



## GYMKHANA SEAFOOD MENU

7 courses £80

*(£135 with wine pairing)*

Cassava, Lentil & Rice Papads, Shrimp Chutney & Mango Chutney

Soft Shell Crab, Poha Masala

*Champagne Drappier, Brut Nature, Zero Dosage NV*

Lasooni Wild Tiger Prawns, Red Pepper Chutney

*Sancerre Rosé 'Le Grand Moulin', Domaine Pierre Girault, France 2014*

Tulsi Scallops, Masala Artichoke, Pickle

*Eroica Riesling, Chateau Ste Michelle & Dr. Loosen, Washington, USA 2013*

Black Pepper Fish Tikka, Lasooni Tomato Chutney

*Ataraxia, Sauvignon Blanc, Hemel en Aarde Valley, South Africa 2015*

Seafood Biryani, Pomegranate & Mint Raita

*Valhalla Chardonnay, Man O'War, Waiheke Island, New Zealand 2014*

served with Aloo Methi, Dal Maharani & Onion Kulcha

Cardamom & Strawberry Kheer

*Juraçon 'Symphonie de Novembre', Domain Cauhapé, France 2011*

or

Saffron Carrot Halwa

*Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2015*

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

Please note all game may contain shot.

All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.