

# Trishna

## TASTE OF TRISHNA Mother's Day

5 courses £45.00  
Sommelier wine pairing additional £45.00 (see below)

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**DAHI BATATA PURI** [bhel puri, sev, tamarind, sweet yoghurt]  
*Hambleton Classic Cuvée, Hampshire, England NV*

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**NANDU VARUVAL** [soft shell crab, white crab chutney, tomato chutney]  
*Prunus Branco, Gota Winery, Dão, Portugal 2017*

or

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

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

or

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

or

**LEMON CHICKEN CHOPS** [kaffir lime, lemongrass, puy lentils, mango & coconut chutney]  
*Xarel-lo, Celler Pardas, Penedès, Spain 2017*

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**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*

or

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

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

or

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

*Blaufränkisch, Rosi Schuster, Burgenland, Austria 2017*

**Served with,** Dal Panchmel, Makai saag, Basmati Rice and Bread Basket

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**MANGO & PISTACHIO KHEER** [smoked mango jelly, pistachio nougat, coconut chikki]

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

or

**POACHED RHUBARB CHEESECAKE** [soan papdi, orange zest, caramel & nut ice cream]

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