



Autumn
Set Menu
CHAKRA

Course 1

Quinoa Aaloo Tikki

Pan-fried crisp quinoa aloo tikki, turmeric spiced yoghurt, house-made apple & mint chutney, burnt apple, pomegranate. gf.

Course 2

Galaouti Lamb Kebabs

Lucknow-style lamb, broccoli, & spinach kebabs glazed with tangy tamarind, fig, balsamic & sesame chutney, smoked paprika yoghurt, beetroot gf.

Course 3

Smoked Butter chicken sev puri

Charcoal smoked butter chicken served on crispy wheat cracker, kachumber salad, fresh coriander, pickled onion, sev gfo.

Amuse Bouche'

Pani Puri

Crispy wheat bubble served with traditional spiced mint water gfo.

Course 4

Saffron Duck Empiler,

Layers of aromatic rice, khachumber salad, fenugreek boondi & pistachios, saffron and cashew curry gfo.

Course 5

Shrikhand Jalebi tart

Luscious yoghurt delicately spiced with cardamom, sweetened to perfection, with sublime contrast nestled within a crisp tart, pistachios, rose, jalebi gfo.

\$84pp

**Alternative options are available to meet dietary requirements*



Autumn

Set Menu (Vegan)

CHAKRA

Course 1

Quinoa Aaloo Tikki

Pan-fried crisp quinoa aloo tikki, turmeric spiced yoghurt, house-made apple & mint chutney, burnt apple, pomegranate. gf.

Course 2

Green Kebabs

Lucknow-style kebabs glazed with tangy tamarind, fig, balsamic and sesame chutney, smoked paprika yoghurt, beetroot gf.

Course 3

Smoked Butter tofu sev puri

Charcoal smoked butter tofu served on crispy wheat cracker, kachumber salad, fresh coriander, pickled onion, sev gfo.

Amuse Bouche'

Pani Puri

Crispy wheat bubble served with traditional spiced mint water gfo.

Course 4

Saffron Jackfruit Empiler,

Layers of aromatic rice, khachumber salad, fenugreek boondi & pistachios, saffron and cashew curry gfo.

Course 5

Vegan Shrikhand tart

Luscious yoghurt delicately spiced with cardamom, sweetened to perfection, with sublime contrast nestled within a crisp tart, pistachios, rose, sweet boondi gfo.

\$84pp

*Alternative options are available to meet dietary requirements