



Trishna

TASTE OF TRISHNA NEW YEAR'S EVE MENU

6 courses £140.00

Sommelier wine pairing additional £100.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

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

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

Philippe Gonet, Brut Réserve, Champagne, France NV

or

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

Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2014

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

Terrasse, Keermont, Stellenbosch, South Africa 2022

or

HIRAN KI BOTI [tandoori venison, tadka dahi, bonda, pickled venison]

Syrah, Damascene, Swartland, South Africa 2021

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

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

or

LOBSTER CAFREAL [Goan choris pulao, kokum chutney, spiced rum]

Syrah, Damascene, Cederberg, South Africa 2021

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

Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021

or

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

Cabernet Sauvignon, Prelude, Leeuwin Estate, Margaret River, Australia 2019

or

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

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2020

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

THANDAI SEMIFREDDO [coconut batika, passion fruit gel, meringue, whipped coffee ganache]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

or

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

Riesling Aùslese, 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 13.5% gratuity will be added to your bill.

All prices include VAT.



Trishna

TASTE OF TRISHNA NEW YEAR'S EVE VEGETARIAN MENU

6 courses £140.00

Sommelier wine pairing additional £100.00 (see below)

VARIETY OF PAPADS AND CHUTNEYS

PODI PANIYARAM [potato podimas, chilli coconut chutney]

RAJ KACHORI CHAAT [lentil sprouts, aloo chana masala, beet yoghurt]

Viognier, Les Galets, Domaine Christophe Blanc, Rhône Valley, France 2022

BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney]

Branco, Chinado, Lisboa, Portugal 2022

or

CAULIFLOWER GHEE ROAST [podi uttapam, coconut sambol, pickled shallots]

Terrasse, Keermont, Stellenbosch, South Africa 2022

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

Grüner Veltliner, Erste Lage, Ried Grub, Schloss Gobelsburg, Kamptal, Austria 2014

or

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

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

HYDERABADI SUBZ KOFTA [saffron, almond, cashew, kewra, paneer]

Chardonnay, Bien Nacido, Ojai, Santa Barbara, USA 2021

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]

Volnay, Les Petits Poisots, Domaine Jean Guiton, Burgundy, France 2020

or

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

Bandol, Domaine La Suffrène, Provence, France 2023

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

FIG & CARDAMOM KHEER [caramelised fig, coconut brittle, pistachio kulfi]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataife]

Riesling Aüslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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All prices include VAT.