

# Trishna

## VALENTINE'S DAY MENU

*Please note that this is a sample menu*

7 courses £95.00

Sommelier wine pairing additional £75.00

Prestige wine pairing additional £105.00

### Valentine's Day Cocktail Apéritif

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

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**PODI SMOKED SALMON** [curd rice, gunpowder, masago]

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**HERB CRUST SCALLOP** [coriander & coconut crust, cous cous upma, chilli chutney]

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**BHARWAN DUCK** [pineapple stuffed breast, masala puff, tadka dahi]

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**VENISON GALOUTI** [chutney spheres, sheermal, pickled venison]

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**KASOORI LAMB CHOP** [kasoori methi, ginger, mustard mooli]

or

**LOBSTER & CRAB** [malabar crab cakes, lobster samosa, coconut & crab chutney]

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**HALIBUT MOILEE & TOMATO SADAM** [mustard, coconut, curry leaves]

or

**KERALA BEEF ROAST & POROTTA** [Indian onion, tellicherry pepper]

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

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**POACHED RHUBARB CHEESECAKE** [soan papdi, orange zest, rum & raisin ice-cream]

or

**SPICED CHOCOLATE FONDANT** [rose shrikhand, dehydrated berries, caramel & nut ice-cream]

# Trishna

## VALENTINE'S DAY VEGETARIAN MENU

*Please note that this is a sample menu*

7 courses £95.00

Sommelier wine pairing additional £75.00

Prestige wine pairing additional £105.00

### 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]

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**NARIYAL MAKAI** [sweetcorn & coconut tikki, baby corn pakora, ginger chutney]

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

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**WILD MUSHROOM GALAWAT** [sheermal, black truffle shaving, mint & morel chutney]

or

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

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**LEMON & CHILLI PANEER TIKKA** [kaffir lime, lemon zest, smoked papaya & peanut chat]

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**KERALA JACKFRUIT ROAST & POROTTA** [Indian onion, black gram, tellicherry pepper]

or

**SOYA KEEMA UTHAPAM** [green peas, curry leaves, coconut & chilli chutney]

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

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**POACHED RHUBARB CHEESECAKE** [soan papdi, orange zest, rum & raisin ice-cream]

or

**SPICED CHOCOLATE FONDANT** [rose shrikhand, dehydrated berries, caramel & nut ice-cream]