



# Trishna

## PDR EXCLUSIVE MENU

6 courses £125.00

Sommelier wine pairing additional £95.00 (see below)

### VARIETY OF PAPAD & CHUTNEYS

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

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

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

or

PINK PRAWN NILGIRI [coriander, green peppercorn, coconut, string hops]

*Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019*

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

*Bandol, Domaine La Suffrène, Provence, France 2022*

or

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

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

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

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

or

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

*Riesling Spätlese, Wolfer Goldgrube, Weingut Vollenweider, Mosel, Germany 2020*

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

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

or

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

*Syrah, Damascene, Cederberg, South Africa 2021*

or

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

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

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

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CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, candied orange, jackfruit ice cream]

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

or

TRIO OF SORBETS [tender coconut & jaggery, raspberry & ginger, mango & tulsi]

*Riesling Aùslese, Fass 10, Peter Lauer, Saar, Germany 2018*

or

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

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

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 13.5% gratuity will be added to your bill.

All prices include VAT.



# Trishna

## PDR VEGETARIAN EXCLUSIVE MENU

6 courses £125.00

Sommelier wine pairing additional £95.00 (see below)

### VARIETY OF PAPAD & CHUTNEYS

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

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

*Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019*

or

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

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

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

*Grüner Veltliner Smaragd, Kollmutz, Mathias Hirtzberger, Wachau, Austria 2016*

or

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

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

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

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

or

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

*Riesling Spätlese, Wolfer Goldgrube, Weingut Vollenweider, Mosel, Germany 2020*

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MATAR PANEER MAKHANE [cardamom, cashew nut, lotus seeds, kasoori methi]

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

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, sliced truffle, cashew nut, pink peppercorn raita]

*Outis, Nessuno, Biondi, Sicily, Italy 2019*

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

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CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, candied orange, jackfruit ice cream]

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

or

CUSTARD APPLE KULFI [falooda, basil seeds, gulab jamun, patissa crumble]

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

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, jelly, granita, smoked pineapple]

*Riesling Aùslese, Fass 10, Peter Lauer, Saar, Germany 2018*

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