



Autumn
Set Menu
CHAKRA

Course 1

Quinoa Aaloo Tikki

Pan-fried crisp quinoa aloo tikki, turmeric spiced yoghurt, beetroot yoghurt, house-made apple & mint chutney, radish. gf.

Course 2

Galaouti Lamb Kebabs

Lucknow style kebabs glazed with tangy tamarind and till chutney, smoked paprika yoghurt, burnt apple, pickled onion gf.

Course 3

Smoked Butter chicken sev puri

Charcoal smoked butter chicken served on crispy wheat cracker, kachumber salad, fresh coriander, sev gfo.

Amuse Bouche'

Pani Puri

Crispy wheat bubble served with traditional spiced mint water gfo.

Course 4

Saffron Duck Empiler,

Layers of aromatic rice, khachumber salad, fenugreek boondi & pistachios, saffron and cashew curry gfo.

Course 5

Shrikhand tart

Luscious yoghurt delicately spiced with cardamom, sweetened to perfection, with sublime contrast nestled within a crisp tart, pistachios, rose, house-made berry compote vego. gfo.

\$84pp

**Alternative options are available to meet dietary requirements*



Autumn Set Menu (Vegan)

CHAKRA

Course 1

Quinoa Aaloo Tikki

Pan-fried crisp quinoa aloo tikki, turmeric spiced yoghurt, beetroot yoghurt, house-made apple & mint chutney, radish. gf.

Course 2

Green Kebabs

Lucknow style kebabs glazed with tangy tamarind and till chutney, smoked paprika yoghurt, burnt apple, pickled onion gf.

Course 3

Smoked Butter tofu sev puri

Charcoal smoked butter tofu served on crispy wheat cracker, kachumber salad, fresh coriander, sev gfo.

Amuse Bouche'

Pani Puri

Crispy wheat bubble served with traditional spiced mint water gfo.

Course 4

Saffron Jackfruit Empiler,

Layers of aromatic rice, khachumber salad, fenugreek boondi & pistachios, saffron and cashew curry gfo.

Course 5

Vegan Shrikhand tart

Luscious yoghurt delicately spiced with cardamom, sweetened to perfection, with sublime contrast nestled within a crisp tart, pistachios, rose, house-made berry compote. gfo.

\$84pp

*Alternative options are available to meet dietary requirements