



GYMKHANA SEAFOOD MENU

6 courses £90

Wine Pairing £70 *see below

Prestige Wine Pairing £100 *please ask your sommelier

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys
Billecart-Salmon, Brut Rosé, Champagne, France NV

Salmon Kempu, Lentil Podi, Ginger
Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Hariyali Bream, Tomato Kachumber
White Blend 'Kalmoesfontein', A.A. Badenhorst, Coastal Region, South Africa 2016

Mangalorean Prawn Pulimunchi, Malabar Paratha
Gewürztraminer, La Vigne en Rose, Vignoble du Reveur, Alsace, France 2017

Samudri Biryani, Pomegranate & Mint Raita
Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2016

Served With: Dal Lasooni, House Pickle & Green Seasonal Thoran

Saffron Pistachio Kulfi Falooda
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.