



GYMKHANA TASTING MENU

5 courses £80

Wine Pairing £75

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

Game Bird Samosa, Red Pepper Chutney
2018 Morgon, Cuvee Classique, Domaine Jean Foillard, Beaujolais, France

or

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

Pigeon & Quail Seekh, Mint & Mustard Chutney
2014 Riesling Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany

or

Achari Paneer Tikka, Fig & Cashew Nut, Corn Chat
2016 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

or

Partridge Pepper Fry, Malabar Paratha
2019 Semillon, Epileptic Inspiration, BlankBottle, Elgin, South Africa

Muntjac Biryani, Pomegranate & Mint Raita
2017 Pinot Noir, Herrenstück, Weingut Holger Koch, Baden, Germany

or

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

or

Goan Prawn Curry
2017 Chardonnay, Talley Vineyard, Kinero Cellars, Paso Robles, California, USA

or

Gucchi, Khumb & Truffle Pilau
2019 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France

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

Saffron Pistachio Kulfi Falooda
2019 Moscato d'Asti Frizzante, Nivole, Michele Chiarlo, Piedmont, Italy

or

Gulab Jamun Tiramisu
2010 Chateau Fillot, Sauternes, France