

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

5 courses £65.00

Sommelier wine pairing additional £60.00

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]

Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2017

LEMON CHICKEN TIKKA [kaffir lime, lemongrass, lime zest, fried lentil chat]

Chardonnay, Bien Nacido Vineyard, Ojai, Santa Maria Valley, USA 2017

or

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

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

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]

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

or

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

Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2018

KERALA PRAWN CURRY [coconut, mustard, Malabar tamarind]

Malvazija, Kozlovic, Istria, Croatia 2018

or

GONGURA LAMB [Welsh lamb shoulder, pickled sorrel leaves, Guntur teja chilli]

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

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

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

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

or

BLACKBERRY & SALTED CARAMEL CHEESECAKE [orange & ginger candy, cashew caramel ice-cream]

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

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. Please note all game may contain shot. An optional 12.5% gratuity will be added to your bill. All prices include VAT.

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

7 courses £75.00

Sommelier wine pairing additional £75.00

NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney]
Raventós i Blanc, De Nit, Rosé, Penedès, Spain 2017

HARIYALI BREEM [green chilli, coriander, smoked tomato kachumber]
Sauvignon Blanc Wild Air, Storm Wines, Hemel-en-Aarde, South Africa 2018

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

or

CHICKEN PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]
Pais Volcanico, A Los Vinateros Bravos, Leonardo Erazo, Itata Valley, Chile 2018

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Riesling Spätlese Trocken, Weingut Sybille Kuntz, Mosel, Germany 2012

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2016

KOZHICODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]
Malvazija, Kozlovic, Istria, Croatia 2018

or

DORSET BROWN CRAB [coconut oil, pepper, chilli, garlic]
Chardonnay, Bien Nacido Vineyard, Ojai, Santa Maria Valley, USA 2017

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

INDIAN MANGO & PISTACHIO KHEER [smoked mango jelly, mango pearls, pistachio nougat]
L'Ondenc Doux, Domaine Plageoles, Gaillac, France 2017

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