

Trishna

TASTE OF TRISHNA VALENTINE'S DAY MENU

5 courses for 130

Sommelier wine pairing additional 75 (see below)

VARIETY OF PAPADS & CHUTNEYS

MALABAR CRAB CUTLETS [white crab chutney, curry leaves, oscietra caviar]

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

or

HIRAN TEEN PRAKAR [tandoori venison haunch, bonda, pickled venison]

Syrah, Damascene, Cederberg, South Africa 2021

or

RAJ KACHORI CHAAT [masala chana, tamarind, mint chutney, peashoot]

Exton Park, RB23 Rosé, Hampshire, England NV

HALIBUT LEMON TIKKA [smoked papaya & samphire chaat, dill pachadi]

Bandol, Domaine La Suffrène, Provence, France 2023

or

DUCK GILAFI SEEKH [tomato tokku, mix peppers, shallot, pineapple chutney]

Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm, Germany 2021

or

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

Branco, Chinado, Lisbon, Portugal 2023

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

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

or

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

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

or

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

Blafränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

HALF LOBSTER CAFREAL [Goan choris pulao, shrimp balchao, spiced rum]

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2015

or

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

Blafränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

or

PALKATTI GHEE ROAST [podi uttapam, green coconut chammanthi]

Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2020

Served with [carrot & five bean thoran, dal makhani, bread basket, lemon rice]

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

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

or

RED VELVET CHEESECAKE [chocolate chilli macaroon, red wine rhubarb sauce, raspberry ginger sorbet]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, jelly, garnita, smoked pineapple]

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.

Please note all game may contain shot.

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