

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 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

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 [cod fillet, raw mango, Malabar tamarind]
Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2016

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Vall Por, Celler Sangenís i Vaqué, Priorat, Spain 2006

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 [squid ink tuile, 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

KESARI TEELI KULFI [gajjar halwa, rabri falooda, dehydrated berries]
Riesling, Elesko, Modra, Slovakia 2011