



Trishna

PDR EXCLUSIVE MENU

6 courses £125.00

Sommelier wine pairing additional £95.00 (see below)

VARIETY OF PAPAD & 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

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

Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014

DILL & PEPPER SALMON [royal cumin, dill raita, smoked raw papaya & samphire chaat]

Bandol, Domaine La Suffrène, Provence, France 2022

or

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

Roditis, Kyrenia, Tetramyθος, Peloponnese, Greece 2022

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

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

or

HALF LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]

Anjou, Ronceray, Château de Plaisance, France 2021

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

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

or

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

Syrah, Damascene, Swartland, South Africa 2021

or

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

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

Served with [asparagus & five bean thoran, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, buckwheat, jackfruit ice cream]

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

or

STRAWBERRY CHEESECAKE [sweet boondi, berry chutney, chocolate & chilli jelly]

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

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2019

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

PDR VEGETARIAN EXCLUSIVE MENU

6 courses £125.00

Sommelier wine pairing additional £95.00 (see below)

VARIETY OF PAPAD & CHUTNEYS

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

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

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

or

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

Exis, Manolesakis Estate, Drama, Greece 2020

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

Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014

or

COCONUT & CORN TIKKI [sweetcorn, 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, saffron flaked almonds]

Branco, Chinado, Lisboa, Portugal 2022

or

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

Blaufränkisch, Best Friend, Pittnauer, Burgenland, Austria 2021

HYDERABADI SUBZ KOFTA [saffron, almond, cashew, kewra, paneer]

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

or

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

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2021

Served with [asparagus & five bean thoran, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, buckwheat, jackfruit ice cream]

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

or

CUSTARD APPLE & RHUBARB KULFI [falooda, basil seeds, rhubarb confit, patissa crumble]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2019

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]

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

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