



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 £45

5 Course Koliwada Menu £90

Koliwada Exclusive - 5 Course £120

Koliwada Exclusive - 6 Course £150

Monday - Sunday Dinner

5 Course Koliwada Menu £90

Koliwada Exclusive - 5 Course £120

Koliwada Exclusive - 6 Course £150



Trishna

TASTE OF TRISHNA

LUNCH TASTING (12:00 - 14:15)

3 courses for 45

4 courses for 50

VARIETY OF PAPADS & CHUTNEYS

KOLIWADA SQUID & SHRIMPS

[carom seeds, chilli & peanut chutney]

or

COCONUT & CORN TIKKI

[sweet corn, mint & mango murabba, baby corn bhaji]

or

NANDU VARUVAL

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

BADAMI BROCCOLI

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

or

HARIYALI BREAM

[green chilli, coriander, smoked tomato kachumber]

or

CHICKEN CHOP GREEN PEPPER FRY

[green pepper, curry leaves, Malabar parotta]

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew nuts, Tellicherry peppercorn]

or

GONGURA LAMB

[Yorkshire lamb, pickled sorrel leaf, Guntur teja chilli]

or

WILD MUSHROOM & MOREL KAIMA BIRYANI

[kaima rice, sliced truffle, pink peppercorn raita]

or

BABY AUBERGINE VATHAGAL

[masala fried aubergine, peanut, curry leaves, coconut]

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

add *Tandoori Lamb Chop 23pp* [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

CHENNAI PAYESH

[saffron rasmalai, berry chutney, kataifi]

or

PARSI KULFI FALOODA

[rose meringue, chikoo kulfi, tutti frutti, basundi]

or

CHOICE OF SORBET [choose any 2 scoops]

[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.

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FIVE-COURSE KOLIWADA MENU

5 courses for 90

Sommelier wine pairing additional 85

VARIETY OF PAPADS & CHUTNEYS

ALOO TOKRI 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

or

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

Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Mosel, Germany 2024

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

Branco, Chinado, Lisbon, Portugal 2023

or

KOLIWADA SQUID & SHRIMPS [carom seeds, chilli & peanut chutney]

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023

or

CHICKEN CHOP GREEN PEPPER FRY [green pepper, curry leaves, Malabar parotta]

Roditis, Kyrenia, Tetramythos, Peloponnese, Greece 2024

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

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

or

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

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023

or

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

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022

PRAWN KODAMPULI CURRY [Vannamei prawns, Malabar tarmind, baby shallots]

Pernand-Vergeleses, Olivier Leflaive, Burgundy, France 2022

or

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

Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023

or

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

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

or

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

Bandol, Domaine La Suffrène, Provence, France 2024

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

add *Tandoori Lamb Chop 23pp* [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

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

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

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

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Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

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KOLIWADA EXCLUSIVE - 5 COURSE

(Vegetarian & Vegan options available on request)

5 courses 120

Sommelier wine pairing additional 90 (see below)

VARIETY OF PAPADS & CHUTNEYS

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

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

or

MALABAR QUAIL CUTLET [quail egg kilikoodu, injipuli, podi potato fry]

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

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

Bandol, Domaine La Suffrène, Provence, France 2024

or

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

Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022

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]

Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023

or

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

Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020

or

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

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023

Served with [asparagus & 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

ALPHONSO MANGO MALAI [makrut lime jelly, nutty tuile, mango lassi]

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

or

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

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

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KOLIWADA EXCLUSIVE - 6 COURSE

(Vegetarian options available on request)

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]

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

Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023

or

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

Riesling Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Mosel, Germany 2024

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

Bandol, Domaine La Suffrène, Provence, France 2024

or

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

Blafränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022

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 2023

or

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

Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023

or

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

Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020

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]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataifi]

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

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