



# Trishna

## PRIVATE DINING EXCLUSIVE MENU

6 courses for 150

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

Sommelier prestige wine pairing additional 120 (see below)

### VARIETY OF PAPADS & CHUTNEYS

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

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

*Exton Park, RB23 Rosé, Hampshire, England NV*

or

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

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

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

*Bandol, Domaine La Suffrène, Provence, France 2023*

or

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

*Terrasse, Keermont, Stellenbosch, South Africa 2022*

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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 Renner, Schloss Gobelsburg, Kamptal, Austria 2015*

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

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

or

BEEF SHORT RIB 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]

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

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

or

PEAR & SAFFRON MALAI [fennel jujubes, meringue, coconut cookie]

*Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2012*

or

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

*Riesling Auslese, 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 15% service charge will be added to your bill. All prices include VAT.



# Trishna

## PRIVATE DINING VEGETARIAN EXCLUSIVE MENU

6 courses for 150

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

Sommelier prestige wine pairing additional 120 (see below)

### VARIETY OF PAPADS & CHUTNEYS

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

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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*

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

*Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2015*

or

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

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

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

*Branco, Chinado, Lisboa, Portugal 2022*

or

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

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

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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 2022*

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

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VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, 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

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

*Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022*

Please speak to your server regarding any allergy concerns.

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A discretionary 15% service charge will be added to your bill. All prices include VAT.