



Trishna

PRIVATE DINING AT TRISHNA

We have a selection of menus available in The Koliwada Room
for both lunch and dinner.

Monday - Sunday Lunch

A La Carte

Festive Tasting from £120

Trishna Exclusive Tasting from £150

Monday - Sunday Dinner

Festive Tasting from £120

Trishna Exclusive Tasting from £150



Trishna

TASTE OF TRISHNA FESTIVE VEGETARIAN MENU

(Available between 17th November, 31st December- Lunch)

5 courses £120

Sommelier wine pairing additional £90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

Exton Park, RB23 Rosé, Hampshire, England NV

or

JACKFRUIT & ASPARAGUS PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

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

PODI PANIYARAM [potato podimas, sambhar, chilli coconut chutney]

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

or

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

TANDOORI GOBHI MUSALLAM [gajar murabba, warm cauliflower chutney, saffron flaked almonds]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2019

or

KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

ZAFRANI MALAI MAKHANE KOFTA [saffron, lotus seeds, almond, kasoori methi]

Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2022

or

AUBERGINE & PEA THOKKU [missi roti, white butter, pickled onion]

Viognier, The Age of Grace, Lismore Greyton, South Africa 2021

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

VALRHONA MANJARI CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, jackfruit ice cream]

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

or

PEAR & SAFFRON MALAI [saffron poached pear, pink pepper meringue, fennel jujubes]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]

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

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.

A discretionary 15% service charge will be added to your bill. All prices include VAT.

Festive Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

Trishna

TASTE OF TRISHNA FESTIVE MENU

(Available between 17th November, 31st December- Lunch)

5 courses £130

Sommelier wine pairing additional £90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

CHICKEN CHOPS GHEE ROAST [mix sprouts sundal, green coconut chammanthi]

Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021

BUTTER PEPPER SALMON [raw papaya, samphire, dill pachadi]

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

or

KASOORI TURKEY TIKKA [pickled turkey, bonda, chilli garlic naan]

Syrah, Damascene, Cederberg, South Africa 2021

LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2019

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

CHEMMEEN MURINGA THEEYAL [Vannamei prawn, baby shallots, kodampuli, drumstick]

Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021

or

KAIMA BEEF BIRYANI [short rib, kaima rice, cashew nuts, raisins]

Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2018

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]

Viognier, The Age of Grace, Lismore Greyton, South Africa 2021

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

VALRHONA MANJARI CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, jackfruit ice cream]

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

or

ANJEER MAKHANE KI KHEER [caramelised fig, coconut brittle, pistachio kulfi, toasted lotus seeds]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

or

SPICED CARROT CAKE [cream cheese namelaka, christmas pudding ice cream]

Rielsing Aùslese, Fass 10, Peter Lauer, Saar, Germany 2018

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TRISHNA VEGETARIAN EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Philippe Gonet, Brut Réserve, Champagne, France NV)

Sommelier prestige wine pairing additional 120 (see below)

VARIETY OF PAPADS & CHUTNEYS

DAHI BATATA PURI [semolina puri, sweet yoghurt, tamarind, bhelpuri]

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

Exton Park, RB23 Rosé, Hampshire, England NV

or

JACKFRUIT PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

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

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

or

COCONUT & CORN TIKKI [sweetcorn, curry leaf, mint & mango murabba, baby corn bhaji]

Viognier, Sensations du Nord, Domaine Patrick & Christophe Bonnefond, Rhône Valley, France 2023

BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney, saffron flaked almonds]

Branco, Chinado, Lisboa, Portugal 2023

or

KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]

Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2022

Served with [chettinad potato roast, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, jackfruit ice cream]

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

or

GULAB JAMUN TIRAMISU [marshala wine gel, Amaretto biscuit, Mysore kaapi ice cream]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

or

TANDOORI PINEAPPLE & COCONUT [coconut bavaois, bebinca, basil lemon curd, coconut sorbet]

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

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TRISHNA EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Philippe Gonet, Brut Réserve, Champagne, France NV)

Sommelier prestige wine pairing additional 120 (see below)

VARIETY OF PAPADS & CHUTNEYS

DAHI BATATA PURI [semolina puri, sweet yoghurt, tamarind, bhel puri]

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

Exton Park, RB23 Rosé, Hampshire, England NV

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm 2021

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

Bandol, Domaine La Suffrène, Provence, France 2024

or

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]

Terrasse, Keermont, Stellenbosch, South Africa 2022

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

or

LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]

Viognier, Sensations du Nord, Domaine Patrick & Christophe Bonnefond, Rhône Valley, France 2023

or

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

Syrah, Damascene, Swartland, South Africa 2023

or

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

Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021

Served with [chettinad potato roast, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, jackfruit ice cream]

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

or

GULAB JAMUN TIRAMISU [marshala wine gel, Amaretto biscuit, Mysore kaapi ice cream]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

or

GAJAR HALWA TART [cherry gel, clotted cream, rajbhog ice cream]

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

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STARTERS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]	16
<i>Exton Park, RB23 Rosé, Hampshire, England NV</i>	16
COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]	15
<i>Viognier, Sensations du Nord, Domaine Patrick & Christophe Bonnefond, Rhône Valley, France 2023</i>	14
KOLIWADA SQUID & SHRIMPS [carom seeds, chilli & peanut chutney]	19
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
NANDU VARUVAL [masala fried soft shell crab, white crab, tomato chutney]	18
<i>Philippe Gonet, Brut Réserve, Champagne, France NV</i>	16
PARTRIDGE PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]	18
<i>Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022</i>	15

TANDOOR

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]	16
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney, saffron flaked almonds]	16
<i>Branco, Chinado, Lisboa, Portugal 2023</i>	12
KASHMIRI MOREL [mooli walnut chutney, mushroom samosa, pickled mushroom]	19
<i>Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022</i>	11
TANDOORI PRAWNS BALCHAO [palm vinegar, shrimp chutney, idiyappam]	32
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19
HARIYALI BREEM [green chilli, coriander, smoked tomato kachumber]	23
<i>Terrasse, Keermont, Stellenbosch, South Africa 2022</i>	13
DILL & PEPPER SALMON [royal cumin, dill raita, smoked raw papaya & samphire chaat]	23
<i>Bandol, Domaine La Suffrène, Provence, France 2024</i>	12
COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]	26
<i>Philippe Gonet, Brut Réserve, Champagne, France NV</i>	16
DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]	28
<i>Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm 2021</i>	22
TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]	44
<i>Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022</i>	11
HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]	30
<i>Syrh, Damascene, Swartland, South Africa 2023</i>	19
CHICKEN CHOPS GHEE ROAST [mix sprouts sundal, green coconut chammanthi]	26
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19

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MAINS

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]	22
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19
BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]	22
<i>Bandol, Domaine La Suffrène, Provence, France 2024</i>	12
CHEMMEEN MURINGA THEEYAL [Vannamei prawns, baby shallots, kodampuli, drumstick]	30
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19
DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]	32
<i>Viognier, Sensations du Nord, Domaine Patrick & Christophe Bonnefond, Rhône Valley, France 2023</i>	14
LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]	42
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]	28
<i>Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2022</i>	22
BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]	30
<i>Syrah, Damascene, Swartland, South Africa 2023</i>	19
GONGURA LAMB [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]	30
<i>Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2020</i>	14

BIRYANI

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]	25
<i>Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2022</i>	22
SEAFOOD PILAU [basmati rice, prawn, scallops, salmon, pink peppercorn raita]	32
<i>Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016</i>	24
PEPPER CHICKEN BIRYANI [basmati rice, saffron, cashew nuts, pink peppercorn raita]	30
<i>Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021</i>	19

VEGETARIAN

DAL PANCHMEL [masoor-toor-channa-urad-moong lentils, mustard, garlic]	13
COASTAL BHINDI [fennel seeds, fenugreek seeds, coconut]	14
MAKAI PALAK [baby corn, sweet corn, fenugreek]	13
HEIRLOOM CARROT & FIVE BEAN THORAN [coconut oil, garlic, mustard seeds]	13
CHETTINAD POTATO ROAST [Parisienne potatoes, peanuts, urad dal, chettinad spices]	13

SIDES

PAPADUMS & CHUTNEYS	9
ISLE OF MULL CHEDDAR, BLUE CHEESE & CHILLI KULCHA	13
BREAD BASKET [3 pieces]	15
DUCK KEEMA NAAN [ginger, green chilli, pink peppercorn raita]	15
LEMON RICE [cashew nuts, mustard seeds, curry leaf]	10.5
BASMATI RICE	8
PINK PEPPERCORN RAITA	5
INDIAN ONION & GREEN CHILLI	4
HOUSE PICKLE	4

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