



GYMKHANA TASTING MENU

£85.00

Wine Pairing £75.00

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita

Gol Guppa, Jaljeera, Potato, Sprouting Moong

2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France

Aloo Chat, Tamarind, Sev

2018 Terrasse, Keermont, Stellenbosch, South Africa

or

Amritsari Pink Shrimps & Queenies, Dill Raita

2020 Grüner Veltliner, Weinzierlberg, Stadt Krenns, Kremstal, Austria

Goan Cafreal Salmon Tikka, Tomato Chutney

2020 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa

or

Gilafi Quail Seekh Kebab, Mint & Mustard Chutney

2018 Riesling, Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany

or

Kid Goat Methi Keema, Salli, Pao

2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy

Muntjac Biryani, Pomegranate & Mint Raita

2018 Spätburgunder, Weingut Jülg, Pfalz, Germany

or

Chicken Butter Masala

2019 Riesling/Furmint, Moric, Balaton, Hungary

or

Goan Prawn Curry

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

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

Add: Tandoori Masala Lamb Chop, Walnut Chutney (£16.00)

2017 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy (£10.00)

Saffron Pistachio Kulfi Falooda

2020 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy

or

Cardamom & Basmati Rice Kheer, Fresh Figs

2010 Château Filhot, Sauternes, France