



Trishna

TASTE OF TRISHNA VALENTINE'S DAY MENU

5 courses £115.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

KOLIWADA SCALLOPS [peanut garlic chutney, dalia upma]

Philippe Gonet, Brut Réserve, Champagne, France NV

or

MALABAR BEEF CUTLETS [green coconut chammanthi, pickled shallots]

Outis, Nessuno, Biondi, Sicily, Italy 2019

MAKRUT LIME SALMON TIKKA [makrut lime, lemongrass, dill raita, papaya & samphire chaat]

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

or

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

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

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

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

or

HALF LOBSTER CAFREAL [string hoppars, makrut lime, coriander, shrimp balchao]

Outis, Nessuno, Biondi, Sicily, Italy 2019

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

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

or

KING PRAWN MOILEE [Vannamei king prawns, kodampuli, coconut]

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

or

GUINEA FOWL PEPPER TAWA PULAO [saffron rice, tandoori guinea fowl, pink peppercorn raita]

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

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

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

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

or

RHUBARB & ROSE CHEESECAKE [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.



Trishna

TASTE OF TRISHNA VALENTINE'S DAY VEGETARIAN MENU

5 courses £110.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

RAJ KACHORI CHAAT [beet yoghurt, tamarind, mint chutney, masala bhel]

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

or

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

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

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

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

or

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

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

CAULIFLOWER COCONUT ROAST [podi uttapam, coconut chilli chutney]

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

or

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

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

ZAFRANI PANEER PASANDA [chutney stuffed grilled paneer, saffron, cashew, almond]

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

or

VANGI BHAATH [spiced baby aubergine, cashew, basmati rice, tadka dahi]

Bandol, Domaine La Suffrène, Provence, France 2022

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

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

Riesling Aùslese, 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 2018

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