

# Trishna

## TASTE OF TRISHNA NEW YEAR'S EVE MENU

6 courses £130.00

Sommelier wine pairing additional £95.00 (see below)

### VARIETY OF PAPADS AND CHUTNEYS

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PODI SMOKED SALMON [curd rice, pappada vada, oscietra caviar]

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

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

*Malvasija, Kozlovic, Istria, Croatia 2021*

or

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

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

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DILL & PEPPER RIVER TROUT [royal cumin, dill leaf, smoked raw papaya & samphire chaat]

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

or

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

*Syrah, Damascene, Cederberg, South Africa 2020*

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

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

or

HALF LOBSTER PEPPER FRY [Malabar parotta, coconut chilli sambol, pickled shallot]

*Chardonnay, Weingut Heinrich, Burgenland, Austria 2021*

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

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

or

BEEF SHORTRIB COCONUT FRY [podi uttapam, chilli & coconut chutney, pickled shallot]

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

or

PEPPER CHICKEN BIRYANI [basmati rice, peppercorn, cashew nut, pink peppercorn raita]

*Mád Nyulászó, Szent Tamás, Tokaj, Hungary 2019*

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

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CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, candied orange, jackfruit ice cream]

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

or

TRIO OF SORBETS [mango & basil, raspberry & ginger, tender coconut & jaggery]

*Ondenc, Domaine Plageoles, Gaillac, France 2019*

or

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

*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.

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

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

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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*

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

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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*

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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*

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