



Trishna

TASTE OF TRISHNA DIWALI MENU

(Available between 28th October-3rd November)

6 courses £120.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

PODI SMOKED SALMON [curd rice, papad tuile, oscietra caviar, masago]

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]

Philippe Gonet, Brut Réserve, Champagne, France NV

or

PARTRIDGE PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

Outis, Nessuno, Biondi, Sicily, Italy 2019

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

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

or

MALLARD CHUTNEY SEEKH [tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

Riesling Spätlese, Wolfer Goldgrube, Weingut Vollenweider, Mosel, Germany 2020

HALF LOBSTER GHEE ROAST [podi thattu dosai, shrimp sambol]

Syrah, Damascene, Cederberg, South Africa 2021

or

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

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

CHEMMEEN MURINGA THEEYAL [Vannamei prawns, baby shallots, kodampuli, drumstick]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2019

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021

or

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

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021

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

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

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

or

ANJEER MAKHANE KI KHEER [caramelised fig, coconut brittle, pistachio kulfi, toasted lotus seeds]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

or

THANDAI SEMIFREDDO [coconut batika, passion fruit gel, meringue, tukmaria]

Riesling Aùslese, Fass 10, Peter Lauer, Saar, Germany, 2018

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 13.5% gratuity will be added to your bill. All prices include VAT.

Diwali Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00



Trishna

TASTE OF TRISHNA VEGETARIAN DIWALI MENU

(Available between 28th October-3rd November)

6 courses £110.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

PODI PANIYARAM [potato podimas, chilli coconut chutney, papad tuile]

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

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

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021

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

Grüner Veltliner Smaragd, Kollmutz, Mathias Hirtzberger, Wachau, Austria 2016

or

JACKFRUIT PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

Volnay, Les Petits Poisons, Domaine Jean Guiton, Burgundy, France 2019

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

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

or

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

Riesling Spätlese, Wolfer Goldgrube, Weingut Vollenweider, Mosel, Germany 2020

ZAFRANI MALAI KOFTA [saffron, cashew nut, kasoori methi]

Chardonnay, Rancho Ontiveros, Ojai, Santa Barbara, USA 2021

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, shimeji, sliced truffle, basmati rice, pink peppercorn raita]

Outis, Nessuno, Biondi, Sicily, Italy 2019

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanut, curry leaves, coconut]

Bandol, Domaine La Suffrène, Provence, France 2022

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

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

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

or

ANGOORI RASMALAI [saffron, rose petals, pistachio pheni]

Riesling Aùslese, Fass 10, Peter Lauer, Saar, Germany, 2018

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

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Trishna

TASTE OF TRISHNA VEGAN DIWALI MENU

(Available between 28th October-3rd November)

6 courses £110.00

Sommelier wine pairing additional £90.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

PODI PANIYARAM [potato podimas, chilli coconut chutney, papad tuile]

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sev]

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

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

Viognier, The Age of Grace, Lismore, Greyton, South Africa 2021

or

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

Bical, Nossa Calcário, Filipa Pato, Bairrada, Portugal 2021

JACKFRUIT PEPPER FRY [Indian onion, curry leaf, pepper, Malabar parotta]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2019

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanut, curry leaves, coconut]

Bandol, Domaine La Suffrène, Provence, France 2022

or

WILD MUSHROOM & MOREL PILAU [oyster, shiitake, sliced truffle, cashew nut, basmati rice]

Outis, Nessuno, Biondi, Sicily, Italy 2019

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

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

Tokaji Late Harvest, Mád, Mád Wine, Tokaji, Hungary 2017

or

TRIO OF SORBET [tender coconut & jaggery, raspberry & ginger, mango & tulsi]

Riesling Aùslese, Fass 10, Peter Lauer, Saar, Germany 2018

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