



Trishna

PDR EXCLUSIVE MENU

6 courses £150.00

(Includes a glass of Philippe Gonet, Brut Réserve, Champagne, France NV)

Sommelier prestige wine pairing additional £120.00 (see below)

VARIETY OF PAPAD & CHUTNEYS

DAHI BATATA PURI [semolina puri, sweet yogurt, tamarind, bhel puri]

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

Exton Park, RB23 Rosé, Hampshire, England NV

or

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

Spätlese, Graacher Himmelreich, Weingut Joh. Jos. Prüm 2021

DILL & PEPPER SALMON [royal cumin, dill raita, smoked raw papaya & samphire chaat]

Bandol, Domaine La Suffrène, Provence, France 2023

or

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

Terrasse, Keermont, Stellenbosch, South Africa 2022

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]

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

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

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

or

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

Syrah, Damascene, Swartland, South Africa 2021

or

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

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

Served with [heirloom carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

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

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

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataife]

Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012

or

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

Riesling Aüslese, 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.

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



Trishna

PDR VEGETARIAN EXCLUSIVE MENU

6 courses £150.00

(Includes a glass of Philippe Gonet, Brut Réserve, Champagne, France NV)

Sommelier prestige wine pairing additional £120.00 (see below)

VARIETY OF PAPAD & CHUTNEYS

DAHI BATATA PURI [semolina puri, sweet yogurt, tamarind, bhel puri]

ALOO TOKRI CHAAT [ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

Exton Park, RB23 Rosé, Hampshire, England NV

or

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

Las Uvas de la Ira, Viticola Mentrudana, Sierra de Gredos, Spain 2022

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

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

or

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

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

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

Branco, Chinado, Lisboa, Portugal 2022

or

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

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

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

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

Served with [heirloom carrot & five bean thoran, dal panchmel, bread basket, basmati rice]

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

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

or

CHENNAR PAYESH [saffron rasmalai, berry chutney, kataife]

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

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