



# Trishna

## TASTE OF TRISHNA EASTER MENU

**LUNCH TASTING (12:00 - 14:30)**

**EARLY EVENING (17:00 - 18:15)**

*(Available between 29th March-31st March)*

3 courses £50.00

4 courses £55.00

Served with “**Diwana Royale**”

(Hibiscus cold brew tea infusion, Chinati Vergano aperitif topped with Prosecco & Hibiscus flower)

### VARIETY OF PAPADS AND CHUTNEYS

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#### NANDU VARUVAL

[masala fried soft shell crab, white crab, tomato chutney]

or

#### COCONUT & CORN TIKKI

[sweetcorn, curry leaf, mint & mango murabba, baby corn bhaji]

or

#### DUCK CHUTNEY SEEKH

[tomato tokku, Kashmiri chilli, shallots, pineapple chutney]

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#### JACKFRUIT PEPPER FRY

[Indian onion, curry leaf, pepper, Malabar parotta]

or

#### BEEF SHORTRIB COCONUT FRY

[podi uttapam, coconut & chilli chutney, pickled shallot]

or

#### DILL & PEPPER SALMON TIKKA

[royal cumin, dill raita, smoked raw papaya & samphire chaat]

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#### MATAR PANEER MAKHANE

[cardamom, cashew nut, lotus seeds, kasoori methi]

or

#### PEPPER CHICKEN BIRYANI

[saffron rice, tandoori pepper chicken, cashew nut, pink peppercorn raita]

or

#### GONGURA LAMB

[Welsh lamb, pickled sorrel leaves, poppy seeds, Guntur teja chilli]

or

#### WILD MUSHROOM PILAU

[oyster, shiitake, shimeji, truffle oil, pink peppercorn raita]

Served with [chettinad potato roast, dal panchmel, basmati rice, bread basket]

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#### ANJEER MAKHANE KI KHEER

[caramelised fig, coconut brittle, pistachio kulfi, toasted lotus seeds]

or

#### CUSTARD APPLE KULFI

[falooda, basil seeds, gulab jamun, patissa crumble]

or

#### PASSION FRUIT GINGER MALAI

[kataifi, saffron pearls, chocolate & chilli jelly]

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.

A discretionary 13.5% gratuity will be added to your bill.

All prices include VAT.