



Trishna

PRIVATE DINING AT TRISHNA

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

Wednesday - Sunday Lunch

Lunch Tasting from £50

Trishna Tasting from £90

Koliwada Tasting from £120

Trishna Exclusive Tasting from £150

Monday - Sunday Dinner

Trishna Tasting from £90

Koliwada Tasting from £120

Trishna Exclusive Tasting from £150



Taste Of Aamchi Mumbai

Available 6th January - 31st March

Lunch Tasting (12:00 - 14:15) Early Evening (17:00 - 18:15)

3 Courses For 50 | 4 Courses For 55

Variety Of Papads & Chutneys

Koliwada Squid & Shrimps

Carom Seeds, Chilli & Peanut Chutney

or

Makai Matar Tikki Chaat

Tamarind, Mint, Dried Peas & Corn, Crispy Kale

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Kolhapuri Chicken Chop Sukka

Sesame, Poppy Seeds, Sprouts Koshimbir, Green Coconut Chutney

or

Trishna Butter Pepper Stonebass

Roasted Black Pepper, Dill Pachadi, Papaya & Samphire

or

Chowpatty Vada Pao

Dry Garlic Chutney, Masala Chilli, Butter Pao

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Malwani Prawn Curry

Coriander, Coconut, Tamarind

or

Salli Jardaloo Boti

Lamb Shoulder, Apricots, Potato Salli

or

Vangi Bhaath

Baby Egg Plant, Mustard, Chana Dal, Basmati Rice, Tadka Dahi

Served With Toor Dal Amti, Bhindi Batata Fry, Basmati Rice Or Bread Basket

Add Tandoori Lamb Chop 22pp Kashmiri Chilli, Ginger, Crushed Onion, Kasundi Mooli

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Parsi Kulfi Falooda

Rose Meringue, Chikoo Kulfi, Tutti Frutti, Basundi

or

Kharwas

Jaggery Poha, Chilli Amrud Jelly, Poppy Seed Tuile

or

Sorbets

Tender Coconut & Jaggery, Mango & Tulsi

Trishna



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KOLIWADA TASTING MENU

5 courses for 90

Sommelier wine pairing additional 85

VARIETY OF PAPADS & CHUTNEYS

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

Exton Park, RB23 Rosé, Hampshire, England NV

or

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

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

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

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

or

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

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

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

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

or

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

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

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

Branco, Chinado, Lisbon, Portugal 2023

or

MALWANI PRAWN CURRY [Vannamei prawns, coriander, coconut, tamarind]

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

or

CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]

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

Supplement: **TANDOORI LAMB CHOP +22 pp** [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2021 (+18)

Served with [makai palak, 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

PARSI KULFI FALOODA [rose meringue, chikoo kulfi, tutti frutti, basundi]

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

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataifi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

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.

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KOLIWADA MENU

5 courses 120

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

RABBIT GREEN PEPPER FRY [Indian onion, curry leaves, pepper, Malabar parotta]

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

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

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

or

HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

TANDOORI PRAWN BALCHAO [palm vinegar, shrimp chutney, idiyappam]

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

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

Merlot, Keermont Estate, Stellenbosch, South Africa 2021

or

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

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

or

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

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

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

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataifi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

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

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

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Koliwada 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.

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TASTE OF TRISHNA VEGETARIAN KOLIWADA MENU

5 courses 110

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]

Exis, Manolesakis Estate, Drama, Greece 2024

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

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

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

Branco, Chinado, Lisbon, Portugal 2023

or

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

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

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

PARSI KULFI FALOODA [rose meringue, chikoo kulfi, tutti frutti, basundi]

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

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TRISHNA EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Paul Bara, 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]

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

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

or

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

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

TRISHNA BUTTER PEPPER STONEBASS [roasted black pepper, dill pachadi, papaya & samphire]

Bandol, Domaine La Suffrène, Provence, France 2024

or

HIRAN KI BOTI [tandoori version haunch, bonda, pickled version]

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

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

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

or

TANDOORI PRAWN BALCHAO [palm vinegar, shrimp chutney, idiyappam]

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]

Merlot, Keermont Estate, Stellenbosch, South Africa 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 [coastal bhindi, 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]

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

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataifi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

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Trishna

TRISHNA VEGETARIAN EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Paul Bara, 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

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

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

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

Branco, Chinado, Lisbon, Portugal 2023

or

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

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

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, peanut, curry leaves, coconut]

Bandol, Domaine La Suffrène, Provence, France 2024

Served with [coastal bhindi, 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

PARSI KULFI FALOODA [rose meringue, chikoo kulfi, tutti frutti, basundi]

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

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