



*Christmas  
Day Lunch @  
Chakra*

## **Menu**

**Course 1:** Potato Nest Chaat, creamy curried curd, mint chutney, tamarind chutney, lentil balls, pomegranate, mint, sev & moong dal-GF

**Course 2:** Duck & Potato vermicelli bonda, spicy garlic chutney

**Course 3:** Smoked butter chicken garlic naan taco

**Course 4:** Pani Puri, crispy wheat bubble with Indian spiced water

### **Course 5: Mains**

Chargrilled eggplant Mousse, lamb, mozzarella, with fennel & solanato tomatoes salad, date & fig chutney

Or

Dhaba style Chicken, grain aged basmati rice, burnt onion & tomato salad-Gf

Or

Goan Spiced Fried fish, lemon rice, turmeric saute foxnuts-Gf

### **Course 6: Desserts**

Rabri mascarpone, motichoor laddoo, semia parfait

or

Salted caramel baileys infused rasmalai



*\$99 per adult*



# Christmas Day Kids Lunch @ Chakra

**Course 1:** Cheese & Beef Samosa cone

**Course 2:** Cheese & garlic naan bites with mango chutney

**Course 3:** Crispy Wheat Bubble stuffed with strawberry and cream

**Course 4: Mains**

“ Chicken Tenderloin, chips, salad

OR

Butter Chicken, steamed rice, poppadum, salad

**Choice of juices**

Apple, orange, pineapple, cranberry

**Course 5: Desserts**

Walnut brownie with Vanilla bean Ice Cream, strawberries

OR

Chocolate Naan with fresh cream, strawberries

*\$45 per child*



*Christmas Vegan  
Lunch @ Chakra*

## Menu

**Course 1:** Vegan Potato Nest Chaat, creamy curried curd, mint chutney, tamarind chutney, lentil balls, pomegranate, mint, sev & moong dal-GF- GF

**Course 2:** Vegan tofu & vermicelli bonda, spicy garlic chutney

**Course 3:** Vegan smoked butter tofu cheese naan taco

**Course 4:** Pani Puri, crispy wheat bubble with Indian spiced water

### Course 5: Mains

Vegan Chatgrilled eggplant Mousse, vegan fetta with fennel & solanato tomatoes salad, date& fig chutney

Or

Vegan Dhaba style banana blossom & sweet potato, grain aged basmati rice, burnt onion & tomato salad-Gf

Or

Vegan Three Pepper & Lemon korma curry with veggie meatballs, basmati rice, fried kishmish & fresh fennel-Gf

### Course 6: Desserts

Vegan Malpua with vegan house-made rose ice cream

or

Vegan chocolate rumballs with fig & walnut icecream-Gf

*\$99 per adult*

