

Trishna

PDR EXCLUSIVE MENU

6 courses £120.00

Sommelier wine pairing additional £95.00 (see below)

VARIETY OF PAPAD & CHUTNEYS

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

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

MALABAR CRAB CAKES [coconut, mustard, curry leaves, white crab chutney]

Wiston Estate Rosé, Brut, Sussex, England NV

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

Malvasija, Kozlovic, Istria, Croatia 2021

or

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

Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany 2020

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

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2020

or

ACHARI POUSSIN [tandoori poussin chaat, salli, kasoori methi]

Mád Nyulászó, Szent Tamás, Tokaj, Hungary 2019

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

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

or

GONGURA LAMB [Welsh lamb, pickled sorrel leaf, poppy seed, Guntur teja chilli]

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

or

PEPPER CHICKEN BIRYANI [basmati rice, peppercorn, cashewnut, pink peppercorn raita]

Xarel-lo, Celler Pardas, Penedès, Spain 2018

Served with [butternut squash upperi, dal panchmel, bread basket, basmati rice]

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, orange zest, cardamom ice cream]

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

or

TRIO OF SORBETS [mango & passionfruit, guava & ginger, coconut & jaggery]

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2021

or

FIG & CARDAMOM KHEER [roasted fig confiture, coconut chikki, pistachio kulfi]

Ondenc, Domaine Plageoles, Gaillac, France 2019

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 12.5% gratuity will be added to your bill. All prices include VAT.

Trishna

TASTE OF TRISHNA KOLIWADA MENU

5 courses £80.00

Sommelier wine pairing additional £70.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]

Wiston Estate Rosé, Brut, Sussex, England NV

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

Malvasija, Kozlovic, Istria, Croatia 2021

or

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

Coste della Sesia, Al Forte, Le Pianelle, Piedmont, Italy 2018

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

Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany 2020

or

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

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2020

CHEMMEEN MANGA CURRY [Vannamei prawn, coconut, green mango]

Mád Nyulászó, Szent Tamás, Tokaj, Hungary 2019

or

GONGURA LAMB [Welsh lamb, pickled sorrel leaf, poppy seed, Guntur teja chilli]

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

or

CASHEW & PEPPER CHICKEN [roasted coconut & cashew, telicherry peppercorn]

Xarel-lo, Celler Pardas, Penedès, Spain 2018

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

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, cardamom ice cream]

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

or

FIG & CARDAMOM KHEER [roasted fig confiture, coconut chikki, pistachio kulfi]

Ondenc, Domaine Plageoles, Gaillac, France 2019

or

SAFFRON & PEAR CHEESECAKE [poached pear, fennel, jelly, meringue]

Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2021

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Trishna

TASTE OF TRISHNA VEGETARIAN KOLIWADA MENU

5 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]
Wiston Estate Rosé, Brut, Sussex, England NV

or

BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]
Malvasija, Kozlovic, Istria, Croatia 2021

JACKFRUIT PEPPER FRY [curry leaf, Indian onion, Malabar parotta]
Syrah, Damascene, Cederberg, South Africa 2020

or

COCONUT & CORN TIKKI [sweetcorn, curry leaf, mint & mango murabba, baby corn bhaji]
Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]
Philippe Gonet, Brut Réserve, Champagne, France NV

or

KASHMIRI MOREL [saffron, mooli akhrot chutney, pickled mushroom]
Riesling Spätlese, Vollenweider Wolfers Goldgrube, Mosel, Germany 2020

HYDERABADI SUBZ KOFTA [saffron, cashew nut, almond, cardamom, paneer]
Bandol, Domaine La Suffrène, Provence, France 2021

or

MALABAR VEGETABLE KURMA [seasonal vegetables, peppercorn, coconut]
Pais, Volcanico, A Los Vinateros Bravos, Itata Valley, Chile 2021

or

WILD MUSHROOM PILAU [oyster, shiitake, shimeji, truffle oil, pink peppercorn raita]
Coste della Sesia, Al Forte, Le Piane, Piedmont, Italy 2018

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

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, cardamom ice cream]
10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

GULABI BADAMI KULFI [gulkhand, almond patissa crumble, tukmaria seed, falooda]
Ondenc, Domaine Plageoles, Gaillac, France 2019

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2021

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A discretionary 12.5% gratuity will be added to your bill. All prices include VAT.

Trishna

TASTE OF TRISHNA VEGAN KOLIWADA MENU

5 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sev]
Wiston Estate Rosé, Brut, Sussex, England NV

BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]
Malvasija, Kozlovic, Istria, Croatia 2021

JACKFRUIT PEPPER FRY [curry leaf, Indian onion, Malabar parotta]
Syrah, Damascene, Cederberg, South Africa 2020

MALABAR VEGETABLE KURMA [seasonal vegetables, peppercorn, coconut]
Pais, Volcanico, A Los Vinateros Bravos, Itata Valley, Chile 2021

or

WILD MUSHROOM PILAU [oyster, shiitake, shimeji, truffle oil]
Coste della Sesia, Al Forte, Le Piane, Piedmont, Italy 2018

Served with [coastal bhindi, dal panchmel, bread basket, basmati rice]

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2021

or

SELECTION OF SORBETS [mango & passion fruit, guava & ginger sorbet]
Ondenc, Domaine Plageoles, Gaillac, France 2019

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