



Trishna

TASTE OF TRISHNA

FESTIVE MENU

Available between 13th November- Lunch, 31st December

6 courses £110.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

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

Outis, Nessuno, Biondi, Sicily, Italy 2019

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

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

or

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

Syrah, Damascene, Cederberg, South Africa 2021

SHARABI TURKEY [cognac marinated turkey, bhel, bonda, burnt onion chutney]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2019

or

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

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

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

Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021

or

GONGURA LAMB [Welsh lamb, pickled sorrel leaf, Guntur teja chilli]

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

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

ANJEER MAKHANE KI KHEER [caramelised fig, coconut brittle, pistachio kulfi, toasted lotus seeds]

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

or

PASSION FRUIT GINGER MALAI [kataifi, saffron pearls, chocolate & chilli jelly]

Riesling Aùslese, Fass 10, Peter Lauer, Saar, Germany, 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. Please note all game may contain shot.

A discretionary 13.5% gratuity will be added to your bill. All prices include VAT.

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



Trishna

TASTE OF TRISHNA VEGETARIAN FESTIVE MENU

Available between 13th November- Lunch, 31st December

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]

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

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

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

or

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

Grauer Burgunder, Jürgen Hofmann, Rheinhessen, Germany 2021

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

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2019

or

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

Grüner Veltliner Smaragd, Kollmutz, Mathias Hirtzberger, Wachau, Austria 2016

BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney]

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

or

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

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

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, basmati rice, pink peppercorn raita]

Outis, Nessuno, Biondi, Sicily, Italy 2019

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanut, curry leaves, coconut]

Bandol, Domaine La Suffrène, Provence, France 2022

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

CUSTARD APPLE KULFI [falooda, basil seeds, gulab jamun, patissa crumble]

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

or

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

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

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TASTE OF TRISHNA VEGAN FESTIVE MENU

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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

COCONUT & CORN TIKKI [sweet corn, 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]

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

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

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2019

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanut, curry leaves, coconut]

Bandol, Domaine La Suffrène, Provence, France 2022

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, sliced truffle, cashew nut]

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]

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

or

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

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

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