

Trishna

TASTE OF TRISHNA – FESTIVE MENU

8th Nov – 23rd Dec

6 courses £85.00 · Sommelier wine pairing additional £70.00 (see below)

CURRY LEAF SCALLOPS [curry leaf crumb, cous cous 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

LEMON TURKEY TIKKA [kaffir lime, lemongrass, lime zest, fried lentil chaat]
Chardonnay, Tesselaarsdal, Hemel-en-Aarde, Sout Africa 2020

or

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

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Malvazija, Kozlovic, Istria, Croatia 2020

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 [coconut, green mango, Malabar tamarind]
Marsanne, Jean-Baptiste Souillard, Ardeche, France 2019

or

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

or

CASHEW & PEPPER CHICKEN [roasted coconut & cashew, telicherry peppercorns]
Fiano di Avellino, Guido Marsella, Campania, Italy 2018

Served with [makai palak, dal panchmel, bread basket, basmati rice]

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

or

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 Loin de L'oeil, Domaine Plageoles, Gaillac, France 2016