

Trishna

TASTE OF TRISHNA – SEAFOOD MENU

6 courses £70.00

Sommelier wine pairing additional £70.00 (see below)

Prestige wine pairing additional £95.00 (please ask your sommelier)

NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney]
Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018

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

or

TELICHERY SQUID & SHRIMPS [curry leaves, Indian onion, raw mango & coconut chutney]
Albilla, Reto, Juan Antonio Ponce, Manchuela, Spain 2018

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Prunus Branco, Gota Winery, Dão, Portugal 2017

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2018

MEEN MANGA CURRY [hake, raw mango, Malabar tamarind]
Malvazija, Kozlovic, Istria, Croatia 2018

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]

DOUBLE KA MEETHA [bread & butter pudding, saffron milk, pistachio nougat]
Mád Late Harvest, Mád Wine Kft, Tokaji, Hungary 2016

or

FIG & PISTACHIO KHEER [cardamom, fig confiture, pistachio kulfi]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2018

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