



TRÈSIND™
DUBAI

chef's tasting menu

vegetarian ₹ 3000++

wine pairing ₹ 2000++

chandon brut, india

arugula pani puri

avocado bharata

shisho khakara

turnip tartlet

stonecross chenin blanc, south africa

chaat mille-feuille

paniyaram

outback jack chardonnay, australia

onion tortellini

paneer paturi

gujarati farsan

primo sangiovese merlot, italy

nilgiri mushroom, arvi alleppey curry

khichdi of india

textures of milk

sula late harvest, india

filtre coffee cornetto

paan stones

full table participation required

all prices in indian rupees, exclusive of 5% GST & 10% service charge

please advise the server should you be allergic to any ingredient (s) / have dietary restriction (s)



TRÈSIND™
DUBAI

chef's tasting menu

non vegetarian ₹ 3200++

wine pairing ₹ 2000++

chandon brut, india

arugula pani puri

avocado bharata

shisho khakara

turnip tartlet

stonecross chenin blanc, south africa

chaat mille-feuille

chicken khasi curry

outback jack shiraz, australia

lamb khari

amritsari soft shell crab and tandoori prawn

gujarati farsan

primo sangiovese merlot, italy / outback jack chardonnay, australia

kosha mangsho, macher jhol

khichdi of india

textures of milk

sula late harvest, india

filtre coffee cornetto

paan stones

full table participation required

all prices in indian rupees, exclusive of 5% GST & 10% service charge

please advise the server should you be allergic to any ingredient (s) / have dietary restriction (s)