New Year's Eve at Chakraya

FOUR-COURSE DINING EXPERIENCE

31 December 2026 | $120 per person

Main Menu

CANAPÉ

Crab Vol-au-Vent (I)

Blue swimmer crab | shellfish velouté | fine herbs | golden puff pastry

ENTRÉE

Ambulthiyal Cured Salmon (A)

Caviar | curry leaf crème fraîche | pickled fennel | papadum

MAIN

Slow-Cooked Beef Short Rib

Sweet mustard purée | vegetable achcharu | mango chutney

DESSERT

Gooey Chocolate & Cardamom Pudding

Jaggery sand | vanilla bean ice cream

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Please advise staff of any dietary requirements or allergies. Whilst we endeavour to accommodate all customers, we cannot guarantee that meals are free from traces of allergens due to potential cross-contamination, as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options, in the same environment; therefore, the decision to consume a meal is the responsibility of the customer.

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FOUR-COURSE DINING EXPERIENCE

31 December 2026 | $120 per person

Vegetarian Menu

CANAPÉ

Veg Symphony Vol-au-Vent

Mixed vegetables | velouté | fine herbs | golden puff pastry

ENTRÉE

Ambulthiyal Cured Butternut

Finger lime | curry leaf crème fraîche | pickled fennel | papadum

MAIN

Sweet & Sour Cauliflower

Crispy tossed cauliflower | Asian-spiced chilli sauce | pineapple salsa

DESSERT

Gooey Chocolate & Cardamom Pudding

Jaggery Sand | Vanilla Bean Ice Cream

SEAFOOD ORIGIN: A – AUSTRALIA | M – MIXED | I – IMPORTED

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