

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

5 courses £65.00

Sommelier wine pairing additional £60.00 (see below)

Prestige wine pairing additional £90.00 (please ask your sommelier)

TELICHERRY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney]
Reto, Juan Antonio Ponce, Manchuela, Spain 2018

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Prunus Branco, Dao, Portugal 2017

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2017

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2014

MEEN MANGA CURRY [hake, raw mango, Malabar tamarind]
Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2016

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Gran Reserva, Bodegas Petralanda, Rioja, Spain 2008

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

INDIAN MANGO & SAFFRON KHEER [smoked jelly, mango pearls, coconut chikki, sorbet]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2018

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, coconut malai, coconut & lime sorbet]
Riesling, Elesko, Modra, Slovakia 2011

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

7 courses £75.00

Sommelier wine pairing additional £75.00 (see below)
Prestige wine pairing additional £105.00 (please ask your sommelier)

NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney]
País Volcánico, A Los Viñateros Bravos, Itata Valley, Chile 2018

BATER SHAMI KEBAB [mint, cardamom, ginger & tamarind chutney, quail scotch eggs]
Karmazin, Boleradice, Petr Koráb, Moravia, Czech Republic 2017

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Prunus Branco, Dao, Portugal 2017

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2017

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
Brut Réserve, Philippe Gonet, Champagne, France NV

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2014

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

KOZHIKODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]
Dosset Vino Rosso, Fernando Principiano, Piemonte, Italy 2018

or

DORSET BROWN CRAB [coconut oil, pepper, chilli, garlic]
Petit Manseng, Symphonia, King Valley, Australia 2008

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

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, orange zest, cardamom ice cream]
10 Year Old Tawny Port, Quinta de Romaneira, Douro, Portugal

or

STRAWBERRY & APRICOT KULFI [apricot jelly, basil seeds, dehydrated berries]
Riesling, Elesko, Modra, Slovakia 2011

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. Please note all game may contain shot. An optional 12.5% gratuity will be added to your bill. All prices include VAT.