1

Papri Chat

Spiced yoghurt, date & tamarind chutney, mango chutney, chat potatoes, pomegranate, spiced mint water gfo.

Course 2

Chicken & Paneer Sholey

Free-range Chicken & chipotle beaten panner sholey, beetroot chutney, mint gfo.

Course 3

Hyderabadi Duck Lukhmi

Crispy crafted chat basket with smoked butter duck, mint chutney, cream drizzle gfo

Amuse Bouche

Pani puri

Mouth-watering crispy wheat bubble served with beetroot spiced water v. gfo.

Course 4

Keema lamb and spinach pinwheel

Keema lamb and spinach layered spiral naan served with vibrant Kashmiri saffron curry, paneer, chilli oil gfo.

Course 5

Motichoor laddo parfait

Motichoor laddoo parfait with Parle G biscuits crumble, saffron & cardomom cream, pecan nuts, freeze dried strawberries, saffron tuile

\$84 pp

**Alternative options are available to meet dietary requirements*



Autumn

Five-Course Set Menu
(Vegan)

Chakra

Course 1

Papri Chat

Spiced vegan yoghurt, date & tamarind chutney, mango chutney, chat potatoes, pomegranate, spiced mint water gf

Course 2

Dal Sholey

Vegan lentils & cheese sholey, beetroot chutney, mint gfo.

Course 3

Hyderabadi butter tofu lukhmi

Crispy-crafted chat basket with smoked butter tofu, mint chutney, cream drizzle gfo

Amuse Bouche'

Pani puri

Mouth-watering crispy wheat bubble served with beetroot spiced water v. gfo.

Course 4

Tofu and spinach pin wheel

Tofu and spinach layered spiral naan served with vibrant Kashmiri saffron curry, chilli oil gfo.

Course 5

Vegan Motichoor laddo parfait

Motichoor laddoo parfait with Parle G biscuits crumble, saffron & cardamom vegan cream, pecan nuts, freeze-dried strawberries, saffron tuile

\$84 pp

**Alternative options are available to meet dietary requirements*

