



## GYMKHANA NEW YEARS EVE TASTING MENU

5 courses £95

Wine Pairing £75

Pappadum Selection, Shrimp Sorpotel & Nimbu Achari Raita  
*2019 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France*

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Amritsari Lobster, Shrimps & Queenies, Dill Raita  
*2017 Terrasse, Keermont, Stellenbosch, South Africa*

or

Beetroot Raj Kachori, Tamarind Chutney, Sev  
*2018 Morgon, Cuvee Classique, Domaine Jean Foillard, Beaujolais, France*

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Goan Cafreal Salmon Tikka, Tomato Chutney  
*2014 Riesling Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany*

or

Tandoori Masala Lamb Chop, Kasundi Mustard & Mooli  
*2016 Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany, Italy*

or

Achari Paneer Tikka, Corn Chaat & Tandoori Broccoli, Green Mango & Chili Raita  
*2016 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain*

or

Truffle Masala Bhaji, Kasoori Butter Pao  
*2019 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa*

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Bhuna Muntjac Adraki  
*2016 Pinot Noir, 'Herrenstuck', Weingut Holger Koch, Germany*

or

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

or

Gucchi & Jackfruit Biryani, Cucumber & Cumin Raita  
*2017 Chardonnay 'Biena Nacido' Vineyard, The Ojai Vineyard, Santa Maria Valley, California, USA*

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

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Salted Gur & Peanut Chikki Truffle  
*10YO Ferreira, Dona Antonia, Tawny, Douro Valley, Portugal*

or

Chocolate & Clementine Marquise  
*2010 Chateau Filhot, Sauternes, France*