

Trishna

DESSERTS

KESARI TEELI KULFI	9.00
[gajjar halwa, rabri falooda, dehydrated berries]	
<i>Riesling, Elesko, Modra, Slovakia 2011</i>	10.00
PISTACHIO & FIG KHEER	8.00
[cardamom rice pudding, pistachio kulfi, fig confiture]	
<i>Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2017</i>	6.00
DOUBLE KA MEETHA	8.50
[bread & butter pudding, saffron milk]	
<i>Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014</i>	10.00
CHOCOLATE MOUSSE CHIKKI	9.50
[pistachio chikki, candied orange zest, cardamom kulfi]	
<i>Maury 'Solera 1928' Cask 931, Roussillon, France NV</i>	12.00
GULAB JAMUN	8.50
[mini jamun, earl grey ice cream]	
<i>Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2017</i>	9.00
TRISHNA CHRISTMAS PUDDING	9.00
[mince ghujias, Christmas pudding ice cream]	
<i>Maury 'Solera 1928' Cask 931, Roussillon, France NV</i>	12.00
ICE CREAM [3 scoops]	7.50
[rose & white chocolate, cardamom, earl grey]	
<i>Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2017</i>	6.00
SORBET [3 scoops]	7.50
[lychee, plum & tamarind, mango & passion fruit]	
<i>Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2017</i>	6.00

An optional 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts. Menu available from 1st December 2018.

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DIGESTIF COCKTAILS

Sandalwood Old Fashioned **11.00**

Buffalo Trace, Sandalwood, Orange, Demerara Sugar

Amrut Old Fashioned **12.00**

Amrut Single Malt, Coriander, Nutmeg, Benedictin

Monsoon Martini **10.00**

Ketel One, Espresso, Monsoon Coffee Bitters

COGNAC (50ml)

H by Hine **9.50**

Le Reviseur VS **9.00**

Maxime Trijol VSOP **12.00**

ARMAGNAC (50ml)

Clos Martin 1989 **17.00**

CALVADOS (50ml)

Domaine L. Dupont VSOP **11.00**

INDIAN SPECIALITIES

Mysore coffee

Bombay chai

4.50

TEA/ COFFEE

Available on request