



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]

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

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

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

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

Bandol, Domaine La Suffrène, Provence, France 2022

or

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

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

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

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

or

HALF LOBSTER GHEE ROAST [podi uttapam, coconut chilli sambol]

Syrah, Damascene, Cederberg, South Africa 2021

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

Chardonnay, Rancho Ontiveros, 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 2018

or

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

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

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, tukmaria]

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

or

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

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.



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]

Busi Jacobsohn Rosé, Extra Brut, Sussex, England 2019

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

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

BADAMI BROCCOLI [gajar murabba, broccoli & garlic chutney]

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

or

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

Philippe Gonet, Brut Réserve, Champagne, France NV

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

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

or

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

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

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

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

or

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

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

or

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

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

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]

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

or

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

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

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