Trishna

PRIVATE DINING AT TRISHNA

We have a selection of menus available in The Koliwada Room
for both lunch and dinner.

Tuesday - Sunday Lunch
Lunch Tasting from £50
Diwali Tasting from £120
Trishna Exclusive Tasting from £150

Monday - Sunday Dinner
Diwali Tasting from £120
Trishna Exclusive Tasting from £150

Trishna

TASTE OF TRISHNA
LUNCH TASTING *(12:00 - 14:15)*

(2nd November - 31st December)
3 Course 50 / 4 Course 55
Add 4 Course Sommelier's Wine Pairing +60

VARIETY OF PAPADS & CHUTNEYS

KOLIWADA SQUID & SHRIMPS
[carom seeds, chilli & peanut chutney]

or

COCONUT & CORN TIKKI
[sweet corn, mint & mango murabba, baby corn bhaji]

or

NANDU VARUVAL
[masala fried soft-shell crab, white crab, tomato chutney]

CURRY LEAF PANEER TIKKA
[cashew nut, curry leaf, corn & pomegranate kosambari]

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 nuts, Tellicherry peppercorn]

or

PRAWN KODAMPULI CURRY
[Vannamei prawns, Malabar tamarind, baby shallots]

or

WILD MUSHROOM & MOREL KAIMA BIRYANI
[kaima rice, sliced truffle, pink peppercorn pachadi]

or

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

Served with [makai palak, dal panchmel, basmati rice or bread basket]

Supplement +23pp

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

CHENNAR PAYESH
[cardamom kheer, saffron rasmalai, berry chutney, kataifi]

or

CHIKOO KULFI FALOODA
[rose meringue, chikoo kulfi, tutti frutti, basundi]

or

CHOICE OF SORBET [choose any 2 scoops]
[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.
We charge £3.50 per guest for unlimited filtered Belu water.
A discretionary 15% service charge will be added to your bill. All prices include VAT.

Trishna

TASTE OF TRISHNA VEGETARIAN DIWALI MENU

(Available between 2nd November - 8th November)

5 Course Menu 110
Add Sommelier's Wine Pairing +90

To celebrate the Festival of Lights, enjoy a miniature Muziris Negroni to take home with our Diwali menu, with our compliments.

VARIETY OF PAPADS & CHUTNEYS

ALOO TOKRI CHAAT [ratte potatoes, masala chickpeas, tamarind, sweet yoghurt]
Exton Park, RB23 Rosé, Hampshire, England NV

GOBI KEMPU BEZULE [spiced cauliflower fry, Mangalore bun]
Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2023

or

CURRY LEAF PANEER TIKKA [cashew nut, curry leaf, corn & pomegranate kosambari]
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

SESAME PODI BROCCOLI [carrot murabba, fried garlic & broccoli chutney]
Branco, Chinado, Lisbon, Portugal 2024

or

CHETTINAD SPICED MOREL [onion thoviyal, samosa, mushroom acharu]
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022

HYDERABADI SUBZ KOFTA [saffron, almonds, cashew nuts, kewra, paneer]
Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022

or

WILD MUSHROOM & MOREL KAIMA BIRYANI [kaima rice, sliced truffle, pink peppercorn raita]
Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020

or

BABY AUBERGINE VATHAGAL [masala fried aubergine, peanuts, curry leaves]
Bandol, Domaine La Suffrène, Provence, France 2025

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

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, toasted buckwheat, jackfruit ice cream]
10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

CHENNAR PAYESH [cardamom kheer, saffron rasmalai, berry chutney, kataifi]
Sauternes, Château de Rayne, Bordeaux, France 2020

or

TANDOORI PINEAPPLE & COCONUT [coconut bavarois, bebinca, basil lemon curd, coconut sorbet]
Riesling Auslese, Niederhäuser Hermannshöhle, Nahe, Germany 2024

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A discretionary 15% service charge 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 DIWALI MENU

(Available between 2nd November - 8th November)

5 Course Menu 120
Add Sommelier's Wine Pairing +90

To celebrate the Festival of Lights, enjoy a miniature Muziris Negroni to take home with our Diwali menu, with our compliments.

VARIETY OF PAPADS & CHUTNEYS

SEAFOOD PANIYARAM [oscietra caviar, pink prawn thokku, crab & coconut chutney]
Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

or

PARTRIDGE PEPPER FRY [Tellicherry pepper, curry leaves, parotta]
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2023

AMRUT PHEASANT [single malt, sesame, pickled pheasant, bonda]
Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022

or

DILL & PEPPER SALMON [royal cumin, dill pachadi, smoked raw papaya & samphire]
Bandol, Domaine La Suffrène, Provence, France 2025

HALF LEMON LOBSTER TAIL [tomato bhel, lemon butter, onion thovial]
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

or

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2023

GONGURA LAMB [Yorkshire lamb, pickled sorrel leaf, Guntur teja chilli]
Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023

or

CHICKEN DONNE BIRYANI [corn fed chicken, cashew nuts, jeera samba rice, pink peppercorn pachadi]
Pernand-Vergelesses, Olivier Leflaive, Burgundy, France 2022

or

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]
Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023

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

VALRHONA MANJARI CHOCOLATE CHIKKI [pistachio chikki, toasted buckwheat, jackfruit ice cream]
10 YO Tawny Port, Quinta de Romaneira, Douro, Portugal

or

GULAB JAMUN TIRAMISU [marsala wine gel, Mysore pak crumble, filter kaapi granita]
Sauternes, Château de Rayne, Bordeaux, France 2020

or

COCONUT MALAI GHEVAR [saffron malai, coconut brittle, gulabi kulfi]
Riesling Auslese, Niederhäuser Hermannshöhle, Nahe, Germany 2024

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Diwali Tasting Menu last orders: Lunch - 14:00 / Dinner (Monday-Saturday) - 21:45 (Sunday) - 21:00

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KOLIWADA EXCLUSIVE - 6 COURSE

(Vegetarian options available on request)

6 Course Menu 150

(Includes a glass of Paul Bara, Brut Réserve, Champagne, France NV)

Add Sommelier's Wine Pairing +120

VARIETY OF PAPADS & CHUTNEYS

DAHI BATATA PURI [semolina puri, sweet yoghurt, tamarind, bhelpuri]

COCONUT & CURRY LEAF SCALLOPS [vermicelli upma, chilli & coconut chutney]
Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

or

NANDU VARUVAL [masala fried soft-shell crab, white crab, tomato chutney]
Exton Park, RB23 Rosé, Hampshire, England NV

DILL & PEPPER SALMON [royal cumin, dill pachadi, smoked raw papaya & samphire]
Bandol, Domaine La Suffrène, Provence, France 2025

or

HIRAN KI BOTI [tandoori vension haunch, bonda, pickled vension]
Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2022

TANDOORI LAMB CHOP [Kashmiri chilli, ginger, crushed onion, kasundi mooli]
Saint-Joseph, Les Parcelles, Maison Bruyère & David, Rhône, France 2023

or

HALF LEMON LOBSTER TAIL [lemon butter, heritage tomato bhel, burnt onion & garlic chutney]
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

DORSET BROWN CRAB [coconut oil, pepper, garlic, curry leaf]
Viognier, The Age of Grace, Lismore, Greyton, South Africa 2023

or

BEEF SHORT RIB COCONUT FRY [pickled shallots, podi uttapam, coconut & chilli chutney]
Cabernet Sauvignon, Boekenhoutskloof, Franschoek, South Africa 2023

or

CASHEW & PEPPER CHICKEN [roasted coconut & cashew nuts, Tellicherry peppercorn]
Pinot Noir, Olivet Ranch, Failla Wines, Russian River Valley, USA 2020

Served with [coastal bhindi, dal panchmel, bread basket, basmati rice]

VALRHONA MANJARI CHOCOLATE CHIKKI [ginger pistachio chikki, jackfruit ice cream]
10 YO Tawny Port, Niepoort, Douro, Portugal NV

or

GULAB JAMUN TIRAMISU [marsala wine gel, Mysore pak crumble, filter kaapi granita]
Sauternes, Château de Rayne, Bordeaux, France 2020

or

CHENNAR PAYESH [cardamom kheer, saffron rasmalai, berry chutney, kataifi]
Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2024

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