Trishna

FIVE-COURSE TASTE OF TRISHNA

(Vegetarian & Vegan options available on request)

5 Course Menu 120
Add Sommelier's Wine Pairing +90

VARIETY OF PAPADS & CHUTNEYS

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]
Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV
or
PARTRIDGE PEPPER FRY [Tellicherry pepper, curry leaves, parotta]
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2023

DILL & PEPPER SALMON [royal cumin, dill pachadi, smoked raw papaya & samphire]
Bandol, Domaine La Suffrène, Provence, France 2025
or
DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]
Riesling, EB68 Concrete Rebellion, Mac Forbes, Yarra Valley, Australia 2021

TANDOORI PRAWN BALCHAO [palm vinegar, shrimp chutney, idiyappam]
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016
or
TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2022

BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]
Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023
or
CHICKEN DONNE BIRYANI [corn fed chicken, jeera samba rice, pink pepper pachadi]
Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020
or
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]
Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023

Served with [carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]
10 YO Tawny Port, Niepoort, Douro, Portugal NV
or
NILGIRI HONEY & PEAR MALAI [pear murabba, oats crumble, lime & ginger gel, honey tuile]
Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2024
or
CHIKOO KULFI FALOODA [rose meringue, caramelised coconut, tutti frutti, basundi]
Sauternes, Château de Rayne, Bordeaux, France 2020

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.
Taste of Trishna Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00
We charge £3.50 per guest for unlimited filtered Belu water.
A discretionary 15% service charge will be added to your bill. All prices include VAT.