Trishna

TASTE OF TRISHNA
NEW YEAR'S EVE VEGETARIAN MENU

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

VARIETY OF PAPADS & CHUTNEYS

PODI PANIYARAM [potato podimas, chilli coconut chutney]
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022

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

BEETROOT PODI DOSAI [green coconut chutney, burnt onion thovial]
Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Marche, Italy 2022

or

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

WILD MUSHROOM & MOREL PILAU [kaima rice, sliced truffle, pink peppercorn pachadi]
Pinot Noir, Fog Eater, Drew Family, Anderson Valley, USA 2022

or

JACKFRUIT COCONUT FRY [nool parotta, sambol, pickled onion]
Bandol, Domaine La Suffrène, Provence, France 2024

Served with [makai palak, dal panchmel, tomato saadam, chilli garlic naan]

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

or

SPICED CARROT CAKE [cream cheese namelaka, Christmas pudding ice cream]
Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

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.

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VARIETY OF PAPADS & CHUTNEYS

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

HIRAN KI BOTI [tandoori venison haunch, bonda, pickled venison]
Blaufränkisch, Ried Johanneshöhe, Prieler, Burgenland, Austria 2021

or

NANDU VARUVAL [masala fried soft-shell crab, white crab, tomato chutney]
Paul Bara, Grand Cru, Brut Réserve, Champagne, France NV

DILL & PEPPER SALMON [raw papaya, samphire, dill pachadi]
Bandol, Domaine La Suffrène, Provence, France 2024

or

PARTRIDGE PEPPER FRY [tellicherry pepper, curry leaves, parotta]
Las Uvas de la Ira, Viticola Mentridana, Sierra de Gredos, Spain 2022

BEEF SHORT RIB COCONUT FRY [Malabar parotta, pickled onion, coconut chips]
Merlot, Keermont Estate, Stellenbosch, South Africa 2021

or

PRAWN GREEN MANGO CURRY [Vannamei prawns, kodampuli, coconut oil]
Grüner Veltliner, Erste Lage, Ried Renner, Schloss Gobelsburg, Kamptal, Austria 2016

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

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

or

NILGIRI HONEY & PEAR MALAI [pear murabba, oats crumble, lime & ginger gel, honey tuile]
Szamorodni, Eloquence, Holdvölgy, Tokaji, Hungary 2013

or

SPICED CARROT CAKE [cream cheese namelaka, Christmas pudding ice cream]
Riesling Auslese, Niederhäuser Hermannshöhle, Jakob Schneider, Nahe, Germany 2022

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