

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

5 courses £65.00

Prestige wine pairing additional £90.00

TELICHERY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney]
Grüner Veltliner, Alwin & Stefanie Jurtschitsch Terrassen, Kamptal, Austria 2017

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
Roussanne, Domaine de la Terre Rouge Monarch Mine Vineyard, Sierra Nevada Foothills 2010
or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
Finca Allende Blanco, Rioja, Spain 2015

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Moulin-à-Vent Cuvée Vieilles Vignes, Hubert Lapierre, France 2012
or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Cuvée Fernand Vaquer, Domaine Vaquer, Cotes Catalan, France 1986

MEEN MANGA CURRY [hake fillet, raw mango, malabar tamarind]
Saint-Aubin 1er Cru, Les Frionnes, Hubert Lamy, Burgundy, France 2013
or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Volnay 1er Cru, Santenots, Domaine Roblet-Monnot, Burgundy, France 2008

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

PISTACHIO & FIG KHEER [cardamom rice pudding, pistachio kulfi, fig confiture]
Riesling Kappelweg de Rohrschwihr Vendanges Tardives, Rolly Gassmann, Alsace, France 2005
or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, coconut malai, coconut & lime sorbet]
Justino's Colheita, Madeira, Portugal 1996

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TASTE OF TRISHNA – KOLIWADA MENU

7 courses £75.00

Prestige wine pairing additional £105.00

NARIYAL SCALLOPS [squid ink tuile, coconut chips, vermicelli upma, chilli & coconut chutney]
Fidèle Extra Brut, Vouette et Sorbée, France, 2015

BATER SHAMI KEBAB [mint, cardamom, ginger & tamarind chutney, quail scotch eggs]
Finca Allende Blanco, Rioja, Spain 2015

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Jasnieres, Cuvée Speciale, Domaine de la Roche Bleue, USA 2015

or

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
Roussanne, Domaine de la Terre Rouge Monarch Mine Vineyard, Sierra Nevada Foothills 2010

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Moulin-à-Vent Cuvée Vieilles Vignes, Hubert Lapierre, France 2012

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Cuvée Fernand Vaquer, Domaine Vaquer, Cotes Catalan, France 1986

or

HIRAN KI BOTI [tandoori venison haunch, pickled venison, tadka dahi, dry coconut chutney]
Zinfandel, Sebastiani, Sonoma County, USA 2015

KOZHIKODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]
Volnay 1er Cru, Santenots, Domaine Roblet-Monnot, Burgundy, France 2008

or

DORSET BROWN CRAB [coconut oil, pepper, chilli, garlic]
Saint-Aubin 1er Cru, Les Frionnes, Hubert Lamy, Burgundy, France 2013

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

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, orange zest, cardamom ice cream]
Justino's Colheita, Madeira, Portugal 1996

or

DOUBLE KA MEETHA [bread & butter pudding, saffron milk]
Riesling Kappelweg de Rohrschwihr Vendanges Tardives, Rolly Gassmann, Alsace, France 2005

An optional 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.