



Trishna

TASTE OF TRISHNA

LUNCH TASTING (12:00 - 14:15)

EARLY EVENING (17:00 - 18:15)

3 courses for 50

4 courses for 55

VARIETY OF PAPADS & CHUTNEYS

ALOO CHAAT

[ratte potatoes, masala chickpea, tamarind, sweet yoghurt]

or

TELICHERY SQUID & SHRIMPS

[curry leaf, telicherry pepper, green mango & coconut chutney]

or

GUINEA FOWL PEPPER FRY

[Indian onion, curry leaf, pepper, Malabar parotta]

PANEER TIKKA ANARDANA

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

or

HARIYALI BREAM

[green chilli, coriander, smoked tomato kachumber]

or

DUCK CHUTNEY SEEKH

[tomato tokku, Kashmiri chilli, shallot, pineapple chutney]

CASHEW & PEPPER CHICKEN

[roasted coconut & cashew nut, telicherry peppercorns]

or

GONGURA LAMB

[Welsh lamb, pickled sorrel leaf, Guntur teja chilli]

or

WILD MUSHROOM & MOREL KAIMA BIRYANI

[kaima rice, sliced truffle, pink peppercorn raita]

or

BABY AUBERGINE VATHAGAL

[masala fried aubergine, peanut, curry leaves]

Served with [chettinad potato roast, dal panchmel, basmati rice, bread basket]

add Tandoori Lamb Chop 20pp [Kashmiri chilli, ginger, crushed onion, kasundi mooli]

CHENNAR PAYESH

[saffron rasmalai, berry chutney, kataife]

or

FIG & CARDAMOM KHEER

[caramelised fig, coconut brittle, pistachio kulfi]

or

CHOICE OF SORBETS [choose any 2]

[tender coconut & jaggery, raspberry & ginger, mango & tulsi]

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.