

Chakra

WINTER TRANSCENDENCE

COURSE 1

Truffle & Sweet Corn Shorba
earthy and aromatic truffles slow-cooked with cumin, ginger,
sweet corn, carrots, celery, gf.

COURSE 2

Lamb Saag Maize Tart
mustard & spinach saag, lamb, maize tart, goat cheese,
pickled onions, radish, chilli infused oil, gf.

COURSE 3

Chana Jor Garam Samosa Cone Chaat
Spicy & zesty black gram & chickpeas street-style chat served in a
crispy samosa cone with curried yoghurt, date & tamarind chutney
gfo.

AMUSE BUCHE

Pani puri with traditional spiced mint water gfo.

COURSE 4

Smoked Butter Chicken Kulcha with Makhan
Mint Dusted & Smoked Butter Chicken Kulcha served with house-
churned white butter

COURSE 5

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

\$84pp

**Alternative options are available
to meet dietary requirements*



Chakra

WINTER TRANSCENDENCE

VEGAN

COURSE 1

Truffle & Sweet Corn Shorba
earthy and aromatic truffles slow-cooked with cumin, ginger,
sweet corn, carrots, celery, gf.

COURSE 2

Saag Maize Tart
mustard & spinach saag, maize tart, vegan cheese, pickled
onions, radish, chilli infused oil gf.

COURSE 3

Chana Jor Garam Samosa Cone Chaat
Spicy & zesty black gram & chickpeas street-style chat served in a
crispy samosa cone with curried yoghurt, date & tamarind chutney
gfo.

AMUSE BUCHE

Pani puri with traditional spiced mint water gfo.

COURSE 4

Smoked Butter Tofu Kulcha with vegan cheese
Mint Dusted & Smoked Butter Tofu Kulcha served with vegan
cheese

COURSE 5

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

\$84pp

**Alternative options are available
to meet dietary requirements*

