

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

6 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney]
Philippe Gonet, Brut Réserve, Champagne, France NV

or

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
Dinamite, Blanc de Blancs, Portugal Boutique Winery, Bairrada, Portugal 2016

LEMONCHICKEN TIKKA [kaffir lime, lemongrass, lime zest, fried lentil chat]
Chardonnay, Tessaelaarsdal, Hemel-en-Aarde, South Africa 2020

or

SAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
Bandol, Domaine La Suffrène, Provence, France 2020

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Malvasija, Kozlovic, Istria, Croatia 2019

or

PARTRIDGE PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]
Sankt Laurent, Jungle, Weingut Jurtschitsch, Kamptal, Austria 2017

MALLARD CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Riesling Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany 2018

or

TANDOORI LAMB CHOP [Kashmiri, chilli, ginger, crushed onion, kasundi mooli]
Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2019

CHEMMEEN MANGA CURRY [Vannamei prawns, coconut, green mango]
Marsanne, Jean-Baptiste Souillard, Ardeche, France 2019

or

GONGURA LAMB [Welsh lamb, pickled sorrel leaves, poppy seeds, Guntur teja chilli]
The Spellbinder, Sleight Of Hand, Columbia Valley, USA 2017

or

CASHEW & PEPPER CHICKEN [roasted coconut & cashew, telicherry peppercorns]
Syrah, Oppie Koppie 80.000, Blank Bottle, Swartland, South Africa 2019

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

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, cardamom ice cream]
10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

FIG & CARDAMOM KHEER [banana & fig confiture, coconut chikki, fig kulfi]
Le Loir de L'oeil, Domaine Plageoles, Gaillac, France 2016

or

PEAR & SAFFRON MOUSSE [saffron poached pear, meringue, fennel jelly]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2020

An optional 12.5% gratuity will be added to your bill. All prices include VAT. All dishes may contain traces of nuts.