



Trishna

TRISHNA EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Philippe Gonet, Brut Réserve, Champagne, France NV)

Sommelier prestige 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 2021

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]

Terrasse, Keermont, Stellenbosch, South Africa 2022

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

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

or

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, Sensations du Nord, Domaine Patrick & Christophe Bonnefond, Rhône Valley, France 2023

or

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

Syrah, Damascene, Swartland, South Africa 2023

or

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

Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021

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

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

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataife]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

or

STRAWBERRIES & YOGHURT [macerated gariguette, mint, meringue, gulkand]

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.

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



Trishna

TRISHNA VEGETARIAN EXCLUSIVE MENU

6 courses for 150

(Includes a glass of Philippe Gonet, Brut Réserve, Champagne, France NV)

Sommelier prestige 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 & ASPARAGUS PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

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

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

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

or

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

Viognier, Sensations du Nord, Domaine Patrick & Christophe Bonnefond, Rhône Valley, France 2023

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

Branco, Chinado, Lisboa, Portugal 2023

or

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

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2022

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

Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021

or

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

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2022

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

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

10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

ALPHONSO MANGO MALAI [makrut lime jujubes, cocoa nibs tuile, mango lassi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

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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