

Trishna

TASTE OF TRISHNA – GAME MENU

6 courses £70.00

Sommelier wine pairing additional £65.00 (see below)

Prestige wine pairing additional £105.00 (please ask your sommelier)

MALLARD CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Riesling Spätlese, Erdener Treppchen, Weingut Max Ferdinand Richter, Germany 2016

RED LEG PARTRIDGE CHUKKA [curry leaves, black pepper, Indian onion, parotta]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013

BATER SHAMI KEBAB [mint, cardamom, ginger & tamarind chutney, quail scotch eggs]
Unlitro, Ampeleia, Tuscany, Italy 2017

HIRAN KI BOTI [tandoori venison haunch, venison bonda, tadka dahi, dry coconut chutney]
Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2015

WILD BOAR BIRYANI [basmati rice, saffron, mint, fried onion, pink peppercorn raita]
Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017

Served with [Makai Saag, Hyderabad Dal, Bread Basket, Basmati Rice]

DOUBLE KA MEETHA [bread & butter pudding, saffron milk]
Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014

or

KESARI TEELI KULFI [gajjar halwa, rabri falooda, dehydrated berries]
Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2017