

Trishna

TASTE OF TRISHNA – KOLIWADA MENU

5 courses £60.00

Prestige wine pairing £90.00

CUTTLEFISH KOLIWADA [carom seeds, Kashmiri chilli, garlic, smoked tomato & chilli]
Billecart-Salmon Rosé, France NV

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Sauvignon Blanc, Little Beauty Black Edition, Marlborough, New Zealand 2012

or

AJWAINI SALMON TIKKA [carom seeds, dill chutney]
Chardonnay, Krauthaker Rosenberg, Kutjevo, Croatia 2008

WILD GOOSE SEEKH KEBAB [Kashmiri chilli, garlic, shallots, pineapple chutney]
Gewürztraminer Grand Cru Steingrubler, Domaine Barmès Buecher, Alsace, France 2008

or

TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Petit Verdot, Remolinos Vineyard, Mendoza, Argentina 2013

GONGURA LAMB [pickled sorrel leaves, poppy seeds, Guntur teja chilli]
Château Gruaud Larose, Saint-Julien, Bordeaux, France 1989

or

MEEN MANGA CURRY [hake fillet, raw mango, Malabar tamarind]
Riesling Smaragd Achleiten, Domäne Wachau, Austria 1994

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

Prestige wine pairing £105.00

TELICHERRY SHRIMP FRY [Telicherry pepper, coconut, garlic, coconut & mango chutney]
Johanniter Ultra, Dom Bliskowice, Małopolski Przełom Wisły, Poland 2016

HARIYALI BREAM [green chilli, coriander, smoked tomato kachumber]
Sauvignon Blanc, Little Beauty Black Edition, Marlborough, New Zealand 2012

or

AJWAINI SALMON TIKKA [carom seeds, dill chutney]
Chardonnay, Krauthaker Rosenberg, Kutjevo, Croatia 2008

NANDU VARUVAL [soft shell crab, green chilli, white crab, tomato chutney]
Billecart-Salmon Rosé, France NV

or

PARTRIDGE PEPPER FRY [Keralan spices, black pepper, Indian onion, parotta]
Saumur-Champigny, Les Poyeux, Domaine de la Bonnelière, Loire, France 2011

CHAKUNDARI GUINEAFOWL [beetroot, fennel, puy & masoor kachumber]
Lost Barrel, Oveja Negra, Curicó and Maule Valley, Chile 2011

WILD GOOSE SEEKH KEBAB [Kashmiri chilli, garlic, shallots, pineapple chutney]
Gewürztraminer Grand Cru Steingrubler, Domaine Barmès Buecher, Alsace, France 2008

or

TANDOORI LAMB CHOPS [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Petit Verdot, Remolinos Vineyard, Mendoza, Argentina 2013

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]
Riesling Smaragd Achleiten, Domäne Wachau, Austria 1994

or

NILGIRI CHICKEN KURMA [coriander, curry leaf, coconut]
Château Gruaud Larose, Saint-Julien, Bordeaux, France 1989

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

CHOCOLATE MOUSSE CHIKKI [pistachio chikki, rabri & cardamom kulfi]
Rivesaltes Ambré, Domaine de Rancy, Roussillon, France 1992

or

DATE & CAMEL MISHTI DOI [baked yoghurt, banana chips, cashew nut chikki]
Riesling Spätlese, Saarburger Rausch, Weingut Zilliken, Mosel, Germany 2003

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.