



Trishna

PRIVATE DINING AT TRISHNA

We have a selection of menus available in The Koliwada Room
for both lunch and dinner.

Monday - Sunday Lunch

Lunch Menu from £50

Festive Tasting from £120

Trishna Exclusive Tasting from £150

Monday - Sunday Dinner

Festive Tasting from £120

Trishna Exclusive Tasting from £150



Trishna

TASTE OF TRISHNA

(Available between 17th November - 31st December Lunch)

LUNCH TASTING (12:00 - 14:15)

3 courses for 50

4 courses for 55

VARIETY OF PAPADS & CHUTNEYS

KOLIWADA SQUID & SHRIMPS

[carom seeds, chilli & peanut chutney]

or

ALOO CHAAT

[ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]

or

NANDU VARUVAL

[masala fried soft shell crab, white crab, tomato chutney]

HARIYALI BREAM

[green chilli, coriander, smoked tomato kachumber]

or

PANEER TIKKA ANARDANA

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

or

KASOORI TURKEY TIKKA

[pickled turkey, bonda, mint & mango murabba]

CHEMMEEN MURINGA THEEYAL

[Vannamei prawns, baby shallots, kodampuli, drumstick]

or

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew nuts, Tellicherry peppercorns]

or

WILD MUSHROOM & MOREL KAIMA BIRYANI

[kaima rice, sliced truffle, pink peppercorn raita]

or

BABY AUBERGINE VATHAGAL

[masala fried aubergine, peanuts, curry leaves]

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

add *Tandoori Lamb Chop 22pp* [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

CHENNAR PAYESH

[saffron rasmalai, berry chutney, kataifi]

or

KHUBANI KI KHEER

[apricot murabba, almond, coconut, pistachio kulfi]

or

SELECTION OF SORBETS [choose any 2]

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

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.

We charge £3.50 per guest for unlimited filtered Belu water.

A discretionary 15% service charge will be added to your bill. All prices include VAT.

Trishna

TASTE OF TRISHNA FESTIVE VEGETARIAN MENU

(Available between 17th November - 31st December Lunch)

5 courses 120

Sommelier wine pairing additional 90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

Exton Park, RB23 Rosé, Hampshire, England NV

or

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

Las Uvas de la Ira, Viticola Mentrídana, Sierra de Gredos, Spain 2022

PODI PANIYARAM [potato podimas, sambhar, chilli coconut chutney]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

or

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

TANDOORI GOBHI MUSALLAM [gajar murabba, warm cauliflower chutney, saffron flaked almonds]

Branco, Chinado, Lisbon, Portugal 2023

or

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

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]

Pernand-Vergelesses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]

Bandol, Domaine La Suffrène, Provence, France 2024

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

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

10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

GULAB JAMUN TIRAMISU [marsala wine gel, amaretto biscuit, Mysore kaapi ice cream]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

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

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 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.

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

We charge £3.50 per guest for unlimited filtered Belu water.

A discretionary 15% service charge will be added to your bill. All prices include VAT.

Trishna

TASTE OF TRISHNA FESTIVE MENU

(Available between 17th November - 31st December Lunch)

5 courses 130

Sommelier wine pairing additional 90 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

or

MALABAR CRAB CUTLETS [white crab chutney, curry leaves, oscietra caviar]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

DILL & PEPPER SALMON [raw papaya, samphire, dill pachadi]

Bandol, Domaine La Suffrène, Provence, France 2024

or

KASOORI TURKEY TIKKA [pickled turkey, bonda, mint & mango murabba]

Branco, Chinado, Lisbon, Portugal 2023

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

or

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

Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021

CHEMMEEN MURINGA THEEYAL [Vannamei prawn, baby shallots, kodampuli, drumstick]

Pernand-Vergeleses, Les Combottes, Domaine Rapet Père & Fils, Burgundy, France 2022

or

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

Merlot, Keermont Estate, Stellenbosch, South Africa 2021

or

KAIMA BEEF BIRYANI [short rib, kaima rice, cashew nuts, raisins]

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

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

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

10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

KHUBANI KI KHEER [apricot murabba, almond, coconut, pistachio kulfi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

SPICED CARROT CAKE [cream cheese namelaka, carrot orange gel, Christmas pudding ice cream]

Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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Trishna

TRISHNA EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV)

Sommelier wine pairing additional 120 (see below)

VARIETY OF PAPADS & CHUTNEYS

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

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

Exton Park, RB23 Rosé, Hampshire, England NV

or

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

Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Mosel, Germany 2023

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

Bandol, Domaine La Suffrène, Provence, France 2024

or

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

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

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

Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021

or

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

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

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2022

or

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

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

or

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

Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

Served with [chettinad potato roast, dal panchmel, bread basket, basmati rice]

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

10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

GULAB JAMUN TIRAMISU [marsala wine gel, amaretto biscuit, Mysore kaapi ice cream]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

SPICED CARROT CAKE [cream cheese namelaka, carrot orange gel, Christmas pudding ice cream]

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TRISHNA VEGETARIAN EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV)

Sommelier wine pairing additional 120 (see below)

VARIETY OF PAPADS & CHUTNEYS

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

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

Exton Park, RB23 Rosé, Hampshire, England NV

or

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

Exis, Manolesakis Estate, Drama, Greece 2024

PODI PANIYARAM [potato podimas, sambhar, chilli coconut chutney]

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

or

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

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