



# GYMKHANA

## TASTING MENU

6 courses £85

Wine Pairing £79 \*see below

Prestige Wine Pairing add £115 \*please ask your sommelier

Ragi, Channa & Aloo Papads, Shrimp Sorpotel & Nimbu Achaar  
*Billecart-Salmon, Brut Rosé, Champagne, France NV*

Aloo Chat, Imli, Ginger, Sev  
*Xarel.lo, Principia Mathematica, Alemany i Corrió, Penedès, Spain 2016*

Indo-Chinese Chilli Halibut  
*Kome Kome, Happy Bride, Kamoizumi, Junmai, Hiroshima, Japan NV*

Kasoori Chicken Tikka, Sprouting Moong Kachumber  
*Gruner Veltliner, Hohenberg, Weingut Josef Ehmoser, Wagram, Austria 2017*

Kid Goat Methi Keema, Salli, Pao (add Bheja)  
*Trousseau, Bodegas Miras, Patagonia, Argentina 2018*

Mangalorean Prawn Gassi  
*Valtellina Superiore, La Cruus, Inferno, Mamete Prevostini, Lombardy, Italy 2015*

or  
Wild Muntjac Biryani, Pomegranate & Mint Raita  
*Agiorgitiko, Bizios Estate, Nemea, Greece 2014*

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

Saffron Pistachio Kulfi Falooda  
*Moscato d'Asti, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017*

or  
Palm Jaggery Watalappam, Coconut & Cashewnut  
*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.



## VEGETARIAN TASTING MENU

6 courses £80

Wine Pairing £79 \*see below

Prestige Wine Pairing add £115 \*please ask your sommelier

Ragi, Channa & Aloo Papads, Mint Coriander Chutney & Nimbu Achaar  
*Billecart-Salmon, Brut Rosé, Champagne, France NV*

Aloo Chat, Imli, Ginger, Sev  
*Xarel.lo, Principia Mathematica, Alemany i Corrió, Penedès, Spain 2016*

Achaari Paneer Tikka, Fig & Cashewnut, Corn Chat  
*Chenin Blanc, Kloof Street, Mullineux Family, Swartland, South Africa 2018*

Goda Masala Gobi, Ajwain Phool & Mango Ginger Raita  
*Kome Kome, Happy Bride, Kamoizumi, Junmai, Hiroshima, Japan NV*

Dosa, Tellicherry Pepper Yam, Koshambir  
*Rosé, Chiaro di Stelle, Pala, Sardinia, Italy 2018*

Mustard Greens Saag Paneer  
*Viña Tondonia, Reserva, R. Lopez de Heredia, Rioja, Spain 2006*

or

Gucchi, Khumb & Truffle Pilau  
*Valtellina Superiore, La Cruus, Inferno, Mamete Prevostini, Lombardy, Italy 2015*

Served With: Dal Maharani, Vadi Baingan - Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda  
*Moscato d'Asti, Centive, Tenuta Olim Bauda, Piedmont, Italy 2017*

or

Palm Jaggery Watalappam, Coconut & Cashewnut  
*Chardonnay Beerenauselese, Weingut Helmut Lang, Burgenland, Austria 2017*