

# Trishna

## TASTE OF TRISHNA – NEW YEAR'S EVE MENU

All menus are subject to change

6 courses £95.00

Sommelier wine pairing additional £75.00 (see below)

Prestige wine pairing additional £110.00 (ask your sommelier)

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

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**HARIYALI BREAM** [green chilli, coriander, smoked tomato kachumber]  
*Reto, Juan Antonio Ponce, Manchuela, Spain 2017*

or

**SHAHI SALMON TIKKA** [royal cumin, dill leaves, smoked raw papaya & samphire chat]  
*Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017*

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**NATIVE LOBSTER CHUKKA** [curry leaves, black pepper, string hoppers]  
*Furmint, Bott Frigyes, Južnoslovenská, Slovakia 2014*

or

**MALLARD CHUTNEY SEEKH** [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]  
*Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2013*

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**TANDOORI LAMB CHOP** [Kashmiri chilli, ginger, crushed onion, kasundi mooli]  
*Lost Barrel, Oveja Negra, Curicó and Maule Valley, Chile 2015*

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**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]

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**GULAB JAMUN** [mini jamun, earl grey ice cream]  
*Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2017*

or

**CHOCOLATE MOUSSE CHIKKI** [pistachio chikki, orange zest, cardamom ice cream]  
*Maury 'Solera 1928' Cask 931, Roussillon, France NV*

# Trishna

## TASTE OF TRISHNA – VEGETARIAN NEW YEAR'S EVE MENU

All menus are subject to change

6 courses £95.00

Sommelier wine pairing additional £75.00 (see below)

Prestige wine pairing additional £110.00 (ask your sommelier)

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**TAWA SUBZ SALAD** [candy beetroot, broccoli, lotus root, peashoot, mustard dressing]

*Reto, Juan Antonio Ponce, Manchuela, Spain 2017*

or

**ALOO CHAT** [potato, masala chickpea, tamarind, sweet yoghurt]

*Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2017*

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**ARTICHOKE & SQUASH SAMOSA** [masala peas, toasted pumpkin seeds, chutney, murabba]

*Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2015*

or

**WILD MUSHROOM CHUKKA** [shimeji, shitake, oyster, curry leaves, black pepper, parotta]

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

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**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, corn & pomegranate chat]

*Prunus Branco, Dao, Portugal 2017*

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**SUBZ SEEKH KEBAB** [organic sprout chat, curry leaf oil, mint chutney]

*Petit Manseng, Symphonia, King Valley, Australia 2008*

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**PANEER MATAR MAKHANE** [lotus seeds, snow peas, cashew, kasoori methi]

*Riesling Spätlese, Erdener Treppchen, Weingut Max Ferdinand Richter, Germany 2016*

or

**BAINGAN KOHLAPURI** [baby aubergine, dry red chilli, sesame seeds]

*Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017*

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

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**GULAB JAMUN** [mini jamun, earl grey ice cream]

*Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2017*

or

**CHOCOLATE MOUSSE CHIKKI** [pistachio chikki, orange zest, cardamom ice cream]

*Maury 'Solera 1928' Cask 931, Roussillon, France NV*