

# Trishna

## VALENTINE'S DAY MENU

7 courses £95.00

Sommelier wine pairing additional £75.00 (see below)

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

### Valentine's Day Cocktail Apéritif

Rosehip & Hibiscus liquor, Brut Réserve NV Champagne, Philippe Gonet £15.00

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#### PEPPER CRAB KHANDVI [Dorset crab, coconut, masago]

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

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#### NARIYAL SCALLOPS [squid ink tuile, coconut chips, vermicelli upma, chilli & coconut chutney]

*Volcanico Pais, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018*

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#### BATER SHAMI KEBAB [quail scotch eggs, ginger chutney, masala puff]

*Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee 2017*

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#### RED MULLET RECHEADO [stuffed red mullet, spiced Goan cutlet, prawn pickle]

*Furmint, Bott Frigyes, Južnoslovenská, Slovakia 2017*

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#### TANDOORI LAMB CHOP [kashmiri chilli, ginger, kasundi mooli]

*Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2014*

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#### MALWANI JHEENGA CURRY [black tiger prawns, tamarind, coconut]

*Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2016*

or

#### PORK BELLY PEPPER ROAST [koorka, curry leaves, tellicherry pepper]

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

Served with Carrot & Bean Thoran, Dal Panchmel, Bread Basket, Basmati Rice

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#### TANDOORI PINEAPPLE & COCONUT [pineapple & coconut malai, pineapple chips, coconut jelly]

*Riesling, Elesko, Modra, Slovakia 2011*

or

#### GULABI CHENNA PAYESH [rose rabri, pistachios, rose petal chutney]

*Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2017*

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

# Trishna

## VALENTINE'S DAY VEGETARIAN MENU

7 courses £95.00

Sommelier wine pairing additional £75.00 (see below)

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

### Valentine's Day Cocktail Apéritif

Rosehip & Hibiscus liquor, Brut Réserve NV Champagne, Philippe Gonet £15.00

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**GOATS CHEESE KHANDVI** [mint & coriander chutney, coconut, sago pearls]  
*Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2017*

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**NARIYAL MAKAI** [sweetcorn & coconut tikki, babycorn pakora, ginger chutney]  
*Petit Manseng, Symphonia, King Valley, Australia 2008*

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**TANDOORI GOBHI MUSALLAM** [cauliflower & saffron chutney, pickled romanesco, gajjar murabba]  
*Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2017*

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**WILD MUSHROOM GALOUTI** [sheermal, black truffle shaving, mint & morel chutney]  
*Sino da Romaneira, Quinta do Romaneira, Douro, Portugal 2014*

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**LEMON&CHILLI PANEER TIKKA** [kaffir lime, lemon zest, smoked papaya & peanut chat]  
*Volcanico Pais, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018*

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**HYDERABADI SUBZ KOFTA** [saffron, cashewnut, rose water]  
*Malvazija Santa Lucia, Kozlovic, Istria, Croatia 2016*

or

**SOYA KEEMA UTHAPAM** [green peas, curry leaves, coconut&chilli chutney]  
*Zweigelt Kieselstein, Claus Preisinger, Neusiedlersee, Austria 2017*

Served with Carrot & Bean Thoran, Dal Panchmel, Bread Basket, Basmati Rice

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**TANDOORI PINEAPPLE & COCONUT** [pineapple & coconut malai, pineapple chips, coconut jelly]  
*Riesling, Elesko, Modra, Slovakia 2011*

or

**GULABI CHENNA PAYESH** [rose rabri, pistachios, rose petal chutney]  
*Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2017*

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