

# 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)

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

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

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

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

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**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]

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**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*