

Trishna

TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

5 courses £60.00

Sommelier wine pairing additional £60.00 (see below)

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

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

or

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

TANDOORI SOYA CHAAP [fried lentil salad, wild mushroom pickle, tomato chutney]
Petit Manseng, Symphonia, King Valley, Australia 2008

or

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

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

or

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

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

or

GUTTI VANKAYA KURA [baby aubergine, peanut, sesame, coconut]
País Volcánico, A Los Viñateros Bravos, Itata Valley, Chile 2018

or

WILD MUSHROOM PILAU [girolles, trompette, shimeji, pink peppercorn raita]
Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2018

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 – VEGETARIAN KOLIWADA MENU

7 courses £70.00

Sommelier wine pairing additional £75.00 (see below)

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

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

Maluzija, Kozlovic, Istria, Croatia 2018

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]

Albilla, Reto, Juan Antonio Ponce, Manchuela, Spain 2018

or

TANDOORI SOYA CHAAP [fried lentil salad, wild mushroom pickle, tomato chutney]

Petit Manseng, Symphonia, King Valley, Australia 2008

BADAMI BROCCOLI [cardamom, mace, almond, gajar murabba, broccoli & garlic chutney]

Pinot Gris, Domaine Marcel Deiss, Alsace, France 2015

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, cardamom, paneer]

Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

or

GUTTI VANKAYA KURA [baby aubergine, peanut, sesame, coconut]

Blaufränkisch, Rosi Schuster, Burgenland, Austria 2017

or

WILD MUSHROOM PILAU [girolles, trompette, shimeji, pink peppercorn raita]

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

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