

# Trishna

## TASTE OF TRISHNA – FESTIVE MENU

8th Nov – 23rd Dec

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

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**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*

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**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*

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**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*

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**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*

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**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]

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**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*

# Trishna

## TASTE OF TRISHNA – FESTIVE VEGETARIAN MENU

8th Nov – 23rd Dec

6 courses £80.00 · Sommelier wine pairing additional £70.00 (see below)

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**ALOO CHAAT** [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

*Fiano di Avellino, Guido Marsella, Campania, Italy 2018*

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**COCONUT & CORN TIKKI** [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]

*Marsanne, Jean-Baptiste Souillard, Ardeche, France 2019*

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**BADAMI BROCCOLI** [cardamom, almond, gajar murabba, broccoli & garlic chutney]

*Malvazija, Kozlovic, Istria, Croatia 2020*

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**PANEER TIKKA ANARDANA** [cottage cheese, raw mango, mint, corn & pomegranate chaat]

*Philippe Gonet, Brut Réserve, Champagne, France NV*

or

**TANDOORI SOYA CHOPS** [kaffir lime, lemon zest, fried lentil chaat]

*Chardonnay, Tesselaarsdal, Hemel-en-Aarde, South Africa 2020*

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**HYDERABADI SUBZ KOFTA** [saffron, cashew nuts, almond, cardamom, paneer]

*Riesling Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany 2018*

or

**BHAGARE BAIGAN** [aubergine, peanut, sesame, coconut]

*La Cuca de Llum, Succes Vinicola, Conca de Barbera, Spain 2019*

or

**WILD MUSHROOM PILAU** [oyster, shiitake, shimeji, Truffle oil, pink peppercorn raita]

*Sankt Laurent, Jungle, Weingut Jurtschitsch, Kamptal, Austria 2017*

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

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**CHOCOLATE CHIKKI** [pistachio chikki, toasted buckwheat, cardamom ice cream]

*10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal*

or

**TANDOORI PINEAPPLE & COCONUT** [smoked pineapple, tender coconut & jaggery sorbet]

*Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2020*

or

**BRAMLEY APPLE & PISTACHIO KULFI** [apple crumble, tukmaria seeds, seb murabba]

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