



Trishna

MIDSOMMER: SKIN CONTACT WINES

5 courses with pairings £100pp

VARIETY OF PAPADS AND CHUTNEY

NARIYAL SCALLOPS

[coconut chip, vermicelli upma, chilli & coconut chutney]

2021 *Air Carrots of Pagnol, Blank Bottle, Western Cape, South Africa*

SHAHI SALMON TIKKA

[royal cumin, dill leaf, smoked raw papaya & samphire chaat]

2020 *Riesling, Orange, Sybille Kuntz, Mosel, Germany*

HARIYALI BREAM

[green chilli, coriander, smoked tomato kachumber]

2020 *a Laranja Mecanica Fitapreta, Alentejo, Portugal*

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew, telicherry peppercorn]

2019 *Chardonnay, Au Vignet, Guillaume Overnoy, Jura, France*

Served with [Chettinad urlai roast, dal panchmel, basmati rice, bread basket]

INDIAN MANGO & CARDAMOM KHEER

[smoked mango jelly, coconut chikki, cardamom kulfi]

2019 *Passulat, Tanca Nica, Pantelleria, Sicily, Italy*

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. Please note all game may contain shot. A discretionary 12.5% gratuity will be added to your bill. All prices include VAT.

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