



TASTING MENU

Pappadum Selection, Tomato Kalongi Chutney
& Nimbu Achari Raita (D, G, V) 187 Cal

or

Gol Guppas, Jaljeera, Potato, Sprouting Moong (D, G, V) 165 Cal

Aloo Chaat, Tamarind, Sev (D, V) 130 Cal

or

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

Goan Cafreal Salmon Tikka, Tomato Chutney (F, D) 162 Cal

or

Gilafi Quail Seekh Kebab, Mustard & Mint Chutney (D) 244 Cal

or

Kid Goat Methi Keema, Salli, Pao (D, E, G) 271 Cal

Muntjac Biryani, Pomegranate & Mint Raita (D, N, G) 272 Cal

Chicken Butter Masala (N, D) 237 Cal

or

Goan Prawn Curry (C, D) 146 Cal

Served with:

Dal Maharani (D, V) 147 Cal & Saag Makai (D, V) 118 Cal

Bread Basket (G, D, E) 1170 Cal or Basmati Rice 184 Cal

Add: Tandoori Masala Lamb Chop, Walnut Chutney

(N, D) 186 Cal

Saffron Pistachio Kulfi Falooda (N, D) 432 Cal

or

Gold Leaf Badami Kheer (N, D) 286 Cal

VEGETARIAN TASTING MENU

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

or

Gol Guppas, Jaljeera, Potato, Sprouting Moong (D, G) 165 Cal

Aloo Chaat, Tamarind, Sev (D) 130 Cal

or

Samosa Chaat, Chana Masala, Saunth Chutney (D, G) 356 Cal

Achari Paneer Tikka, Fig & Cashewnut, Corn Chaat (N, D, Md) 165 Cal

or

Tandoori Broccoli, Green Chilli & Mango Ginger Raita (D) 147 Cal

or

Old Delhi Beetroot Raj Kachori (G, D) 244 Cal

Gucchi, Khumb & Truffle Biryani (D, G, N, S) 238 Cal

Chana Masala (G, D) 212 Cal

or

Aubergine Bharta (D) 298 Cal

Served with:

Dal Maharani (D, V) 147 Cal & Saag Makai (D, V) 118 Cal

Bread Basket (G, D, E) 1170 Cal or Basmati Rice 184 Cal

Saffron Pistachio Kulfi Falooda (N, D) 432 Cal

or

Gold Leaf Badami Kheer (N, D) 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.



LAMB RAAN FEAST

For the table

Pappadum Selection, Tomato Kalongi Chutney & Nimbu Achari Raita *(D, G, V) 187 Cal*

Gol Guppas, Jaljeera, Potato, Sprouting Moong *(G, D, V) 238 Cal*

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

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

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

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

Sikandari Lamb Raan *(D, N) 2496 Cal*

Kesari Kashmiri Pulao *(D, N, G) 228 Cal*

Chicken Butter Masala *(N, D) 237 Cal*

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

Bread Basket *(G, D, E) 1170 Cal*

Add: Tandoori Masala Lamb Chop, Walnut Chutney *(N, D) 186 Cal*

Zafrani Angoori Rasmalai *(D, N, G) 348 Cal*

Gold Leaf Badami Kheer *(N, D) 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, G, D) 423 Cal
Patiala Fried Chicken, Imli & Mint (G, D) 464 Cal
Punjabi Samosa, Saunth Chutney (G, D, V) 356 Cal
Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, D, V) 238 Cal
Pappadam Selection, Tomato Kalongi Chutney
& Nimbu Achari Raita (G, D, V) 187 Cal

NASHTA

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

KEBABS, TIKKAS & CHOPS

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

BIRYANI

Wild Muntjac Biryani (G, N, D) 542 Cal
Lamb Shank Biryani (G, N, D) 623 Cal
Baby Chicken Biryani (G, N, D) 489 Cal
Gucchi, Khumb & Truffle Biryani (G, N, D, S) 438 Cal

Served with: Pomegranate & Mint Raita

CURRY

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

SABZI

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

SIDES & CONDIMENTS

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

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MEETHA

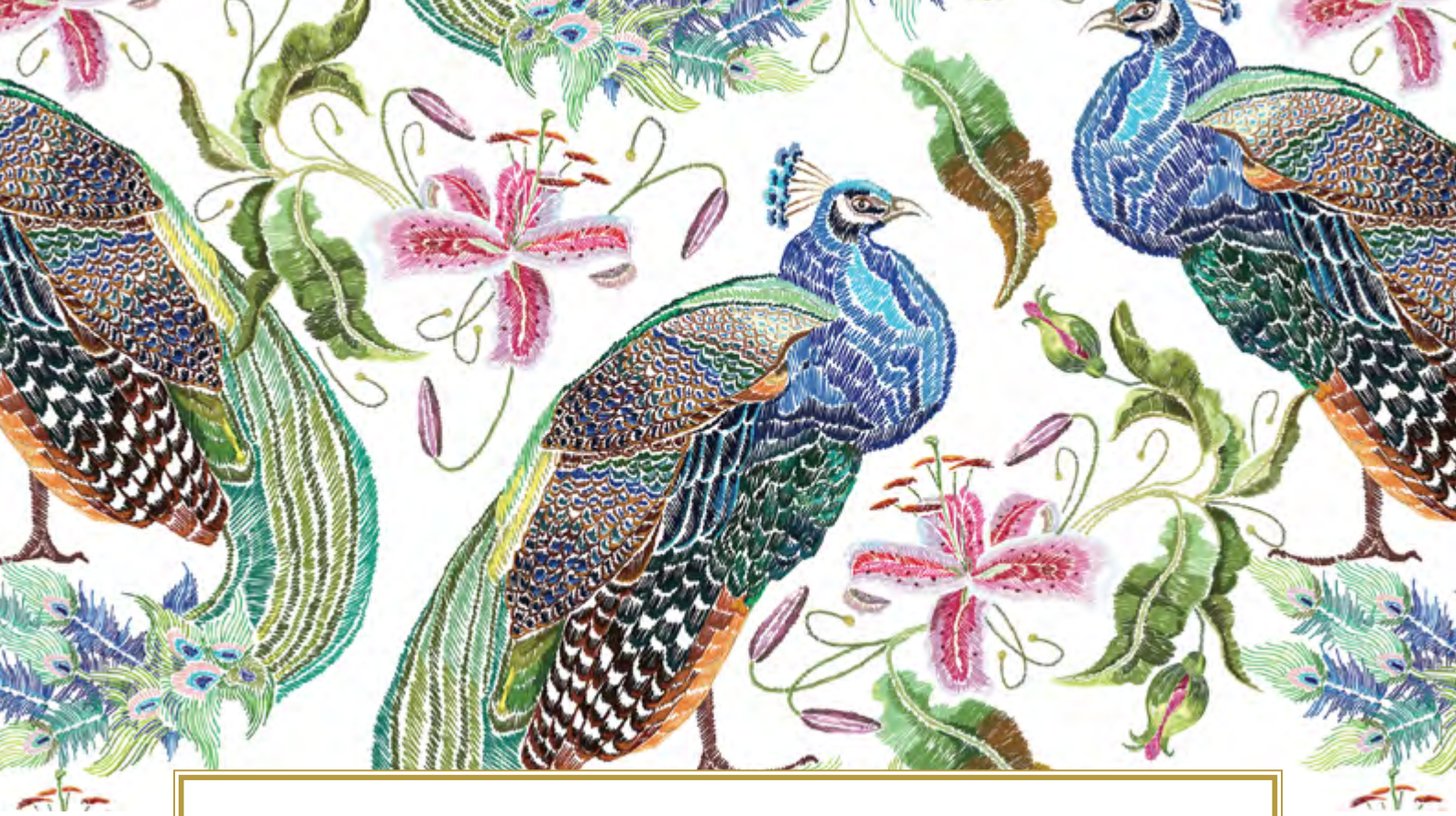
- Gold Leaf Badami Kheer (D, N) 286 Cal
Gajar Halwa Tart, Basundi (D, N, G) 388 Cal
Saffron Pistachio Kulfi Falooda (D, N) 432 Cal
Gulab Jamun & Cardamom Mawa Rabri (D, N, G) 343 Cal
Zafrani Angoori Rasmalai (D, N, G) 348 Cal
Ice cream & Sorbet Selection (D) 212 Cal

COFFEE

- Single Espresso 3 Cal
Double Espresso 6 Cal
Latte (D) 190 Cal
Cappuccino (D) 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 45*

Apple, Cucumber, Mint

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M A L T S

COBRA LAGER, UNITED KINGDOM *78 Cal*

1936 LAGER, SWITZERLAND *76 Cal*

S O F T D R I N K S

COCA-COLA *105 Cal*

COCA-COLA LIGHT *1 Cal*

SPRITE *101 Cal*

FANTA *101 Cal*

W A T E R

EIRA STILL 400 ML

EIRA STILL 700 ML

EIRA SPARKLING 400 ML

EIRA SPARKLING 700 ML

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C O F F E E

SINGLE ESPRESSO *3 Cal*

DOUBLE ESPRESSO *6 Cal*

LATTE *190 Cal*

CAPPUCCINO *80 Cal*

AMERICANO *6 Cal*

T E A

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 flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots

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