

Chakra

WINTER TRANSCENDENCE

COURSE 1

Punjabi Dal Yakhani Shorba
earthy and aromatic masoor lentil broth slow-cooked with
cumin, ginger,, carrots, celery mushroom, gf.

COURSE 2

Hyderabadi chicken lukhmi
crispy crafted chat basket with smoked butter chicken mint
chutney. cream drizzle

COURSE 3

Chargrilled lamb eggplant mousse
burrata, fried roti , burnt eggplant- burnt tomatoes -mousse , fennel
& solanato tomatoes salad, dusted with fresh basil & lemon thyme
with a layer of fig & dates chutney. gfo

COURSE 4

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

COURSE 5

Date and Pecan Crumble,
layered on house-made saffron almond halwa, caramel and date
boondi, roasted cashews gf.



Chakra

WINTER VEGAN TRANSCENDENCE

COURSE 1

Punjabi Dal Yakhani Shorba
earthy and aromatic masoor lentil broth slow-cooked with
cumin, ginger,, carrots, celery mushroom, gf.

COURSE 2

Hyderabadi Tofu lukhmi
crispy crafted chat basket with smoked butter tofu mint
chutney. vegan cream drizzle

COURSE 3

Chargrilled eggplant mousse
vegan burrata, fried roti , burnt eggplant- burnt tomatoes -mousse ,
fennel & solanato tomatoes salad, dusted with fresh basil & lemon
thyme with a layer of fig & dates chutney. gfo

COURSE 4

Kashmiri Biryani vegan cheese bonda
Long grain basmati rice biryani, kashmiri whole spices, saffron,
cheese, with comforting crispiness of bonda, raita gf.

COURSE 5

Date and Pecan Crumble,
layered on house-made saffron almond halwa, caramel and date
boondi, roasted cashews gf.

