



Christmas Menu

Chakra

Course 1

Dahi Pannacotta Chat, spiced yoghurt pannacotta, curry leaves boondi, chilli raspberry compote gf.

Course 2

Lamb Pakwaan Tart, lamb & dal pakwaan beetroot tart, enoki mushroom, coriander oil, gfo.

Amuse Buche

Watermelon Shorba, a refreshing summer watermelon cooler with gooseberry, green apple, ginger, lime gf.

Course 3

Chicken Biryani Bonda, long grain basmati rice biryani, Kashmiri whole spices, saffron, cheese, with the comforting crispiness of bonda, raita gf.

Course 4

Pani Puri, mouth-watering crispy wheat bubble served with traditional Indian spiced water gfo.

Course 5

Turducken Roulade with Cashew Korma Curry, free-range duck, chicken and turkey roulade, cranberry & apple, korma curry, butter naan, poppadums gfo.

Course 6

Rabri Falooda Kulfi, saffron & cardamom kulfi, slow-cooked rabri, almonds, pistachio, edible gum, basil seeds, vermicelli gfo.

\$149 pp

*Alternative options are available to meet dietary requirements

Merry
Christmas



Christmas Menu

vegan

Chakra

Course 1

Coconut Dahi Pannacotta Chat, spiced yoghurt pannacotta, curry leaves boondi, chilli raspberry compote gf.

Course 2

Jackfruit Dal Pakwaan Tart, dal pakwaan beetroot tart, enoki mushroom, coriander oil, gfo.

Amuse Buche

Watermelon Shorba, a refreshing summer watermelon cooler with gooseberry, green apple, ginger, lime gf.

Course 3

Vegetable Biryani Bonda, long grain basmati rice biryani, Kashmiri whole spices, saffron, cheese, with the comforting crispiness of bonda, raita gf.

Course 4

Pani Puri, mouth-watering crispy wheat bubble served with traditional Indian spiced water gfo.

Course 5

Chargrilled cauliflower with Cashew Curry, , korma curry, butter naan, poppadums gfo.

Course 6

Rabri Falooda Vegan Kulfi, saffron & cardamom kulfi, slow-cooked rabri, almonds, pistachio, edible gum, basil seeds, vermicelli gfo.

\$149 pp

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Merry
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