# 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**
Koliwada Menu - 5 Course £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

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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]

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CURRY LEAF PANEER TIKKA
[cashew nut, curry leaf, corn & pomegranate kosambari]

or

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

or

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

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

or

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

or

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

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]*

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CHENNAR PAYESH
[cardamom kheer, saffron rasmalai, berry chutney, kataifi]

or

CHIKOO 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.

# Trishna

## FIVE-COURSE KOLIWADA MENU

5 Course Menu 90
*Add Sommelier's Wine Pairing +85*

VARIETY OF PAPADS & CHUTNEYS

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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*

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SESAME PODI BROCCOLI [carrot murabba, fried garlic & broccoli chutney]
*Branco, Chinado, Lisbon, Portugal 2024*
or
HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
*Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023*

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CURRY LEAF PANEER TIKKA [cashew nut, curry leaves, corn & pomegranate kosambari]
*Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016*
or
HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]
*Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022*

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PRAWN KODAMPULI CURRY [Vannamei prawns, Malabar tarmind, baby shallots]
*Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022*
or
CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]
*Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020*
or
WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn pachadi]
*Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2023*
or
BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]
*Bandol, Domaine La Suffrène, Provence, France 2025*

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

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

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CHENNAR PAYESH [cardamom kheer, saffron rasmalai, berry chutney, kataifi]
*Sauternes, Château de Rayne, Bordeaux, France 2020*
or
CHIKOO KULFI FALOODA [rose meringue, caramelised coconut, tutti frutti, basundi]
*Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2024*

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## KOLIWADA EXCLUSIVE - 5 COURSE

*(Vegetarian & Vegan options available on request)*

5 Course Menu 120

*Add Sommelier's Wine Pairing +90*

VARIETY OF PAPADS & CHUTNEYS

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COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]
*Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV*

or

PARTRIDGE PEPPER FRY [Tellicherry pepper, curry leaves, parotta]
*Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2023*

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DILL & PEPPER SALMON [royal cumin, dill pachadi, smoked raw papaya & samphire]
*Bandol, Domaine La Suffrène, Provence, France 2025*

or

DUCK CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]
*Riesling, EB68 Concrete Rebellion, Mac Forbes, Yarra Valley, Australia 2021*

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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 2022*

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BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]
*Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023*

or

CHICKEN DONNE BIRYANI [corn fed chicken, jeera samba rice, pink pepper pachadi]
*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 [carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

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VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]
*10 YO Tawny Port, Niepoort, Douro, Portugal NV*

or

NILGIRI HONEY & PEAR MALAI [pear murabba, oats crumble, lime & ginger gel, honey tuile]
*Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2024*

or

CHIKOO KULFI FALOODA [rose meringue, caramelised coconut, tutti frutti, basundi]
*Sauternes, Château de Rayne, Bordeaux, France 2020*

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## KOLIWADA EXCLUSIVE - 6 COURSE

*(Vegetarian options available on request)*

6 Course Menu 150

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

*Add Sommelier's Wine Pairing +120*

VARIETY OF PAPADS & CHUTNEYS

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

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

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

or

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

*Exton Park, RB23 Rosé, Hampshire, England NV*

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

*Bandol, Domaine La Suffrène, Provence, France 2025*

or

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

*Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022*

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

*Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2022*

or

HALF LEMON LOBSTER TAIL [lemon butter, heritage tomato bhel, burnt onion & garlic chutney]

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

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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

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

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

**Served with** [coastal bhindi, dal panchmel, bread basket, basmati rice]

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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, Mysore pak crumble, filter kaapi granita]

*Sauternes, Château de Rayne, Bordeaux, France 2020*

or

CHENNAR PAYESH [cardamom kheer, saffron rasmalai, berry chutney, kataifi]

*Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2024*

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