

# 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)

---

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

---

**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]  
*Unlitro, Ampeleia, Tuscany, Italy 2017*

---

**MALLARD CHUTNEY SEEKH** [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]  
*Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013*

or

**TANDOORI LAMB CHOP** [Kashmiri chilli, ginger, crushed onion, kasundi mooli]  
*Lost Barrel, Oveja Negra, Curicó and Maule Valley, Chile 2015*

---

**MEEN MANGA CURRY** [hake 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 Sengenès i Vaqué, Priorat, Spain 2006*

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

---

**PISTACHIO & FIG KHEER** [cardamom rice pudding, pistachio kulfi, fig confiture]  
*Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2017*

or

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

# 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)

---

**KOLIWADA SQUID & SHRIMPS** [curry leaves, Indian onion, raw mango & coconut chutney]  
*Reto, Juan Antonio Ponce, Manchuela, Spain 2017*

---

**NARIYAL SCALLOPS** [squid ink tuile, coconut chips, vermicelli upma, chilli & coconut chutney]  
*Brut Réserve, Philippe Gonet, Champagne, France NV*

---

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

or

**RED LEG PARTRIDGE CHUKKA** [curry leaves, black pepper, Indian onion, parotta]  
*Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017*

---

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

---

**TANDOORI LAMB CHOP** [Kashmiri chilli, ginger, crushed onion, kasundi mooli]  
*Lost Barrel, Oveja Negra, Curicó and Maule Valley, Chile 2015*

or

**MALLARD CHUTNEY SEEKH** [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]  
*Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013*

---

**NIZAMI CHICKEN KORMA** [cashew nut, poppy seeds, kewra water]  
*Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2016*

or

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

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

---

**CHOCOLATE MOUSSE CHIKKI** [pistachio chikki, orange zest, cardamom ice cream]  
*Maury 'Solera 1928' Cask 931, Roussillon, France NV*

or

**GULAB JAMUN** [mini jamun, earl grey ice cream]  
*Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2017*