



Festive 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

Rajasthani Lamb Kachori

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

Course 3

Reshmi Chicken & Cashews Kebabs

Handmade chicken kebabs with aged parmesan, cashew butter, corn, 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 pulav rice, kachumber salad, fenugreek boondi & slivered almonds gfo.

Course 5

Rose & Pistachio Tiramisu

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

\$84pp

**Alternative options are available to meet dietary requirements*



Festive set menu Vegan 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

Rajasthani Jackfruit Kachori

Black sesame jackfruit & lentil kachori, mango chutney with vegan cheese, herbs *gfo*.

Course 3

Reshmi Beetroot & Corn Kebabs

Handmade beetroot & corn kebabs, cashew butter, corn, 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, pulao rice, kachumber salad, fenugreek boondi & slivered almonds *gfo*.

Course 5

Rose & Pistachio Tiramisu

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

\$84pp

**Alternative options are available to meet dietary requirements*

