



# GYMKHANA

## GYMKHANA VAULT MENU

7 courses £75

(wine pairing £70)

Cassava, Lentil & Sabudana Papads, Shrimp & Mango Chutneys  
Masala Peanut & Lotus Root Chat  
*Champagne Drappier, Brut Nature, Zero Dosage, Champagne, France NV*

Samosa Papdi Chat, Tamarind, Sev  
*Verdejo, Bodegas José Pariente, Rueda, Spain 2015*

Kalongi Scallops, Onion Chutney, Onion Pakora  
*Sake, Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*  
or  
Peanut & Green Mango Fish Tikka, Cucumber & Carrot Pachadi  
*Sake, Kamoizumi Shusen Honjikomi 'Three Dots', Junmai, Hiroshima, Japan NV*

Kid Goat Methi Keema, Salli, Pao (*add Bheja*)  
*Petite Sirah 'El Acacio' Vineyard, Gran Reserva, Carmen, Maipo, Chile 2012*  
or  
Guinea Fowl Pepper Fry, Malabar Paratha  
*Syrah 'Solace', Iona, Elgin, South Africa 2015*

Gilafi Quail Seekh Kebab, Green Chilli Chutney  
*Palpite, Fitapreta, Alentejo, Portugal 2015*  
or  
Kasoori Chicken Tikka, Sprouting Moong Kachumber  
*Grüner Veltliner, 'Renner' Erste Lage, Schloss Gobelsburg, Kamptal, Austria 2015*

Wild Muntjac Biryani, Pomegranate & Mint Raita  
*'Uno Scugnizzo a NY', Domaine Zélige-Caravent, Languedoc-Roussillon, France 2014*  
or  
Dakshini Langoustines  
*Pinot Noir 'Avancé', Glaetzer-Dixon Family, Tasmania, Australia 2014*

served with Dal Maharani, Aloo Methi Mattar - Bread Basket & Basmati Rice

Mango Kheer  
*Jurançon 'Symphonie de Novembre', Domain Cauhapé, France 2012*  
or  
Saffron & Pistachio Kulfi Falooda  
*Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016*

Spiced Chocolate Truffles

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.



# GYMKHANA

## VEGETARIAN GYMKHANA VAULT MENU

7 courses £70

(wine pairing £70)

Cassava, Lentil & Sabudana Papads, Coriander & Mint & Mango Chutneys  
Masala Peanut & Lotus Root Chat  
*Champagne Drappier, Brut Nature, Zero Dosage, Champagne, France NV*

Samosa Papdi Chat, Tamarind, Sev  
*Verdejo, Bodegas José Pariente, Rueda, Spain 2015*

Malai Morels, Mushroom Tikki, Girolle Raita, Truffle, Achar  
*Pinot Gris 'Cornier' Domaine Loew, Alsace, France 2015*

Tandoori Gobhi, Masala Mattar, Green Chilli Raita  
*Sake, Kamoizumi KomeKome 'Happy Bride', Junmai, Hiroshima, Japan NV*  
or  
Beetroot Chops Pav, Sesame & Peanut Chutney  
*Petite Sirah 'El Acacio' Vineyard, Gran Reserva, Carmen, Maipo, Chile 2012*

Paneer Pepper Fry, Malabar Paratha  
*Blaufränkisch 'Rosenberg', Pittnauer, Burgenland, Austria 2008*

Wild Mushroom, Truffle, Morel & Asparagus Pilau  
*Pinot Noir 'Avancé', Glatzer-Dixon Family, Tasmania, Australia 2014*  
served with Dal Maharani, Baingan Ka Salan - Bread Basket

Mango Kheer  
*Jurançon 'Symphonie de Novembre', Domain Cauhapé, France 2012*

or  
Wattalapam, Cashew Chikki, Banana & Old Monk Raisin Kulfi  
*Moscato d'Asti 'Nivole', Michele Chiarlo, Piedmont, Italy 2016*

Spiced Chocolate Truffles

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All prices are inclusive of VAT.

A discretionary 12.5% will be added to your bill.