



## TASTE OF GYMKHANA LUNCH

4 courses £35 (wine pairing £35)

5 courses £40 (wine pairing £40)

Lunch 12:00-14:30 (Mon-Sat)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys

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Potato Chat, Chana Masala, Tamarind, Sev  
*Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2016*

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Dosa, Mysore Sabzi, Coconut Chutney  
*Sylvaner, Réserve Millésime, Domaine Rolly Gassmann, Alsace, France 2010*

or  
Kid Goat Methi Keema, Salli, Pao  
*Bobal, Mil Historias, Altolandon, Manchuela, Spain 2016*

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Paneer Tikka, Cashew Nut, Corn Chat  
*Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2017*

or  
Hariyali Bream, Tomato Kachumber  
*Limbic, BlankBottle, Western Cape, South Africa 2015*

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Kala Moti Pilau, Cashew Nut & Paneer  
*Carignan 'Vigno', Morandé Adventure, Maule Valley, Chile 2013*

or  
Guinea Fowl Tawa Pilau, Pomegranate & Mint Raita  
*Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2015*

Served with: Bread Basket, Tulsi Dum Aloo & Lasooni Dal

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Rasmalai, Pineapple Chutney  
*Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017*

or  
Black Carrot Halwa, White Chocolate & Rose Ice Cream  
*Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017*

or  
Coconut & Cardamom Crème Brûlée  
*Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017*

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.