



Father's Day Set Menu

Chakra

Course 1

Dahi bhalla papri chat

Papri, lentil bhalla, spiced curd, mint chutney, date & tamarind chutney, kachumber salad, fresh pomegranate, potato vermicelli v gfo.

Course 2

Black sesame lamb kachori, mango chutney with goat cheese gfo.

Course 3

Reshmi chicken & cashews kebabs

handmade chicken kebabs with aged parmesan, cashew butter, corn, pistachios, spicy tomato chutney, pineapple kasundi gf.

Amuse Bouche

Pani puri

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

Course 4

Smoked Butter Chicken Empiler,

Layers of smoked butter chicken, aromatic rice, khachumber salad, fenugreek boondi & pistachios, gfo.

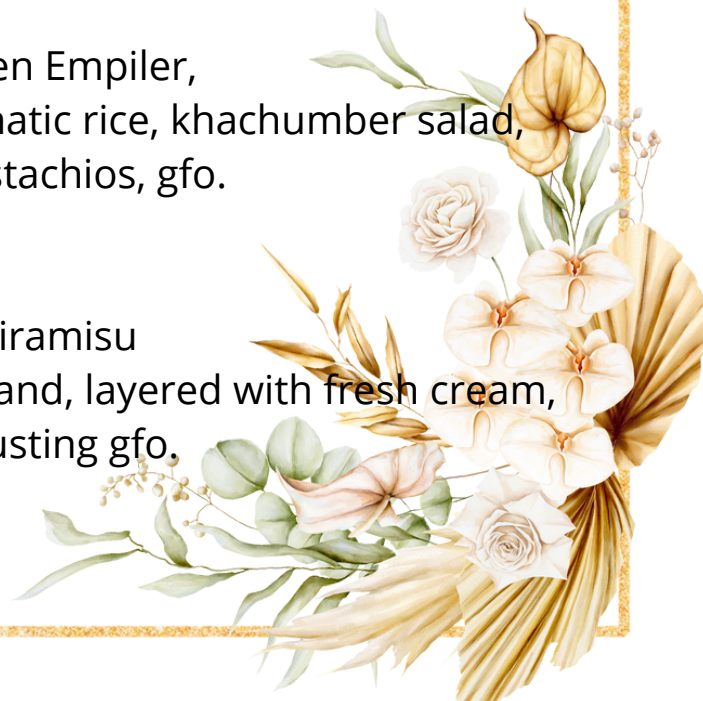
Course 5

Rose & Pistachio Tiramisu

Velvety base with subtle infusion of gulkand, layered with fresh cream, pistachio and rose dusting gfo.

\$84 pp

**Alternative options are available to meet dietary requirements*





Father's Day Vegan Set Menu

Chakra

Course 1

Dahi bhalla papri chat

Papri, lentil bhalla spiced vegan curd, mint chutney, date & tamarind chutney, kachumber salad, fresh pomegranate, potato vermicelli gfo.

Course 2

Black sesame jackfruit kachori, mango chutney with vegan cheese gfo.

Course 3

Reshmi beetroot & corn kebabs

handmade beetroot & corn kebabs with vegan cheese, cashew butter, corn, pistachios, spicy tomato chutney, pineapple kasundi gf.

Amuse Bouche

Pani puri

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

Course 4

Smoked Butter Tofu Empiler,

Layers of smoked butter tofu, rice, khachumber salad, fenugreek boondi & pistachios, gfo.

Course 5

Rose & Pistachio Tiramisu

Velvety base with subtle infusion of gulkand, layered with fresh vegan cream, pistachio & rose dusting gfo.

\$84 pp

**Alternative options are available to meet dietary requirements*

