



# GYMKHANA

## MEETHA

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Cardamom & Basmati Rice Kheer, Fresh Figs 10.00  
*We suggest: Calvados Morin Hors d'Age 15yo* 16.00

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

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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 4.50  
*A delicate white tea, gently scented with fresh jasmine*

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

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





## DIGESTIVES

A selection of drinks ideal for finishing your meal

### Cocktails

Salted Kithul Old Fashioned	18.00
<i>Woodford Reserve Bourbon, Salted Kithul Treacle, Bitters</i>	

### Fine Spirits

Brandy	
Morin Hors d'Age 15yo, Calvados, France	16.00
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 Naaragangi, Karnataka, India Hibiki	25.00
Harmony, Japan	16.00
Michter's Straight Bourbon, Kentucky, USA Rum	15.00
Hampden Estate 8yo, Jamaica	15.00
Ron Zacapa 23 Solera, 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.