

Trishna

TASTE OF TRISHNA – DIWALI MENU

Available from 5th – 11th November 2018 – all menus are subject to change

6 courses £70.00

Sommelier wine pairing additional £75.00 (please ask your sommelier)

Prestige wine pairing additional £105.00 (see below)

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]

'Cuvée 740' Brut, Jacquesson, Champagne, France NV

or

KOLIWADA SQUID & SHRIMPS [black pepper, curry leaves, Indian onion, ground rice]

Arbois Tradition, Domaine Rolet Père et Fils, Jura, France, 2009

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]

Sauvignon Blanc/Chenin, Notary Public, Santa Barbara County, USA 2014

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]

Roussanne, Domaine de la Terre Rouge Monarch Mine Vineyard, Sierra Nevada Foothills, USA, 2010

RED LEG PARTRIDGE CHUKKA [curry leaves, black pepper, Indian onion, parotta]

Zinfandel, Sebastiani, Sonoma County, USA 2014

or

BATER SHAMI KEBAB [mint, cardamom, ginger & tamarind chutney, quail scotch eggs]

Cabernet Franc, Ronco delle Betulle, Friuli-Venezia Giulia, Italy 2014

HIRAN KI BOTI [tandoori venison haunch, pickled venison, tadka dahi]

Pinot Noir, Ataraxia, Hemel-en-Aarde, South Africa 2015

or

TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

Rioja Reserva Especial, Urbina, Spain 1998

MEEN MANGA CURRY [hake fillet, raw mango, Malabar tamarind]

Meursault, Morey-Blanc, Burgundy, France 2000

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]

Cuvée Fernand Vaquer, Domaine Vaquer, Cotes Catalan, France 1986

Served with: Makai Saag, Hyderabad Dal, Bread Basket, Basmati Rice

GULABI CHENNA PAYESH [rose milk dumplings, gulkhand, almond]

Justino's Colheita, Madeira, Portugal 1996

or

ORANGE MALPUA RABRI [candied orange zest, lacha rabri, blood orange sorbet]

Riesling Kappelweg de Rohrschwihr Vendanges Tardives, Rolly Gassmann, Alsace, France 2000

An optional 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.

Trishna

TASTE OF TRISHNA – DIWALI VEGETARIAN MENU

Available from 5th – 11th November 2018 – all menus are subject to change

6 courses £65.00

Sommelier wine pairing additional £75.00 (please ask your sommelier)

Prestige wine pairing additional £105.00 (see below)

TAWA SUBZ SALAD [candy beetroot, broccoli, lotus root, peashoot, mustard dressing]

Arbois Tradition, Domaine Rolet Père et Fils, Jura, France 2009

or

ALOO CHAT [potato, masala chickpea, tamarind, sweet yoghurt]

'Cuvée 740' Brut, Jacquesson, Champagne, France NV

ARTICHOKE & SQUASH SAMOSA [masala peas, toasted pumpkin seeds, chutney, murabba]

Roussanne, Domaine de la Terre Rouge Monarch Mine Vineyard, Sierra Nevada Foothills 2010

or

WILD MUSHROOM CHUKKA [shimeji, shitake, oyster, curry leaves, black pepper, parotta]

Zinfandel, Sebastiani, Sonoma County, USA 2014

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat]

Finca Allende Blanco, Rioja, Spain 2013

SUBZ SEEKH KEBAB [organic sprout chat, curry leaf oil, mint chutney]

Sauvignon Blanc/Chenin, Notary Public, Santa Barbara County, USA 2014

PANEER MATAR MAKHANE [lotus seeds, snow peas, cashew, kasoori methi]

Meursault, Morey-Blanc, Burgundy, France 2000

or

BAIGAN KOHLAPURI [baby aubergine, dry red chilli, sesame seeds]

Cuvée Fernand Vaquer, Domaine Vaquer, Cotes Catalan, France 1986

Served with: Makai Saag, Hyderabadi Dal, Bread Basket, Basmati Rice

GULABI CHENNA PAYESH [rose milk dumplings, gulkhand, almond]

Justino's Colheita, Madeira, Portugal 1996

or

ORANGE MALPUA RABRI [candied orange zest, lacha rabri, blood orange sorbet]

Riesling Kappelweg de Rohrschwihr Vendanges Tardives, Rolly Gassmann, Alsace, France 2000