



GYMKHANA TASTING MENU

5 courses £80

Wine Pairing £75

Pappadums, Shrimp Sorpotel & Nimbu Achari Raita
2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Cull Yaw Mutton Samosa, Red Pepper Chutney
2020 Brouilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France

or

Aloo Chat, Tamarind, Sev
2017 Terrasse, Keermont, Stellenbosch, South Africa

Quail Seekh, Mint & Mustard Chutney
2018 Riesling Kabinett, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Mosel, Germany

or

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat
2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

or

Guinea Fowl Pepper Fry, Malabar Paratha
2020 Sauvignon Blanc/Semillon, B-Bos-1, BlankBottle, Western Cape, South Africa

Muntjac Biryani, Pomegranate & Mint Raita
2018 Spätburgunder, Weingut Jülg, Pfalz, Germany

or

Chicken Butter Masala
2018 Riesling/Furmint, Moric, Balaton, Hungary

or

Goan Prawn Curry
2019 Saint-Joseph, Circa Sélection, Jean-Louis Chave, Rhône, France

or

Gucchi, Khumb & Truffle Pilau
2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France

Served With: Dal Maharani, Saag Makai – Bread Basket or Basmati Rice

Saffron Pistachio Kulfi Falooda
2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy

or

Cardamom Kheer, Fresh Mango, Mango Sorbet
2010 Château Filhot, Sauternes, France