

Trishna

TASTE OF TRISHNA – SEAFOOD MENU

6 courses £70.00

Sommelier wine pairing additional £65.00 (see below)

Prestige wine pairing additional £105.00 (please ask your sommelier)

NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney]

Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2016

TELICHERY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney]

Reto, Juan Antonio Ponce, Manchuela, Spain 2018

or

SEAFOOD PANIYARAM [prawn, scallop, coconut & crab chutney, gunpowder]

País Volcánico, A Los Viñateros Bravos, Itata Valley, Chile 2018

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]

Prunus Branco, Dao, Portugal 2017

or

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]

Brut Réserve, Philippe Gonet, Champagne, France NV

TANDOORI MUSTARD PRAWN [Dijon & whole grain mustard, shrimp chutney, idiyappam]

Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]

Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2017

DORSET BROWN CRAB [coconut oil, pepper, chilli, garlic]

Petit Manseng, Symphonia, King Valley, Australia 2008

or

MEEN MANGA CURRY [cod, raw mango, Malabar tamarind]

Maluzija Santa Lucia, Kozlovic, Istria, Croatia 2016

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

ORANGE MALPUA RABRI [pistachio kalakhand, fennel, candied orange zest]

Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2018

or

DOUBLE KA MEETHA [bread & butter pudding, saffron milk]

Riesling, Elesko, Modra, Slovakia 2011