

# 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

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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*

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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*

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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*

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

*Cabernet Sauvignon, Keermont Estate, Stellenbosch, South Africa 2021*

or

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

*Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022*

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]

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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 - 14:15 / 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.

