

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

TEEN MIRCHI TURKEY [Szechwan pink & black peppercorns, cranberry chutney]
Furmint, Bott Frigyes, Južnoslovenská, Slovakia 2014

MEEN MANGA CURRY [hake fillet, raw mango, malabar tamarind]
Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2015

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Vall Por, Celler-Sangenis 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

TRISHNA CHRISTMAS PUDDING [mince ghujias, Christmas pudding ice cream]
Maury 'Solera 1928' Cask 931, Roussillon, France NV

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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]
Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013

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

TEEN MIRCHI TURKEY [Szechwan pink + black peppercorns, cranberry chutney]
Furmint, Bott Frigyes, Južnoslovenská, Slovakia 2014

NIZAMI CHICKEN KORMA [cashew nut, poppy seeds, kewra water]
Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2015

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