



TASTE OF GYMKHANA

4 courses £40 (wine pairing £35)

5 courses £45 (wine pairing £40)

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

Ragi, Channa & Aloo Papads, Shrimp Sorpotel & Nimbu Achaar

Aloo Chat, Imli, Ginger, Sev

Fontanário de Pegões Branco, Adega de Pegões, Palmela, Portugal 2018

Dosa, Tellicherry Pepper Yam, Koshambir

Primitivo Rosé, Tramari, San Marzano, Salento, Italy 2018

or

Kid Goat Methi Keema, Salli, Pao

Bobal, Mil Historias, Altolandon, Manchuela, Spain 2017

Achaari Paneer Tikka, Fig & Cashewnut, Corn Chat

Grüner Veltliner 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2017

or

Bengali Mustard Salmon Tikka, Chilli & Lime Raita

Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV

Gucchi, Khumb & Truffle Pilau, Cucumber Raita

Pinot Noir, Ma Maison, Leung Estate, Martinborough, New Zealand 2016

or

Travancore Guinea Fowl Roast, Malabar Paratha

Gewürztraminer, Le Vigne en Rose, Vignoble du Reveur, Alsace, France 2017

Served With: Dal Lasooni, Aloo Jaipuri - Bread Basket or Basmati Rice

Saffron & Pistachio Kulfi Falooda

Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017

or

Rhubarb & Elaichi Kheer, Charoli Nut Crisps

Chardonnay Beerenauslese, Weingut Helmut Lang, Burgenland, Austria 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.