



Chakra Set Menu

Welcome Crackers

House-made fenugreek matri, date & tamarind chutney

Course 1

Entrée, Activate your Chakras

Beetroot cauliflower fritters, dry mango powder, chaat masala, mint chutney
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Samosa beef/paneer cone, sautéed onion, tomato with date & tamarind chutney
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Butter Bengali stuffed Luchi, fried flatbread stuffed with lamb/jackfruit tarka & Masala potatoes, served with rich mango chutney, fried green apple & dried figs

Course 2

Chakra Pani Puri.

Mouth-watering crispy wheat bubble served with traditional Indian spiced water

Course 3

Mains, Elevate your Chakras

Burnt Lamb/veg. Aubergine bhārtha, cashews, boondi raita, nigella seed naan
or

Goat Mughlai, Khameeri naan, onion pineapple salad, mango pickle
or

Malai kofta, korma curry, forbidden black rice, cashews
or

Chakra special Chicken/Veg. Biryani, cucumber raita -Gf* available

Course 4

Desserts

Malpua with house-made rose ice cream, choori
Or

Panacotta rasmalai with saffron dipped ras malai in rose syrup

\$59pp

*Alternative options available to meet dietary requirements

