



# GYMKHANA

## GYMKHANA VAULT MENU

7 courses £75

Wine Pairing £75 \*see below

Prestige Wine Pairing £105 \*please ask your sommelier

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys  
Masala Peanut & Lotus Root Chat  
*Champagne Drappier, Brut Nature, Zero Dosage, Champagne, France NV*

Samosa Papdi Chat, Tamarind, Sev  
*Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016*

Ajwaini Scallops, Mooli Sabzi & Achar  
*Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*  
or  
Black Pepper Fish Tikka, Carrot & Dill Pachadi  
*Kamoizumi Shusen Honjikomi 'Three Dots', Junmai Ginjo, Hiroshima, Japan NV*

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)  
*Carignan 'Vigno', Morandé Adventure, Maule Valley, Chile 2013*

or  
Partridge Pepper Fry, Malabar Paratha  
*Grand Cuvée Rouge, Domaine de l'Hortus, Pic Saint Loup, France 2014*

Gilafi Quail Seekh Kebab, Green Chilli Chutney  
*Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016*  
or  
Murgh Methi Malai Tikka, Peanut Chutney  
*Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016*

Wild Muntjac Biryani, Pomegranate & Mint Raita  
*Agiorgitiko, Bizios, Nemea, Greece 2011*

or  
Achari Jheenga Curry  
*Pinot Noir 'Ma Maison', Leung Estate, Martinborough, New Zealand 2016*

served with Dal Maharani, Aloo Methi Mattar - Bread Basket & Basmati Rice

Stewed Fig Kheer  
*'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013*

or  
Saffron & Pistachio Kulfi Falooda  
*'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013*

Spiced Chocolate Truffles

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.



## GYMKHANA VEGETARIAN VAULT MENU

7 courses £70

Wine Pairing £75 \*see below

Prestige Wine Pairing £105 \*please ask your sommelier

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys  
Masala Peanut & Lotus Root Chat  
*Champagne Drappier, Brut Nature, Zero Dosage, Champagne, France NV*

Samosa Papdi Chat, Tamarind, Sev  
*Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016*

Malai Morels, Mushroom Tikki, Girolle Raita, Truffle, Achar  
*Kamoizumi Shusen Honjikomi 'Three Dots', Junmai Ginjo, Hiroshima, Japan NV*

Tandoori Gobhi, Masala Mattar, Green Chilli Raita  
*Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2016*

Mattar Paneer Pao, Sesame & Peanut Chutney  
*Oeil de Perdrix Rosé, Domaine de Montmollin, Neuchâtel, Switzerland 2016*

Wild Mushroom, Truffle & Morel Pilau  
*Carignan, Vigno Dry Farmed, Morande, Maule Valley, Chile 2013*  
served with Dal Maharani, Patiala Baingan Masala - Bread Basket & Basmati Rice

Stewed Fig Kheer  
*'La Chapelle' Château Lafaurie-Peyraguey, Sauternes, France 2013*  
or

Cardamom Gulab Jamun, Old Monk Rum, Banana & Raisin Kulfi  
*Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016*

Spiced Chocolate Truffles

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All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.