



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

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

Philippe Gonet, Brut Réserve, Champagne, France NV

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

Malvasija, Kozlovic, Istria, Croatia 2021

or

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

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

DILL & PEPPER SALMON [royal cumin, dill raita, 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

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

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

or

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

Outis, Nessuno, Biondi, Sicily, Italy 2019

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

Marsanne, Jean-Baptiste Souillard, Rhône, France 2020

or

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

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 [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

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]

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



Trishna

TASTE OF TRISHNA NEW YEAR'S EVE VEGETARIAN MENU

6 courses £130.00

Sommelier wine pairing additional £95.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

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

Marsanne, Jean-Baptiste Souillard, Rhône, France 2020

or

BADAMI BROCCOLI [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 [mooli akhrot chutney, mushroom samosa, pickled mushroom]

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

MATAR PANEER MAKHANE [cardamom, cashew nut, lotus seeds, kasoori methi]

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

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, sliced truffle, basmati rice, pink peppercorn raita]

Outis, Nessuno, Biondi, Sicily, Italy 2019

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 [mango & tulsi, raspberry & ginger, tender coconut & jaggery]

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

or

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

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

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