



CHAKRA VEG TASTING

AMUSE BOUCHE
SOMETHING TO START WITH....

A Glass of Champagne

JAIPURI RAJ KACHORI

POTATO CAKE, LENTIL WHEAT BUBBLE, CHICKPEA CHAAT,

Cabernet Franc Goulaine Rosé D' Anjou-floral notes, round & lively, lasting aroma

SUBZ THAL

GOAT CHEESE BALL, TANDOORI ARTICHOKE

Mâcon-Lugny Joseph Drouhin - floral and fruity, aromas of white flowers, palate fresh & light

SORBET

PASSION FRUIT & MANGO SORBET, TOASTED CUMIN

AMRITSARI CHOLLE KULCHE

AMRITSARI SPICE CHICKPEAS, STUFFED PANEER KUCHA & SPICED ACHAAR

Sauvignon Blanc Lawson's Dry Hill- aromas of passion fruit & gooseberry, crisp finish

Or

KALPASI PANEER

FIG & APRICOT STUFF PANEER TIKKA, BLACK STONE FLOWER FLAVOURED SAUCE
& BUTTER NAAN

Shiraz Organic Yalumba - this is a fruit driven, medium bodied wine with fine tannins

MAINS SERVED WITH CORN & GREEN PEAS PILAU

PISTA KULFI

HOMEMADE PISTACHO ICE - CREAM, SAFFRON MILK REDUCTION, ROSE PETAL JELLY

Optima 10-Year-Old Tawny Port

TEA / COFFEE

FOOD TASTING €40

FOOD & PRESTIGE WINE PAIRING €85

This Menu is available for the whole table



Whilst we do all to accommodate our guests with allergies & food intolerances, we are unable to guarantee our dishes are totally allergen free. Allergen menu available on request.