

# Trishna

## TASTE OF TRISHNA FESTIVE MENU

5 courses £95.00

Sommelier wine pairing additional £80.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

with

PODI PANIYARAM [coconut chilli chutney, chammanthi podi]

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NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney]

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

or

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

*Malvasija, Kozlovic, Istria, Croatia 2021*

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

*Bandol, Domaine La Suffrène, Provence, France 2021*

or

TURKEY PEPPER FRY [Indian onion, pepper, curry leaves, Malabar parotta]

*Coste della Sesia, Al Forte, Le Piane, Piedmont, Italy 2018*

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

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

or

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

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

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

*Palpite Reserva, Fitapreta, Alentejano, Portugal 2019*

or

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

*Marsanne, Jean-Baptiste Souillard, Rhône, France 2020*

or

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

*Chardonnay, Weingut Heinrich, Burgenland, Austria 2021*

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

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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 MOUSSE [poached pear, fennel, jelly, meringue]

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

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 VEGETARIAN FESTIVE MENU

5 courses £95.00

Sommelier wine pairing additional £80.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

with

PODI PANIYARAM [coconut chilli chutney, chammanthi podi]

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

*Marsanne, Jean-Baptiste Souillard, Rhône, France 2020*

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BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]

*Malvasija, Kozlovic, Istria, Croatia 2021*

or

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

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

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KASHMIRI MOREL [Kashmiri saffron, mushroom pickle, mooli akhrot chutney]

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

or

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

*Syrah, Damascene, Cederberg, South Africa 2020*

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HYDERABADI SUBZ KOFTA [saffron, cashewnut, almond, cardamom, paneer]

*Bandol, Domaine La Suffrène, Provence, France 2021*

or

BHAGARE BAIGAN [aubergine, peanut, sesame, 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]

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

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

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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# Trishna

## TASTE OF TRISHNA VEGAN FESTIVE MENU

5 courses £95.00

Sommelier wine pairing additional £80.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

with

PODI PANIYARAM [coconut chilli chutney, chammanthi podi]

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ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sev]

*Marsanne, Jean-Baptiste Souillard, Rhône, France 2020*

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TANDOORI BROCCOLI [cardamom, almond, gajar murabba, coconut & chilli chutney]

*Malvasija, Kozlovic, Istria, Croatia 2021*

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

*Syrah, Damascene, Cederberg, South Africa 2020*

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BHAGARE BAIGAN [aubergine, peanut, sesame, 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]

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TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]

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

or

SELECTION OF SORBETS [mango & passion fruit, guava & ginger sorbet]

*Ondenc, Domaine Plageoles, Gaillac, France 2019*

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