



GYMKHANA
MEETHA

Cardamom & Basmati Rice Kheer, Fresh Figs 10.00
We suggest: Calvados Morin Hors d'Age 15yo 19.00

Saffron Pistachio Kulfi Falooda 12.00
We suggest: Patron Anejo Tequila 22.00

Rasgulla Tiramisu 12.00
We suggest: Ron Diplomatico Exclusiva 14.00

Gajar Halwa Tart, Basundi 12.00
We suggest: Amrut Fusion Blended Malt 16.00

Ice Cream & Sorbet Selection 10.00

HOT DRINKS

Earl Grey, Mixed Origin 6.00
A classic British tea with a blend of Asian teas, aromatised with bergamot

Second Flush Muscatel, Sikkim India 6.00
A heady, floral black tea with sweet notes of muscatel grapes

Gujarat Rose Petals 6.00
Fragrant, bright and heady petals from organic roses, naturally caffeine free

Silver Tip Jasmine Tea, Fujian Province 6.00
A delicate white tea, gently scented with fresh jasmine

Masala Chai 5.00
Homemade with condensed milk, black tea and a rich blend of spices Served with a shot of Amrut Single Malt (25ml) +6.00

We offer espresso-based coffee with beans roasted by Origin Roasters.



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DIGESTIVES

A selection of drinks ideal for finishing your meal

Cocktails

Mysore Pak Old Fashioned	17.00
<i>Brown Butter El Dorado 12 Rum, Pandan, Black Cardamom Bitters</i>	

Fine Spirits

Brandy	
Morin Hors d'Age 15yo, Calvados, France	19.00
Hine XO Premier Cru, Cognac, France	50.00
Whisk(e)y	
Compass Box Hedonism, Blended Grain, Scotland	15.00
Macallan 12yo Double Cask, Highland, Scotland	16.00
Lagavulin 16yo, Islay, Scotland	16.00
Amrut Naarangi, Karnataka, India	25.00
Hibiki Harmony, Japan	16.00
Michter's Straight Bourbon, Kentucky, USA	15.00
Rum	
Hampden Estate 8yo, Jamaica	15.00
Ron Zacapa XO, Guatemala	25.00

Please speak to your server regarding any allergy concerns.

All prices are inclusive of VAT. A discretionary 12.5% will be added to your bill.

