



GYMKHANA BAR

Venison Keema Naan, Cucumber & Cumin Raita (E, M, G) 423 Cal	60
Patiala Fried Chicken, Imli & Mint (M) 464 Cal	85
Amritsari Shrimp & Queenies, Dill Raita (C, Mo, M) 512 Cal	120
Punjabi Samosa, Saunth Chutney (G, M, V) 356 Cal	60
Pappadum Selection, Shrimp Sorpotel, Nimbu Achari Raita, Mint & Coriander Chutney (M, G, C, Md) 187 Cal	35

NASHTA

Kid Goat Methi Keema, Salli, Pao (M, E, G) 542 Cal	85
Duck Egg Bhurji, Lobster, Malabar Paratha (G, E, M, C) 630 Cal	90
Aloo Chaat, Tamarind, Sev (M, V) 265 Cal	85
Old Delhi Beetroot Raj Kachori (M, G, V) 327 Cal	85
Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, Vg) 238 Cal	55

KEBABS & TIKKAS

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (M, E, Md) 433 Cal	110
Nile Perch Goan Cafreal Tikka, Tomato Chutney (E, M) 384 Cal	115
Lasooni Wild Tiger Prawns, Red Pepper Chutney (C, M) 488 Cal	175
Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat (M, N, V, Md) 376 Cal	95
Tandoori Broccoli, Chilli & Green Mango Raita (M, V) 294 Cal	80
Gilafi Quail Seekh Kebab, Mustard & Mint Chutney (M, Md) 489 Cal	145
Wagyu Cheek Pepper Fry, Malabar Paratha (M, Ss, Md) 475 Cal	115
Tandoori Masala Lamb Chops, Walnut Chutney (M, N) 512 Cal	190
Tandoori Chicken, Indian Onion Salad, Walnut Chutney (M, N) 512 Cal	135

CURRY & BIRYANI

Goan Prawn Curry (C, M) 292 Cal	125
Chicken Butter Masala (M, N) 474 Cal	115
Lamb Shank Roganjosht 474 Cal	165
Methi Malai Mutter Paneer (M, V) 276 Cal	95
Baby Chicken Biryani (G, N, E, M, Ss) 489 Cal	135
Wild Venison Biryani (G, N, E, M, Ss) 623 Cal	140
Gucchi, Khumb & Truffle Pilau (G, E, Ss) 438 Cal	140

SABZI

Aloo Jeera (M, V) 265 Cal	50
Khatta Meetha Baingan (M, Md, V) 386 Cal	55
Saag Makai (M, V) 236 Cal	50
Dal Lasooni (M, V) 186 Cal	55
Dal Maharani (M, V) 285 Cal	60
Rajasthani Bhindi (Vg) 288 Cal	60
Chana Masala (M, V) 212 Cal	50

SIDES & CONDIMENTS

Basmati Rice (Vg) 184 Cal 20, Bread Basket (G, M, E) 1170 Cal 55
Pomegranate & Mint Raita (M, V) 97 Cal 15, Indian Onion & Green Chilli Salad (Vg) 42 Cal 15
House Pickle (Vg, Md) 18 Cal 10, Kachumber (Vg) 38 Cal 15

(G) Gluten (F) Fish (P) Peanuts (N) Nuts (M) Milk (So2) Sulphur Dioxide (Ce) Celery (C) Crustaceans (E) Eggs (Md) Mustard (Ss) Sesame (Mo) Molluscs (L) Lupin (S) Soya (V) Vegetarian (Vg) Vegan. Please inform us of any allergies or dietary requirements.

An individual's salt intake should not exceed 5 grams per day, equivalent to 2,000 milligrams of sodium

*Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are in SAR and inclusive of 15% VAT



Scan the code to identify high salt items and the time required to burn calories.