



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.

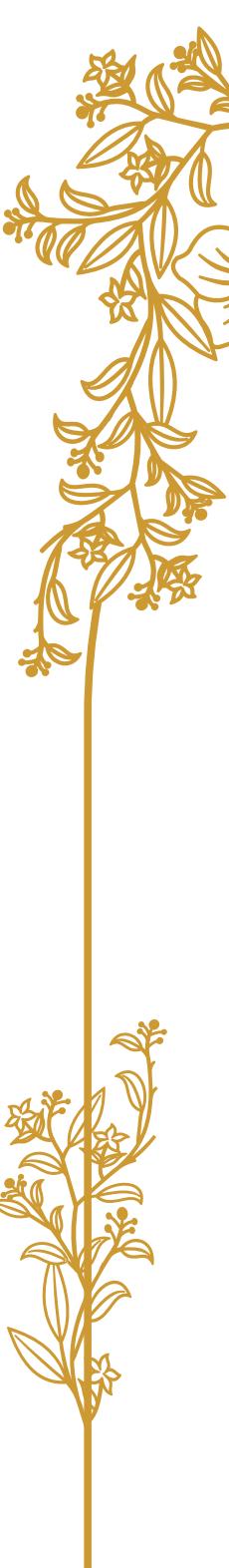
Course 5

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 Bouche

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

