



# 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*

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.

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 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*

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.

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