








T R È S I N D™

vegetarian starters

 J	modernist chaat trolley	150
	mushroom chai, dehydrated mushroom, truffle milk powder	80
J	pumpkin and coconut soup, idiyappam, pumpkin mash	75
J	avocado kebab, sour cream, chopped salsa	95
J	paneer tikka paturi, chili onions, masala crisp	95
	mushroom galouti tartlets, mushroom pickle	95
	tandoori portobello, molcajete chimichurri chutney, ginger pickle	115
	dahi kebab, potato rösti, raw mango and pepper chutney	95
	corn crusted spinach kebab, smoked tomato chutney, parmesan cheese	95
	kothambir vadi, coconut chutney, carrot kosambari	95

non-vegetarian starters

	cedar wood smoked tandoori chicken, burnt pineapple carpaccio	125
	chicken waffle, cafreal masala, smoky aioli	110
	chicken tikka – malai or charcoal	110
	tandoori lamb chops, rosemary jus, roast potatoes	135
	galouti kebab cannoli, pickled onion, mint chutney	110
	hunter's lamb leg 'raan'	145
	tenderloin steak, molcajete chimichurri chutney, ginger pickle	195
	butter pepper garlic prawn, thai basil	135
	tandoori tiger prawn, buttered asparagus, hollandaise espuma	135
	barramundi musallam, garlic chutney, pickled ginger & scallion	130
	wagyu patthar kebab, red raddish carpaccio, boondi crisp	155

vegetarian main course

J	mix veg kofta, duet of curries, toasted makhana	125
J	paneer pinwheel, tomato makhani, charred chili pepper	125
J	rajasthani papad ki subzi, missi roti	115
J	achari chana martaban, green pea kachuri	125
	guchchi lababdar, truffle oil tadka, nadru chips	135
	pav bhajji, lehsooni burrata, maska pao	125
	amritsari thali	130
J	khichdi of india	135

J jain diet  live table side

please advise the server should you be allergic to any ingredient / have dietary restrictions
all prices are in aed, exclusive of 7% municipality fee, 5% vat & 10% service charge



T R È S I N D™



non-vegetarian main course

traditional butter chicken	130
chicken chettinad, scallion poriyal	130
bengali kosha mangsho, green pea kachuri	130
slow cooked baby lamb shank, turnip and apricot curry	135
beef short ribs, goan curry, mashed potatoes	150
prawn ghee roast, toasted cashew nut, coconut flakes	135
alleppey lobster curry, raw mango pickle, chili oil	155
chicken / lamb / prawn biryani	145

sides

choice of indian bread	20
assorted indian bread basket	35
khamiri roti / chili paratha	20
appam	15
steamed rice	35
tawa pulao	60
raita of the day	20
black / yellow dal	60
tasting of onions	20
papad sampler	40
salad	25

desserts

daulat ki chaat, soan papdi crumble, 24-carat gold dust	80
mango kulfi falooda, custard apple rabri, dulce de leche espuma	75
 rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee	125
spiced pumpkin tiramisu, jivara and coffee popsicle, pumpkin seed brioche	55
mawa kachori, strawberry chutney, lassi sorbet	55
peanut butter jelly tart, banana ice cream, salted caramel sauce	55
 black forest cake 2.0	175

 live table side

please advise the server should you be allergic to any ingredient / have dietary restrictions
all prices are in aed, exclusive of 7% municipality fee, 5% vat & 10% service charge