



CHAKRA

CHRISTMAS

€50.00 PER
PERSON

AMUSE BOUCHE

PRE-STARTER FROM THE KITCHEN

SUGGESTED WINE: VALDO PROSECCO 'MARCA ORO SPUMANTI' VENETO ITALY

STARTERS

CHAKRA SEASIDE MEDLEY

SUGGESTED WINE: PETIT POUILLY FUME MICHEL REDDE FILS / VALPOLICELLA SUPERIORE ZENATO

BUTTER POACHED KILKEEL SCALLOP, BOMBAY MIX

JUMBO PRAWN, AVOCADO KOSHIMBIRI

DINGLE BAY CRAB MEAT, HERB MAYO

MADRAS SPICED FISH CAKE, CUCUMBER DILL YOGHURT

MAIN COURSE - CHOOSE ANY ONE

CHAKRA SEAFOOD THALI

LOBSTER CLAW, REGIONAL PRAWNS, FISH CURRY

SUGGESTED WINE: MARQUESS DE CACERES EXCELLENS CRIANZA RIOJA, SPAIN

NEELGIRI LOBSTER, JUMBO PRAWN

BUTTER POACHED HOWTH LOBSTER, JUMBO PRAWN, TURMERIC, RAW MANGO

SUGGESTED WINE: MALBEC ZUCCARDI SERIES, ARGENTINA

INDIAN OCEAN JUMBO PRAWNS

CAROM SEED, KASHMIRI CHILLI, SMOKED TOMATO

SUGGESTED WINE: TRIMBACH RIESLING, ALSACE FRANCE

CORIANDER, GREEN CHILLI BREAM

SOUTHERN SPICED SEABREAM, CURRY LEAF, GREEN PEPPERCORN COCONUT VELOUTE

SUGGESTED WINE: PETIT POUILLY FUME MICHEL REDDE FILS

HIMACHALI RADA GOSHT

HAND POUNDED LAMB, LAMB CHOPS, GINGER, MACE BLADE, CORIANDER

SUGGESTED WINE: RIPASSO VALPOLICELLA SUPERIORE ZONIN VENETO ITALY

TANDOORI MURGH

IRISH CHICKEN, HEIRLOOM TOMATO, TIKKA MASALA SAUCE

SUGGESTED WINE: MALBEC ZUCCARDI SERIES A VALLE DE UCO MENDOZA, ARGENTINA

ALL MAINS SERVED WITH

KURKURE ALOO STIR FRIED POTATOES TOSSED WITH SPICES

SAFFRON PULAO AGED BASMATI RICE WITH SAFFRON

BREAD BASKET ASSORTED NAAN BREAD

DESSERT

SUGGESTED WINE: GLASS MUSCAT DE BEAUMES

PISTACHIO KULFI

EGGLESS INDIAN ICE CREAM WITH PISTACHIO

OR

CHAKRA CHOCOLATE TORTE

DARK CHOCOLATE TORTE SERVED WITH PASSIONFRUIT SORBET

TEA & COFFEE

Allergen menu available. Please let your server know of any allergies or dietary requirements. Whilst we do all to accommodate our guests with allergies & food intolerances, we are unable to guarantee that our dishes are totally allergen free. A 10% service charge will be levied on groups of 6 or more.