

Trishna

FIVE-COURSE TASTE OF TRISHNA

(Vegetarian & Vegan options available on request)

5 courses 120

Sommelier wine pairing additional 90 (see below)

VARIETY OF PAPADS & CHUTNEYS

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]

Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

or

MALABAR QUAIL CUTLET [quail egg kilikoodu, injipuli, podi potato fry]

Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022

DILL & PEPPER SALMON [royal cumin, dill pachadi, smoked raw papaya & samphire]

Bandol, Domaine La Suffrène, Provence, France 2024

or

HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022

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 2021

BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]

Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023

or

PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nuts, pink peppercorn raita]

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 [asparagus & 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

ALPHONSO MANGO MALAI [makrut lime jelly, nutty tuile, mango lassi]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

or

GULAB JAMUN TIRAMISU [marsala wine gel, amaretto biscuit, Mysore kaapi ice cream]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

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.