



# Transcendence Set Menu

## Chakra

### Course 1

*Dahi Pannacotta Chat, spiced yoghurt pannacotta, curry leaves  
boondi, chilli raspberry compote gfo.*

### Course 2

*Lamb Pakwaan Tart, lamb & dal pakwaan beetroot tart, enoki  
mushroom, coriander oil, gfo.*

### Course 3

*Chicken Biryani Bonda, long grain basmati rice biryani, Kashmiri  
whole spices, saffron, cheese, with the comforting crispiness of bonda,  
raita gf.*

### Amuse Buche

*Pani Puri, mouth-watering crispy wheat bubble served with traditional  
Indian spiced water gfo.*

### Course 4

*Free-range Chicken Roulade with Cashew Korma Curry, free-range  
chicken roulade with spinach and paneer, korma curry, butter naan,  
poppadums gfo.*

### Course 5

*Rabri Falooda Kulfi, saffron & cardamom kulfi, slow-cooked rabri,  
almonds, pistachio, edible gum, basil seeds, vermicelli gfo.*

\$84 pp

\*Alternative options are available to meet dietary  
requirements





# Transcendence set Menu

## vegan

## Chakra

### Course 1

*Coconut Dahi Pannacotta Chat, spiced yoghurt pannacotta, curry leaves boondi, chilli raspberry compote gfo.*

### Course 2

*Jackfruit Dal Pakwaan Tart, dal pakwaan beetroot tart, enoki mushroom, coriander oil, gfo.*

### Course 3

*Vegetable Biryani Bonda, long grain basmati rice biryani, Kashmiri whole spices, saffron, cheese, with the comforting crispiness of bonda, raita gf.*

### Amuse Buche

*Pani Puri, mouth-watering crispy wheat bubble served with traditional Indian spiced water gfo.*

### Course 4

*Chargrilled cauliflower with Cashew Curry, korma curry, butter naan, poppadums gfo.*

### Course 5

*Rabri Falooda Vegan Kulfi, saffron & cardamom kulfi, slow-cooked rabri, almonds, pistachio, edible gum, basil seeds, vermicelli gfo.*

\$ 84 pp

\*Alternative options are available to meet dietary requirements

