



Vasant Set Menu (vegan) Chakra

Welcome Crackers

Fenugreek matri with date and tamarind chutney

Course 1

Dahi Bhalla Chat, papri, beetroot coconut curd, date & tamarind chutney, cashews, fresh pomegranate, potato vermicelli gf.

Course 2

Corn & Beetroot Kebab, handmade kebabs with vegan cheese, cashew butter, pistachios, spicy tomato chutney, pineapple kasundi gf.

Amuse Buche

Mouth-watering crispy wheat bubble served with traditional Indian spiced water gfo,

Course 3

Tofu stuffed Dum Aloo with spinach poori, okra fries gfo.

Course 4

Stuffed sahi tukda, vanilla and berry coulie, freeze dried berries

