

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

5 courses £65.00

Sommelier wine pairing additional £60.00 (see below)

Prestige wine pairing additional £90.00 (please ask your sommelier)

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]

Brut Réserve, Philippe Gonet, Champagne, France NV

or

TELICHERRY 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

or

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

Bandol Rosé, Domaine La Suffrène, Cedric Gravier, Provence, France 2018

HIRAN KI BOTI [tandoori venison haunch, pickled venison, bonda]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2018

or

TANDOORI LAMB CHOP [Kashmiri, chilli, ginger, crushed onion, kasundi mooli]

Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2015

MEEN MANGA CURRY [coley, raw mango, Malabar tamarind]

Malvazija, Kozlovic, Istria, Croatia 2018

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]

Gran Reserva, Bodegas Petralanda, Rioja, Spain 2009

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

RHUBARB & STONE FRUIT KULFI FALOODA [apricot chutney, orange poached rhubarb, lychee granita, candyfloss]

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2018

or

SAFFRON POACHED PEAR CHEESECAKE [fennel & pear jelly, caramel & nuts ice cream]

L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2017

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

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

7 courses £75.00

Sommelier wine pairing additional £75.00 (see below)

Prestige wine pairing additional £105.00 (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

BATER SHAMI KEBAB [mint, cardamom, ginger & tamarind chutney, quail scotch eggs]
Blaufränkisch, Rosi Schuster, Burgenland, Austria 2017

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

or

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

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

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Pinot Gris, Domaine Marcel Deiss, Alsace, France 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

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

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

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, coconut malai, coconut & lime sorbet]
L' Ondenc Doux, Domaine Plageoles, Gaillac, France 2017

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