

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)

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
10 Year old Tawny Port, Quinta de Romaneira, Douro, Portugal

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]
Gran Reserva, Bodegas Petralanda, Rioja, Spain 2008

or

MALLARD CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Pinot Gris, Domaine Marcel Deiss, Alsace, France 2015

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

or

SCOTTISH BLUE LOBSTER CAFREAL [coriander, peppercorn, spiced rum, string hoppers]
Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

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

or

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Chinon, La Plaisante et l'Oyeyse de Bon Breton, Maison Foucher-Lebrun, France 2018

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

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

or

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

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)

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

Fiano, Princess, Fox Gordon, Adelaide Hills, Australia 2016

or

TAWA SUBZ SALAD [candy beetroot, asparagus, lotus root, pea shoot, wild garlic]

Pierre Peters, L'Esprit, Blanc de Blancs, Grand Cru, Brut, France 2013

COCONUT & CORN TIKKI [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]

Sauvignon Blanc/Chenin Blanc, Notary Public, Santa Barbara County, USA 2014

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

Finca Allende Blanco, Rioja, Spain 2015

BADAMI BROCOLLI [cardamom, mace, almond, gajjar murabba, broccoli & garlic chutney]

Rosé d'Un Jour, Domaine de la Sansonniere, Loire, France 2018

IYENGAR AUBERGINE VARUVAL [fennel, dry red chilli, shallots, curry leaf]

Shiraz, The Stork, Hartenberg, Stellenbosch, South Africa 2014

or

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

Meursault, Clos du Cromin, Patrick Javillier, Burgundy, France 2015

or

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

Shiraz, The Stork, Hartenberg, Stellenbosch, South Africa 2014

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

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, coconut malai, coconut & lime sorbet]

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

or

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

10 Year old Tawny Port, Quinta de Romaneira, Douro, Portugal