

Gymkhana at ARIA Resort & Casino Unveils First Look at Las Vegas Menu

International Powerhouse Chef Srikant Kumar to oversee restaurant's culinary team



Beef Shortrib Pepper Fry (credit: JKS Restaurants)

LAS VEGAS (November 12, 2025) – Gymkhana at ARIA Resort & Casino in Las Vegas, the first U.S. location of the acclaimed Two Michelin-starred London restaurant from JKS Restaurants, has unveiled an early look at the menu. Culinary influence comes from the breadth of India, with a focus on chaat-style sharing plates, tandoori-grilled specialties, classical regional curries, and biryanis.

Executive chef Srikant Kumar will spearhead the kitchen when the restaurant opens December 3. From New Delhi and Dubai to the United Kingdom and Washington, D.C., Chef Kumar is a culinary force with more than a decade of industry experience. He is a top-performing graduate of The Oberoi Centre of Learning and Development, where he earned a gold medal. His professional journey includes key roles at The Oberoi Resort in New Delhi, Amal at Armani Dubai, and the Michelin Bib Gourmand-awarded Karma Modern Indian in Washington, D.C.

“Gymkhana’s arrival to the States has been a long-held dream for our family and Las Vegas is the perfect city to share its bold, vibrant flavors with a new audience,” says Karam Sethi, Co-Founder and Food & Creative Director of JKS Restaurants. “The menu is tailored to celebrate our signature offerings while also welcoming new creations such as dishes with beef—a first for the brand. We’re excited to open the first Indian restaurant within a casino, bringing our unique culinary viewpoint to a global stage, and to have guests transported by the tastes, textures, and stories behind each dish.”

Culinary Specialties

The menu, divided into Appetizers, Kebabs & Tikkas, Curries & Biryanis, and Sabzis, includes many of the restaurant’s signature dishes, including *Tandoori Masala Lamb Chops*, *Chicken Butter Masala* and *Venison Biryani*. Exclusive to the ARIA Resort & Casino in Las Vegas location are the following dishes:

- *Wagyu Keema Naan*, a signature naan filled with spiced wagyu mince and served with cucumber and cumin raita.
- *Beef Shortrib Pepper Fry*, featuring tender short rib stir-fried with South Indian spices, coconut, and served with flaky paratha.
- *Goan Lobster Curry*, a rich and aromatic dish made with coconut milk, coriander, and red chili.

Gymkhana guests may enjoy dishes a la carte or opt for the tasting menu, including a vegetarian option, while set menus are available for large-format feasts.

Beverage Program

Diners can expect a world-class beverage program that will easily complement the cuisine and that is inspired by the celebrated cocktail traditions of India’s historic member clubs. Alongside signature cocktails, the menu will feature the Gymkhana ‘Punch Trolley Service’, a selection of large-serves presented tableside for up to 8 people to share, and Reserve Cocktails – exceptional interpretations of classic and contemporary cocktails using premium spirits.

Highlights include:

- *Maharaja Margarita*, a margarita worthy of royalty; smokey pineapple meets premium reposado tequila smokey, tropical and citrus forward.
- *Delhi Dalgona*, exclusive to the Las Vegas menu and inspired by the theatrical coffee carts of Delhi, this concoction is considered a reverse espresso martini where the vodka and creamy coconut is topped with a whipped espresso foam.

- *Pina Col-Lassi*, a clear pina colada mimicking the creamy and tropical flavors of South Indian's famous coconut lassis. Gymkhana's version carries a lighter, coastal character, reflecting South India's abundance of coconuts.
- *Patiala Peg*, a royal Old Fashioned inspired by Punjab's Patiala Peg, the cocktail is traditionally measured tableside from the tip of your index finger to your pinky.
- *Pegu Club 1880*, a reimagined classic from 1880s Rangoon, this cocktail consists of British gin mixed with Gymkhana's house-made grapefruit, lime cordial and tropical hops.

Gymkhana will be located off ARIA's main lobby with seating options at the bar, lounge and main dining room. Large groups and private dining requests can be accommodated by contacting ARIA Concierge. For more information and to book a reservation, visit Aria.com.

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About ARIA Resort & Casino

ARIA Resort & Casino is centrally located on the Las Vegas Strip and offers a wide range of amenities, including world-class dining at Din Tai Fung, Carbone, and CATCH, premium meeting and convention spaces, striking architecture, and sustainable design. Its unparalleled offerings also include a first-of-its-kind public Fine Art Collection, setting the standard for a new generation of resort experiences. ARIA is operated by MGM Resorts International (NYSE: MGM). For more information or reservations, visit ARIA.com, call toll-free at (866) 359-7757, or find us on Instagram, Facebook, and X.

About JKS Restaurants

Founded by the Sethi family in November 2008, JKS Restaurants encompasses 30 restaurants, earning 6 Michelin stars and 6 Michelin bibs. Karam Sethi leads food development, concept creation, and talent scouting; Sunaina Sethi serves as People Director; and Jyotin Sethi is CEO, overseeing all aspects of the group. To explore JKS Restaurants' full portfolio, visit jksrestaurants.com.

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