



Love at first bite -Fried naan bites, chutney

Course 1

Amour bites - Sev puri

Crisp wheat papri, topped with spiced mashed potatoes, date & tamarind chutney, green mint-coriander chutney, crunchy sev, beetroot spiced yoghurt gfo.

Course 2

Cupid's Love-Duck Luchi

Gourmet Bengali style fried bread stuffed with slow cooked duck, served with spiced beetroot, green tomato chutney, grilled apple, fried mint, coriander oil gfo.

Course 3

Passion Puff-Pani Puri

Crispy wheat bubble served with spiced mint water gfo.

Course 4

Red Romance -Butter chicken poutine

Charcoal smoked butter chicken served with crispy fries, kachumber salad, fresh coriander, boondi gf.

Amuse Bouche'

Soulmates Chuski

Icy delight with freshly pressed watermelon juice, hint of lime

Course 5

Soul Mates- Chicken and spinach pin wheel

Chicken and spinach layered spiral naan served with vibrant Kashmiri saffron curry, paneer, chilli oil gfo.

Course 6

Love Personified - Rose Millefeuille

Delicate layers of soft, spongy rose infused rasmalai, glossy rose confiture, rose infused cream, drizzle of aromatic rose syrup, vanilla choori

\$99pp

*Alternative options are available to meet dietary requirements





Valentine's day Set Menu (Vegan)

CHAKRA

Love at first bite- Welcome Crackers

Course 1

Amour bites - Sev puri

Crisp wheat crackers, topped with spiced mashed potatoes, date & tamarind chutney, green mint-coriander chutney, crunchy sev, beetroot spiced vegan yoghurt gfo.

Course 2

Cupid's Love-Jackfruit Luchi

Gourmet Bengali style fried bread stuffed with jackfruit, served with spiced beetroot, green tomato chutney, apple, fried mint, coriander oil gfo.

Course 3

Passion Puff-Pani Puri

Crispy wheat bubble served with spiced mint water gfo.

Course 4

Red Romance -Butter tofu poutine

Charcoal smoked butter tofu served with crispy fries, kachumber salad, fresh coriander, boondi gf.

Amuse Bouche'

Soulmates Chuski

Icy delight with freshly pressed watermelon juice, hint of lime

Course 5

Soul Mates- Tofu and spinach pin wheel

Tofu and spinach layered spiral naan served with vibrant Kashmiri saffron curry, chilli oil gfo.

Course 6

Love Personified - Rose Millefeuille

Delicate layers of soft, spongy rose infused Petha, glossy rose confiture, rose infused vegan cream, drizzle of aromatic rose syrup, vanilla choori



\$99pp

**Alternative options are available to meet dietary requirements*