



Trishna

PDR EXCLUSIVE MENU

6 courses £125.00

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

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

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

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]

Anjou, Ronceray, Château de Plaisance, France 2021

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]

Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014

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]

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 2018

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

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

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]

Exis, Manolesakis Estate, Drama, Greece 2020

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

Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014

or

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

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

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

Branco, Chinado, Lisboa, Portugal 2022

or

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

Blaifränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021

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]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2020

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

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 2018

or

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

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

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