



Raasa
RESTAURANT & BAR

VEG
TASTING
MENU

Amuse-Bouche: Pea & Mint Cloud with Edible Flowers

Aerated pea foam topped with floral dust.

Charred Corn & Coconut Gelee

Cubes of corn gelée, coconut spheres, smoked paprika mist.

Deconstructed Paneer Tikka

Compressed paneer with tamarind pearls, dehydrated spices, micro cilantro.

Tomato & Curry Leaf Espuma

Served in a martini glass, released tableside from a smoke dome.

Jackfruit “Lobster” Tail

Pulled jackfruit with coconut foam, citrus gel, edible coral tuile.

Pumpkin & Sage Raviolo

Large raviolo with spiced pumpkin filling, black garlic foam, almond soil.

Charred Broccoli & Cashew Soil

Roasted broccoli, nutty crumble, pomegranate reduction.

Rosewater & Pistachio Sphere

Chocolate shell melted tableside with saffron cream.

Chai-Spice Air with Chocolate Soil

Deconstructed chai and chocolate, edible aroma steal

ADDRESS:

590W FRONTIER PARKWAY SUITE # 110
PROSPER, TX 75078





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MIXED
TASTING
MENU

Saffron Air with Tamarind Crystals

Light saffron foam, tangy tamarind “caviar,” served in a shot glass.

Compressed Watermelon & Black Salt Sphere

Spheres burst in the mouth with smoked cumin mist.

Miniature Chicken Tikka Lollipops

Coated in dehydrated raita powder, served on edible charcoal sticks.

Chili-Lime Tomato Cloud

Served in a martini glass, released tableside from a smoke dome.

Lamb Raviolo in Curry Leaf Broth

Large single raviolo, black garlic jus, micro herbs.

Paneer “Foie Gras”

Smoked paneer terrine, mango gastrique, and almond soil.

Yuzu Tamarind Sorbet

Presented under a dry-ice mist.

Cardamom Sphere with Pistachio Crumble

Chocolate sphere melts tableside with warm saffron cream.

Chili-Chocolate Soil with Rose Air

Deconstructed spiced chocolate dessert with edible flower.

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