



## LAMB RAAN FEAST

*For the table*

Pappadum Selection, Tomato Kalongi Chutney & Nimbu Achari Raita (M, G, Vg) 187 Cal

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

Old Delhi Beetroot Raj Kachori (M, Vg, G) 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, G) 228 Cal

Chicken Butter Masala (N, M) 237 Cal

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

Bread Basket (G, M, E) 1170 Cal

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

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

Gold Leaf Badami Kheer (N, M) 286 Cal

(C) Crustacean (Ce) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (Lu) Lupin (Md) Mustard (Mo) Molluscs (N) Nuts (P) Peanuts (S) Sesame (Sb) Soybean (So2) Sulphur dioxide (Su) Sulphur (V) Vegetarian (Vg) Vegan. 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. \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices are inclusive of 15% VAT.



## GYMKHANA BITES

Venison Keema Naan, Cucumber & Cumin Raita (E, M, G) 423 Cal  
Patiala Fried Chicken, Imli & Mint (G, M) 464 Cal  
Potli Vegetable Samosa, Saunth Chutney (G, M, Vg) 356 Cal  
Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, M, Vg) 238 Cal  
Pappadum Selection, Tomato Kalongi Chutney  
& Nimbu Achari Raita (G, M, Md) 187 Cal

## NASHTA

Kid Goat Methi Keema, Salli, Pao (M, E, G) 542 Cal  
Old Delhi Beetroot Raj Kachori (M, G, Vg) 327 Cal  
Dosa, Chicken Pepper Fry, Coconut Chutney (Md, G, N, M) 373 Cal  
Duck Egg Bhurji, Lobster, Malabar Paratha (G, E, M, C) 630 Cal  
Aloo Chaat, Tamarind, Sev (D, Vg) 265 Cal  
Amritsari Shrimp & Queenies, Dill Raita (C, Mo, M) 512 Cal

## KEBABS, TIKKAS & CHOPS

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

## BIRYANI

Telicherry Lobster Biryani (G, M, N, Sf) 542 Cal  
Lamb Shank Biryani (G, M, N) 623 Cal  
Baby Chicken Biryani (G, N, D) 489 Cal  
Gucchi, Khumb & Truffle Biryani (G, N, M, Ss) 438 Cal

Served with: Pomegranate & Mint Raita

## CURRY

Sikandari Lamb Raan (M, N) 2496 Cal  
Goan Prawn Curry (C, M) 292 Cal  
Wagyu Cheek Vindaloo 388 Cal  
Chicken Butter Masala (M, N) 474 Cal  
Awadhi Chicken Korma (M, N) 438 Cal  
Lamb Shank Roganjosh (M) 474 Cal  
Chettinad Lobster Masala (C, S, M) 422 Cal

## SABZI

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

## SIDES & CONDIMENTS

Kulcha Potato, Paneer, Onion 385 Cal (E, G, M) Warqi Parantha 443 Cal (M, E, G) Bread Basket 1170 Cal (M, E, G)  
Basmati Rice 184 Cal (V) Pomegranate & Mint Raita 97 Cal (M) Indian Onion & Green Chilli Salad 42 Cal (M, Vg)  
House Pickle 18 Cal (Md, V) Kachumber 38 Cal (Md, V)

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## MEETHA

- Gold Leaf Badami Kheer (M, N) 286 Cal  
Gajar Halwa Tart, Basundi (M, N, G) 388 Cal  
Saffron Pistachio Kulfi Falooda (M, N) 432 Cal  
Gulab Jamun & Cardamom Mawa Rabri (M, N, G) 343 Cal  
Zafrani Angoori Rasmalai (M, N, G) 348 Cal  
Ice cream & Sorbet Selection (M) 212 Cal

## COFFEE

- Single Espresso 3 Cal  
Double Espresso 6 Cal  
Latte (M) 190 Cal  
Cappuccino (M) 80 Cal  
Americano 6 Cal

## TEA

- French Earl Grey  
*Fragrant black tea, delicately infused with citrus fruits and French blue cornflowers*
- Silver Moon  
*Green teas accented with a grand berry and vanilla bouquet.  
Served with just a hint of spice*
- Jasmine Pearls  
*The tender, silvery buds are intricately rolled into 'pearls' and then dried amid fresh, aromatic jasmine flowers*
- Royal Darjeeling Tea  
*Its flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots*



# 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



## C O C K T A I L S

### POMEGRANATE 'CHAMPAGNE' *63 Cal*

Almond Blossom Tea, Gujarat Rose Petals, Pomegranate

### KASHMIRI SOUR *86 Cal*

Mountain Green tea, Peach, Apple, Pistachio, Saffron

### 4TH RIFLES *86 Cal*

Ginger Juice, Honey, Grated Cinnamon,  
1936 0% Beer, Gunpowder

### QUININE SOUR *73 Cal*

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

### GREEN PARK SWIZZLE *58 Cal*

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

### PASSION FRUIT GOLA *68 Cal*

Passion fruit, Basil, Rose, Honey

### MONSOON MARTINI *96 Cal*

Coconut, Espresso, Gold Vanilla Salt

### BILLIARD ROOM PUNCH *86 Cal*

Jasmine, Strawberry, Mango, Nutmeg

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## INDIAN CLASSICS

### NIMBU PANI *18 Cal*

Preserved Lemon Cordial, Indian Lemon, Chaat Masala, Soda

### POMEGRANATE NIMBU PANI *18 Cal*

Pomegranate Cordial, Indian Lemon, Chaat Masala, Soda

### MANGO LASSI *136 Cal*

Alphonso Mango, Sweet Yoghurt, Coloured Coconut

### SWEET LASSI *136 Cal*

Honey, Sweet Yoghurt

### SALTY MASALA LASSI *88 Cal*

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

### MASALA CHAI *78 Cal*

Assam Tea, Masala, Reduced Milk

## COLD PRESS BLEND

### SERENDIP SUNRISE *76 Cal*

Strawberry, Pineapple, Melon

### CUCUMBER COOLER *68 Cal*

Apple, Cucumber, Mint

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## M A L T S

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COBRA LAGER, UNITED KINGDOM *78 Cal*

## S O F T D R I N K S

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COCA-COLA *105 Cal*

COCA-COLA LIGHT *1 Cal*

SPRITE *101 Cal*

FANTA *101 Cal*

## W A T E R

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VOSS STILL *375 ml*

VOSS STILL *800 ml*

VOSS SPARKLING *375 ml*

VOSS SPARKLING *800 ml*

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## COFFEE

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SINGLE ESPRESSO *3 cal*

DOUBLE ESPRESSO *6 cal*

LATTE *190 cal*

CAPPUCCINO *80 cal*

AMERICANO *6 cal*

## TEA

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### FRENCH EARL GREY

Fragrant black tea, delicately infused with citrus fruits  
And french blue cornflowers

### ENGLISH BREAKFAST

Strong & bold black tea with mild floral undertones  
With mineral finish

### SILVER MOON

Green teas accented with a grand berry and vanilla bouquet.  
Served with just a hint of spice

### JASMINE PEARLS

The tender, silvery buds are intricately rolled into 'pearls' and  
Then dried amid fresh, aromatic jasmine flowers

### ROYAL DARJEELING TEA

It's lush black tea boasts an exquisite fragrance and a vibrant,  
Sparkling taste that develops remarkable overtones of ripe apricots

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