



GYMKHANA BITES

Venison Keema Naan, Cucumber & Cumin Raita (E, M, G) 423 Cal	55
Patiala Fried Chicken, Imli & Mint (M) 464 Cal	85
Potli Vegetable Samosa, Saunth Chutney (G, M, V) 356 Cal	60
Amritsari Shrimp & Queenies, Dill Raita (C, Mo, M) 512 Cal	110
Pappadam Selection, Tomato Kalongi Chutney, Nimbu	
Achari Raita, Mint & Coriander Chutney (M, G, V, Md) 187 Cal	35

NASHTA

Kid Goat Methi Keema, Salli, Pao (M, E, G) 542 Cal	85
Dosa, Chicken Pepper Fry, Coconut Chutney (Md, G, N, M, Ss) 373 Cal	85
Duck Egg Bhurji, Lobster, Malabar Paratha (G, E, M, C) 630 Cal	85
Old Delhi Beetroot Raj Kachori (M, G, V) 327 Cal	85
Aloo Chaat, Tamarind, Sev (M, V) 265 Cal	80
Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, Vg) 238 Cal	55

KEBABS, TIKKAS & CHOPS

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (M, E, Md) 433 Cal	105
Ajwaini Fish Tikka, Tomato Chutney (F, M, Md) 384 Cal	115
Lasooni Wild Tiger Prawns, Red Pepper Chutney (C, M) 488 Cal	165
Murgh Malai Tikka, Mint & Coriander Chutney (M) 503 Cal	105
Achari Paneer Tikka, Fig & Cashew Nut, Corn Chaat (M, N, V, Md) 376 Cal	95
Tandoori Broccoli, Chilli & Green Mango Raita (M, V, Md) 294 Cal	80
Tandoori Masala Lamb Chops, Walnut Chutney (M, N, Md) 512 Cal	185
Gilafi Lamb Seekh Kebab, Mustard & Mint Chutney (M, Md) 488 Cal	125
Tandoori Chicken, Indian Onion Salad, Walnut Chutney (M, N, Md) 512 Cal	125

BIRYANI

Tellicherry Lobster Biryani (C, Ss, M, N, Md) 542 Cal	185
Lamb Shank Biryani (G, M, Ss, N, E) 623 Cal	185
Baby Chicken Biryani (G, N, E, M, Ss) 489 Cal	135
Gucchi, Khumb & Truffle Pilau (G, E, Ss) 438 Cal	135

Served with: Pomegranate & Mint Raita

CURRY

Sikandari Lamb Raan (M, N) 2496 Cal	330
Goan Prawn Curry (C, M) 292 Cal	118
Wagyu Cheek Vindaloo 388 Cal	115
Chicken Butter Masala (M, N, Md) 474 Cal	110
Awadhi Chicken Korma (M, N) 438 Cal	110
Lamb Shank Roganjosht 474 Cal	165
Chettinad Lobster Masala (C, Md, Ss, M, G, E) 422 Cal	185

SABZI

Aloo Jeera (Vg) 265 Cal	50
Aubergine Bharta (Vg) 254 Cal	55
Saag Makai (M, V) 236 Cal	50
Dal Lasooni (M, V) 186 Cal	50
Dal Maharani (M, V) 285 Cal	60
Rajasthani Bhindi (Vg) 288 Cal	60
Chana Masala (Vg) 212 Cal	50

SIDES & CONDIMENTS

Bread Basket (G, M, E, V) 1170 Cal 55
Basmati Rice (Vg) 184 Cal 20, 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.

*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



LAMB RAAN FEAST

For the table

SAR 450 per person

Pappadam Selection, Tomato Kalongi Chutney, Nimbu Achari Raita
Mint & Coriander Chutney (M, G, V, Md) 187 Cal

Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, Vg) 238 Cal

Old Delhi Beetroot Raj Kachori (M, G, V) 327 Cal

Amritsari Shrimp & Queenies, Dill Raita (C, M, Mo) 230 Cal

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (M, E, Md) 433 Cal

Lasooni Wild Tiger Prawns, Red Pepper Chutney (C, M) 488 Cal

Sikandari Lamb Raan (M, N) 2496 Cal

Kesari Kashmiri Pulao (M, N, V) 228 Cal

Chicken Butter Masala (N, M, Md) 237 Cal

Served With: Dal Maharani (M, V) 147 Cal, Aloo Jeera (Vg) 265 Cal, Saag Makai (M, V) 118 Cal

Bread Basket (G, M, E, V) 1170 Cal

Add: Tandoori Masala Lamb Chop, Walnut Chutney (N, M, Md) 186 Cal SAR 65

Zafrani Angoori Rasmalai (M, V, N) 348 Cal

Gold Leaf Badami Kheer (M, N, G, V) 286 Cal

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(Ss) Sesame (Mo) Molluscs (L) Lupin (S) Soya (V) Vegetarian (Vg) Vegan.

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MEETHA

Gold Leaf Badami Kheer <i>(M, N, G, V)</i>	286 Cal	50
Gajar Halwa Tart, Basundi <i>(M, N, G, V)</i>	388 Cal	50
Saffron Pistachio Kulfi Falooda <i>(M, N, E)</i>	432 Cal	60
Gulab Jamun & Cardamom Mawa Rabri <i>(M, N, G, V)</i>	343 Cal	55
Zafrani Angoori Rasmalai <i>(M, N, V)</i>	348 Cal	50
Ice Cream & Sorbet Selection <i>(M, E)</i>	212 Cal	45

COFFEE

Single Espresso	3 Cal	18
Double Espresso	6 Cal	20
Latte <i>(M)</i>	190 Cal	20
Cappuccino <i>(M)</i>	80 Cal	20
Americano	6 Cal	20

TEA

Masala Chai <i>(M)</i> <i>Assam Tea, Masala, Reduced Milk</i>		25
French Earl Grey <i>Fragrant black tea, delicately infused with citrus fruits and French blue cornflowers</i>		32
Silver Moon <i>Green teas accented with a grand berry and vanilla bouquet Served with just a hint of spice</i>		32
Jasmine Pearls <i>The tender, silvery buds are intricately rolled into 'pearls' and then dried amid fresh aromatic jasmine flowers</i>		32
Royal Darjeeling Tea <i>Its flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots</i>		32

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The background of the entire page is a repeating pattern of peacocks and pink flowers. The peacocks are depicted in various poses, showing their vibrant blue, green, and brown feathers, with long, flowing tails. The pink flowers are stylized, resembling lilies or hibiscus, with multiple petals and green leaves. The pattern is dense and covers the entire page.

C O C K T A I L S

A selection of non-alcoholic cocktails,
inspired by the elite clubs of India, reimagined with
carefully sourced Indian produce



COCKTAILS

POMEGRANATE 'CHAMPAGNE' 65

(N) 63 Cal

Almond Blossom Tea, Gujarat Rose Petals, Pomegranate

KASHMIRI SOUR 55

(N) 86 Cal

Mountain Green Tea, Peach, Apple, Pistachio, Saffron

4TH RIFLES 55

86 Cal

Ginger Juice, Honey, Grated Cinnamon

QUININE SOUR 55

73 Cal

Lyres Dry London Spirit, Lemon, Tonic Syrup
Ginger, Curry Leaf

GREEN PARK SWIZZLE 55

58 Cal

Green Mango Cordial, Elderflower, Cucumber, Mint
Indian Lemon Juice, Cardamom

PASSIONFRUIT GOLA 55

68 Cal

Passionfruit, Basil, Rose, Honey, Shaved Ice

MALABAR PUNCH 55

(N) 74 Cal

Smoked Pineapple, Almond, Coconut

BILLIARD ROOM PUNCH 55

86 Cal

Jasmine Green Tea, Strawberry, Mango, Nutmeg

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INDIAN CLASSICS

POMEGRANATE NIMBU PANI 45

18 Cal

Pomegranate Cordial, Indian Lemon, Chaat Masala, Soda

Classic Nimbu Pani can be made upon request

MANGO LASSI 50

(M) 136 Cal

Alphonso Mango, Sweet Yoghurt, Coloured Coconut

SALTY MASALA LASSI 45

(M) 88 Cal

Yoghurt, Green Chilli, Coriander, Chopped Ginger, Chaat Masala

MANGO GINGER SHARBAT 45

82 Cal

Mango, Ginger, Basil Soda

GYMKHANA ICED TEA 45

32 Cal

Hibiscus, Jasmine, Citrus

COLD PRESS BLEND

WATERMELON & LYCHEE 45

56 Cal

Watermelon, Lychee, Basil

CUCUMBER & MINT 45

68 Cal

Apple, Cucumber, Mint

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MALTS

1936 LAGER, SWITZERLAND 48
(G) 76 Cal

SOFT DRINKS

COCA-COLA 23
105 Cal

COCA-COLA LIGHT 23
1 Cal

SPRITE 23
101 Cal

FANTA 23
101 Cal

WATER

VOSS STILL 375 ml 26

VOSS STILL 800 ml 37

VOSS SPARKLING 375 ml 26

VOSS SPARKLING 800 ml 38

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