

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

5 courses £60.00

Sommelier wine pairing £60.00 – see below

Prestige wine pairing £90.00 – please ask your sommelier

CUTTLEFISH KOLIWADA [carom seeds, Kashmiri chilli, garlic, smoked tomato & chilli]
Bandol Rosé, Domaine, La Suffrène, Cedric Gravier, Provence, France 2016

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Chardonnay Guinevere, Gusbourne, Kent, England 2013

or

AJWAINI SALMON TIKKA [carom seeds, dill chutney]
Prunus Branco, Dao, Portugal 2016

WILD GOOSE SEEKH KEBAB [Kashmiri chilli, garlic, shallots, pineapple chutney]
Scheurebe Trocken, Weingut Weegmüller, Pfalz, Germany 2015

or

TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Cabernet Tempranillo by George, Fox Gordon, Adelaide Hills, Australia 2013

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Tête-à-Tête Rouge, Domaine de la Terre, Sierra Nevada Foothills, California, USA 2012

or

MEEN MANGA CURRY [hake fillet, raw mango, Malabar tamarind]
Riesling, Clos Mathis, Domaine Ostertag, Alsace, France 2015

Served with Makai Saag, Hyderabad Dal, Bread Basket and Basmati Rice

FIG & CARDAMOM KHEER [cardamom, pistachio, fig kulfi]
Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2016

or

STONE FRUIT FALOODA [blood peach jelly, basil seeds, apricot kulfi, basundi]
Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014

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

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

7 courses £70.00

Sommelier wine pairing £75.00 – see below

Prestige wine pairing £105.00 – please ask your sommelier

TELICHERRY SHRIMP FRY [Telicherry pepper, coconut, garlic, coconut & mango chutney]
Furmint Unfiltriert, Michael Wenzel, Neusiedlersee, Austria 2016

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Chardonnay Guinevere, Gusbourne, Kent, England 2013

or

AJWAINI SALMON TIKKA [carom seeds, dill chutney]
Prunus Branco, Dao, Portugal 2016

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
Brut Réserve, Philippe Gonet, Champagne, France NV

or

PARTRIDGE PEPPER FRY [Keralan spices, black pepper, Indian onion, parotta]
Refosco Isonzo 'Pucino', Collavini, Collio, Italy 2015

CHAKUNDARI GUINEAFOWL [beetroot, fennel, puy & masoor kachumber]
Agiorgitiko, Bizios, Nemea, Greece 2011

WILD GOOSE SEEKH KEBAB [Kashmiri chilli, garlic, shallots, pineapple chutney]
Scheurebe Trocken, Weingut Weegmüller, Pfalz, Germany 2015

or

TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Cabernet Tempranillo by George, Fox Gordon, Adelaide Hills, Australia 2013

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]
Vouvray, Cuvée de Silex, Domaine des Aubuisières, Loire, France 2016

or

NILGIRI CHICKEN KURMA [coriander, curry leaf, coconut]
Svatovaurinecké, Petr Koráb, Moravia, Czech Republic 2015

Served with Makai Saag, Hyderabad Dal, Bread Basket and Basmati Rice

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, rabri & cardamom kulfi]
Justino's Colheita, Madeira, Portugal 1996

or

DATE & CARAMEL MISHTI DOI [baked yoghurt, banana chips, cashew nut chikki]
Sauvignon Blanc Apasionado, Bodegas José Pariente, Rueda, Spain 2016

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