



New Year Set Menu

CHAKRA

*Welcome Crackers
Medley of poppadums, makhanas gfo.*

Course 1

Lychee Shorba

*Refreshing summer lychee cooler with gooseberry, basil seeds, ginger,
lime gf.*

Course 2

*Papri Chat, spiced yoghurt, date & tamarind chutney, mango chutney,
chat potatoes, pomegranate, spiced mint water gfo.*

Course 3

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

Amuse Bouche

*Pani Puri- crispy wheat bubble served with spiced raw mango water
gfo.*

Course 4

*Saffron duck curry, duck cooked in delicate saffron infused curry with
milk naan, pulao rice gfo.*

Course 5

Stuffed sahi tukda, vanilla and berry coulie, freeze dried berries

\$84pp

**Alternative options are available to meet dietary
requirements*





*New Year
Set Menu (Vegan)*

CHAKRA

Welcome Crackers

Medley of poppadums makhanas gf.

Course 1

Lychee Shorba

*Refreshing summer lychee cooler with gooseberry, basil seeds, ginger,
lime gf.*

Course 2

*Papri Chat, spiced coconut yoghurt, date & tamarind chutney,
mango chutney, chat potatoes, pomegranate, spiced mint water gfo.*

Course 3

Dal pakwaan beetroot tart, enoki mushroom coriander oil, gfo.

Amuse Bouche

*Pani Puri- crispy wheat bubble served with spiced raw mango water
gfo.*

Course 5

*Saffron kofta curry, vegan koftas cooked in delicate saffron infused
curry with vegan milk naan, pulao rice gfo.*

Course 6

Stuffed sahi tukda, vanilla and berry coulie, freeze dried berries.

\$84 po

**Alternative options are available to meet dietary
requirements*

