



# 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 courses for 90

Sommelier wine pairing additional 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 tarminid, 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 Mentrídana, 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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# Trishna

## KOLIWADA EXCLUSIVE - 5 COURSE

(Vegetarian & Vegan options available on request)

5 courses 120

Sommelier wine pairing additional 90 (see below)

### 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 Mentrudana, 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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# Trishna

## 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

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

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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 version haunch, bonda, pickled version]

*Blaufränkisch, Ried Johannesshöhe, 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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