

Trishna

TASTE OF TRISHNA FESTIVE MENU

6 courses £110.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND 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

QUAIL SHIKAMPURI KEBAB [quail scotch egg, injipuli, mint chutney spheres]

Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany 2020

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

Malvasija, Kozlovic, Istria, Croatia 2021

or

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

Outis, Nessuno, Biondi, Sicily, Italy 2019

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

Pouilly-Fuisse, Les Crays, David Bienfait, Burgundy, France 2021

or

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

Chinon, Les Granges, Domaine Bernard, Loire, France 2021

NILGIRI PRAWN CURRY [Vannamei prawn, coconut, green mango]

Pouilly-Fuisse, Les Crays, David Bienfait, Burgundy, France 2021

or

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

Inzolia, dei Fornelli, Feudo Montoni, Sicily, Italy 2019

or

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

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

Served with [makai palak, 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

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

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

or

WINTER BERRY CHEESECAKE [cinnamon brookies, key lime meringue, ruby chocolate]

Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2022

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.

Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

Trishna

TASTE OF TRISHNA VEGETARIAN FESTIVE MENU

6 courses £100.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

COCONUT & CORN TIKKI [sweet corn, curry leaf, mint & mango murabba, baby corn bhaji]
Marsanne, Jean-Baptiste Souillard, Rhône, France 2020

or

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

CAULIFLOWER COCONUT ROAST [podi uttapam coconut chilli chutney]
Philippe Gonet, Brut Réserve, Champagne, France NV

PANEER TIKKA ANARDANA [cottage cheese, raw mango, mint, corn & pomegranate chaat]
Inzolia, dei Fornelli, Feudo Montoni, Sicily, Italy 2019

or

KASHMIRI MOREL [Kashmiri saffron, mooli akhrot chutney, mushroom pickle]
Riesling Spätlese, Vollenweider Wolfer Goldgrube, Mosel, Germany, 2020

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

or

JACKFRUIT & PEA CHETTINAD [chettinad spiced jackfruit, curry leaves, coconut]
Pais, Volcanico, A Los Vinateros Bravos, Itata Valley, Chile 2021

or

WILD MUSHROOM & MOREL PILAU [basmati rice, oyster, shiitake, shimeji, pink peppercorn raita]
Coste della Sesia, Al Forte, Le Pianelle, Piedmont, Italy 2018

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

TANDOORI PINEAPPLE & COCONUT [coconut bavaois, bebinca, jelly, granita, smoked pineapple]
Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2022

or

LYCHEE & ROSE KULFI [falooda, basil seeds, gulkhand, patissa crumble]
Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

or

TRIO OF SORBETS [mango & basil, raspberry & ginger, tender coconut & jaggery]
Moscato d'Asti Nivole, Michele Chiarlo, Piemonte, Italy 2022

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Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

Trishna

TASTE OF TRISHNA VEGAN FESTIVE MENU

6 courses £100.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sev]
Busi Jacobsohn Rosé, Extra Brut, Sussex England 2019

TAWA SUBZ SALAD [candy beetroot, asparagus, cashew nut, lotus root crisp, pea shoot]
Grauer Burgunder, Jürgen Hofmann, Rheinhessen, Germany 2021

BADAMI BROCCOLI [cardamom, almond, gajar murabba, broccoli & garlic chutney]
Malvasija, Kozlovic, Istria, Croatia 2022

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

JACKFRUIT & PEA CHETTINAD [coconut oil, garlic, mustard seeds]
Bandol, Domaine La Suffrène, Provence, France 2021

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, shimeji, truffle oil]
Outis, Nessuno, Biondi, Sicily, Italy 2019

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 2022

or

TRIO OF SORBETS [mango & basil, raspberry & ginger, tender coconut & jaggery]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2022

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.

Koliwada Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00