



*New Year  
Set Menu (Vegan)*

**CHAKRA**

*Welcome Crackers*

*Medley of poppadums makhanas gf.*

*Course 1*

*Lychee Shorba*

*Refreshing summer lychee cooler with gooseberry, basil seeds, ginger,  
lime gf.*

*Course 2*

*Papri Chat, spiced coconut yoghurt, date & tamarind chutney,  
mango chutney, chat potatoes, pomegranate, spiced mint water gfo.*

*Course 3*

*Dal pakwaan beetroot tart, enoki mushroom coriander oil, gfo.*

*Amuse Bouche*

*Pani Puri- crispy wheat bubble served with spiced raw mango water  
gfo.*

*Course 5*

*Saffron kofta curry, vegan koftas cooked in delicate saffron infused  
curry with vegan milk naan, pulao rice gfo.*

*Course 6*

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

\$84 po

*\*Alternative options are available to meet dietary  
requirements*

