



# GYMKHANA

## NEW YEAR'S EVE TASTING MENU

£115

Wine Pairing £85

Pappadum Selection, Shrimp Sorpotel & Nimbu Achaari Raita  
*2020 Sainte Victoire, Rosalie, Domaine Terre de Mistral, Provence, France*

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Amritsari Lobster, Shrimps & Queenies, Dill Raita  
*2020 Grüner Veltliner, Weinzierlberg, Stadt Krenns, Kremstal, Austria*

or

Beetroot Raj Kachori, Tamarind Chutney, Sev  
*2018 Terrasse, Keermont, Stellenbosch, South Africa*

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Dill & Honey Salmon Tikka, Mint & Mustard Chutney  
*2020 Sauvignon Blanc/Semillon, B-Bos-1, BlankBottle, Western Cape, South Africa*

or

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

or

Tandoori Masala Lamb Chop, Kasundi Mustard & Mooli  
*2017 Vino Nobile di Montepulciano, Tenuta Valdiplatta, Tuscany, Italy*

or

Truffle Masala Bhaji, Pao  
*2019 Saint-Joseph, Circa Sélection, Jean-Louis Chave, Rhône, France*

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Bhuna Muntjac Adraki  
*2018 Spätburgunder, Weingut Jülg, Pfalz, Germany*

or

Chicken Butter Masala  
*2019 Riesling/Furmint, Moric, Balaton, Hungary*

or

Kathal Biryani, Cucumbar & Cumin Raita  
*2017 Chardonnay 'Biena Nacido' Vineyard, The Ojai Vineyard, Santa Maria Valley, California, USA*

or

Zafrani Gucchi Mutter Korma  
*2020 Collioure, Les Canadelles, Domaine La Tour Vieille, Roussillon, France*

Served With: Dal Maharani, Saag Makai - Breadbasket or Steamed Basmati Rice

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Rasgulla, Key Lime Cheesecake, Meringue  
*2020 Moscato d'Asti Frizzante, Centive, Tenuta Olim Bauda, Piedmont, Italy*

or

Chocolate & Banana Marquise, Madeira Crème Anglaise  
*2010 Chateau Filhot, Sauternes, France*