

Trishna

TASTE OF TRISHNA – SEAFOOD MENU

6 courses £70.00

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

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

Grüner Veltliner, Alwin & Stefanie Jurtschitsch Terrassen, Kamptal, Austria 2017

or

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

Moulin-à-Vent Cuvée Vieilles Vignes, Hubert Lapierre, France 2012

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

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

Finca Allende Blanco, Rioja, Spain 2015

or

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

Cuvée Fernand Vaquer, Domaine Vaquer, Cotes Catalan, France 1986

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

Saint-Aubin 1er Cru, Les Frionnes, Hubert Lamy, Burgundy, France 2013

or

MEEN MANGA CURRY [hake fillet, raw mango, malabar tamarind]

Volnay 1er Cru, Santenots, Domaine Roblet-Monnot, Burgundy, France 2008

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

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

Justino's Colheita, Madeira, Portugal 1996

or

KESARI TEELI KULFI [gajjar halwa, rabri falooda, dehydrated berries]

Riesling Kappelweg de Rohrschwihl Vendanges Tardives, Rolly Gassmann, Alsace, France 2005