

Trishna

TASTE OF TRISHNA – DIWALI MENU

Available Monday 21st to Sunday 27th October

6 courses £75.00

Sommelier wine pairing £75.00 (see below)

Prestige wine pairing £105.00 (please ask your sommelier)

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

or

BATER SHAMI KEBAB [mint, cardamom, ginger & tamarind chutney, quail scotch eggs]
Karmazin, Boleradice, Petr Koráb, Moravia, Czech Republic 2017

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

or

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

RED LEG PARTRIDGE CHUKKA [curry leaves, black pepper, Indian onion, parotta]
Chinon, La Plaisante et l'Oyeuse de Bon Breton, Maison Foucher-Lebrun, France 2018

or

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

HIRAN KI BOTI [tandoori venison haunch, pickled venison, bonda]
Gran Reserva, Bodegas Petralanda, Rioja, Spain 2008

or

TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2015

KOZHICODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]
Dosset, Principiano Ferdinando, Piemonte, Italy 2018

or

DORSET BROWN CRAB [coconut oil, pepper, chilli, garlic]
Petit Manseng, Symphonia, King Valley, Australia 2008

or

WILD BOAR BIRYANI [basmati rice, saffron, mint, fried onion, pink peppercorn raita]
Karmazin, Boleradice, Petr Koráb, Moravia, Czech Republic 2017

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

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, orange zest, cardamom ice cream]
Justino's Colheita, Madeira, Portugal 1996

or

JAGGERY & BANANA KHEER [coconut chikki, pine nuts, cinnamon kulfi]
Gewürztraminer, Granos Nobles, Luigi Bosca, Mendoza, Argentina 2018

or

SAFFRON POACHED PEAR CHEESECAKE [fennel & pear jelly, caramel & nuts ice cream]
L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2017

Trishna

TASTE OF TRISHNA – VEGETARIAN DIWALI MENU

Available Monday 21st to Sunday 27th October

6 courses £70.00

Sommelier wine pairing £75 (see below)

Prestige wine pairing £105 (please ask your sommelier)

ALOO CHAT [ratte potato, masala chickpea, tamarind, sweet yoghurt]
Malvazija, Kozlovic, Istria, Croatia 2018

or

TAWA SUBZ SALAD [candy beetroot, purple carrot, lotus root, pea shoot, mustard dressing]
Hambledon Classic Cuvée, Hampshire, England NV

COCONUT & CORN TIKKI [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]
Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chat]
Reto, Juan Antonio Ponce, Manchuela, Spain 2018

BADAMI BROCOLLI [cardamom, mace, almond, gajar murabba, broccoli & garlic chutney]
Pinot Gris, Domaine Marcel Deiss, Alsace, France 2015

IYENGAR AUBERGINE VARUVAL [fennel, dry red chilli, shallots, curry leaf]
País Volcánico, A Los Viñateros Bravos, Itata Valley, Chile 2018

or

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, cardamom, paneer]
Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

or

WILD MUSHROOM PILAU [girolles, trompette, shimeji, pink peppercorn raita]
Chinon, La Plaisante et l'Oyeuse de Bon Breton, Maison Foucher-Lebrun, France 2018

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

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, orange zest, cardamom ice cream]
10 Year old Tawny Port, Quinta de Romaneira, Douro, Portugal

or

JAGGERY & BANANA KHEER [coconut chikki, pine nuts, cinnamon kulfi]
Gewürztraminer, Granos Nobles, Luigi Bosca, Mendoza, Argentina 2018

or

SAFFRON POACHED PEAR CHEESECAKE [fennel & pear jelly, caramel & nuts ice cream]
L`Ondenc Doux, Domaine Plageoles, Gaillac, France 2017