

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, Grand Reserva, Brut Nature, Douro, Portugal 2016

LEMON CHICKEN TIKKA [kaffir lime, lemongrass, lime zest, fried lentil chat]
Chardonnay, Bien Nacido Vineyard, Ojai, Santa Maria Valley, USA 2018

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chat]
Bandol Rosé, Domaine La Suffrène, Provence, France 2019

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Chenin Blanc, Secateurs, A.A. Badenhorst, Swartland, South Africa 2019

or

QUAIL PEPPER FRY [scotch egg, curry leaf, pepper, Malabar parotta]
Sankt Laurent, Jungle, Weingut Jurtschitsch, Kamptal, Austria 2017

DUCKCHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallots, pineapple chutney]
Riesling Kabinett, Graacher Himmelreich, Joh Jos Prüm, Mosel, Germany 2018

or

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

KERALA PRAWN CURRY [coconut, mustard, Malabar tamarind]
Marsanne, Jean-Baptiste Souillard, Ardeche, France 2018

or

GONGURA LAMB [Welsh lamb shoulder, pickled sorrel leaves, Guntur teja chilli]
Cabernet Sauvignon, Notary Public, Santa Barbara County, USA 2016

or

KOZHICODE CHICKEN MASALA [corn fed chicken, coconut, fennel, peppercorns]
Syrah, Oppie Koppie 80.0000, Blank Bottle, Swartland, South Africa 2018

Served with [Makai Palak, 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]
Le Loin de L'oeil, Domaine Plageoles, Gaillac, France 2016

or

SAFFRON & PEAR TEELI KULFI [saffron poached pear, rhubarb chutney, basil seeds]
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.