Vasant Transcedence Menu (Vegan)

Chakra

Welcome Crackers

Fenugreek matri with date and tamarind chutney

Course 1

Chaat basket, avocado curd, grilled pineapple, date & tamarind chutney, sweet potato, fresh onion, tomato and cucumber, fresh pomegranate, potato vermicelli v. gfo.

Course 2

Smoked Butter Tofu Poutine, charcoal-smoked butter tofu served with crispy potatoes, plum chutney, fresh mint, boondi, pistachios gf.

Course 3

Gilafi Green kebabs, vegetable kebabs wrapped in naan, served with saffron cashew curry, chilli oil gfo.

Amuse Bouche

Pani-puri, crispy wheat bubble served with traditional mint spiced water v. gfo,

Course 4

Vegetables Potli tikka masala, vegetable pockets served in kafir lime coconut spicy curry, coriander-infused oil, curry leaves, steamed rice

Course 5

Motichoor laddoo parfait with biscuits crumble, saffron & cardamom vegan cream, pecan nuts, freeze-dried strawberries, safftron tuile gfo.

$84 pp

**Alternative options are available to meet dietary requirements*