

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

5 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

NARIYAL SCALLOPS [coconut chips, vermicelli upma, chilli & coconut chutney]

Philippe Gonet, Brut Réserve, Champagne, France NV

or

NANDU VARUVAL [soft shell crab, green chili, white crab, tomato chutney]

Dinamite, Blanc de Blancs, Portugal Boutique Winery, Bairrada, Portugal 2016

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

Malvasija, Kozlovic, Istria, Croatia 2019

or

SHAHI SALMON TIKKA [royal cumin, dill leaves, smoked raw papaya & samphire chaat]

Bandol, Domaine La Suffrène, Provence, France 2020

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

Riesling Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany 2018

or

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

Saumur-Champigny, La Folie, Château Yvonne, Loire, France 2019

CHEMMEEN MANGA CURRY [Vannamei prawns, coconut, green mango]

Marsanne, Jean-Baptiste Souillard, Ardeche, France 2019

or

GONGURA LAMB [Welsh lamb, pickled sorrel leaves, poppy seeds, Guntur teja chilli]

The Spellbinder, Sleight Of Hand, Columbia Valley, USA 2017

or

CASHEW & PEPPER CHICKEN [roasted coconut & cashew, telicherry peppercorns]

Fiano di Avellino, Guido Marsella, Campania, Italy 2018

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

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, cardamom ice cream]

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

or

FIG & CARDAMOM KHEER [banana & fig confiture, coconut chikki, fig kulfi]

Le Loin de L`oeil, Domaine Plageoles, Gaillac, France 2016

or

PEAR & SAFFRON MOUSSE [saffron poached pear, meringue, fennel jelly]

Moscato d`Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2020

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. An optional 12.5% gratuity will be added to your bill. All prices include VAT.

Trishna

TASTE OF TRISHNA – VEGETARIAN KOLIWADA MENU

5 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

Fiano di Avellino, Guido Marsella, Campania, Italy 2018

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

Malvasija, Kozlovic, Istria, Croatia 2019

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

COCONUT & CORN TIKKI [sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]

Marsanne, Jean-Baptiste Souillard, Ardeche, France 2019

HYDERABADI SUBZ KOFTA [saffron, cashew nuts, almond, cardamom, paneer]

Riesling Spätlese, Brauneberger Juffer Sonnenuhr, Schloss Lieser, Mosel, Germany 2018

or

BHAGARE BAIGAN [aubergine, peanut, sesame, coconut]

La Cuca de Llum, Succes Vinicola, Conca de Barbera, Spain 2019

or

WILD MUSHROOM PILAU [oyster, shiitake, shimeji, truffle oil, pink peppercorn raita]

Sankt Laurent, Jungle, Weingut Jurtschitsch, Kamptal, Austria 2017

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

CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, cardamom ice cream]

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

or

BRAMLEY APPLE & PISTACHIO KULFI [apple crumble, tukmaria seeds, seb murabba]

Le Loin de L'oeil, Domaine Plageoles, Gaillac, France 2016

or

TANDOORI PINEAPPLE & COCONUT [smoked pineapple, tender coconut & jaggery sorbet]

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2020

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Trishna

TASTE OF TRISHNA – VEGAN KOLIWADA MENU

5 courses £75.00

Sommelier wine pairing additional £70.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

ALOO CHAAT

[ratte potatoes, masala chickpea, tamarind, sev]

Fiano di Avellino, Guido Marsella, Campania, Italy 2018

COCONUT & CORN TIKKI

[sweetcorn, curry leaves, mint & mango murabba, baby corn bhajji]

Marsanne, Jean-Baptiste Souillard, Ardeche, France 2019

or

TANDOORI BROCCOLI

[cardamom, almond, gajar murabba, coconut & chilli chutney]

Malvasija, Kozlovic, Istria, Croatia 2019

MUSHROOM PEPPER FRY

[curry leaf, Indian onion, Malabar parotta]

Philippe Gonet, Brut Réserve, Champagne, France NV

BHAGARE BAIGAN

[aubergine, peanut, sesame, coconut]

La Cuca de Llum, Succes Vinicola, Conca de Barbera, Spain 2019

or

WILD MUSHROOM PILAU

[oyster, shiitake, shimeji, truffle oil]

Sankt Laurent, Jungle, Weingut Jurtschitsch, Kamptal, Austria 2017

Served with

[coastal bhindi, dal panchmel, bread basket, basmati rice]

TANDOORI PINEAPPLE & COCONUT

[smoked pineapple, tender coconut & jaggery sorbet]

Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2020

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