



GYMKHANA VEGETARIAN TASTING MENU

£85.00

Wine Pairing £75.00

Pappadum Selection, & 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

Samosa Chaat, Chana masala, Imli Saunth Chutney

2019 Malvazija, Kozlovic, Istria, Croatia

Achaari Paneer Tikka, Fig & Cashewnut, Corn Chat

2017 Rufete Blanco, Granito, Vinas del Cambrico, Castilla y Leon, Spain

or

Tandoori Broccoli, Chilli & Green Mango Raita

2015 Sette, Fratelli, Maharashtra, India

or

Beetroot Chop Pao, Peanut Ghati Masala

2020 Bruilly, Vieilles Vignes, Jean-Claude Lapalu, Beaujolais, France

Gucchi, Khumb & Truffle Pilau

2020 Collioure, Les Canadells, Domaine La Tour Vieille, Roussillon, France

or

Methi Malai Mutter Paneer

2020 Sauvignon Blanc/Semillon, B-Bos-1, BlankBottle, Western Cape, South Africa

or

Khatta Meetha Baingan

2018 Spätburgunder, Weingut Jülg, Pfalz, Germany

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 & Rice Kheer, Sorbet

2010 Château Fillot, Sauternes, France