



TRÈSIND™

Chef's Tasting Menu

Non-Vegetarian

₹4200+

arugula pani puri, feta cream, poached pears

trio of pachadi, beetroot, cucumber and yoghurt

butternut ravioli, sage pesto, palak patta

corn 65, corn butter, achappam

raw banana varuval, coconut lassi, curry leaf chutney

prawns & asparagus salad, zeera aloo espuma, tomato rasam

chicken khasi curry, sorrento lemon aioli, black lime

khari, slow cooked lamb, nihari curry

khandvi ice-cream, pickled papaya & chilli

saag gosht, radish salad, pickle

served with corn waffle, churned butter, gud ki chutney

khichdi of India

textures of milk, malai burrata, yakult ice-cream

palang tod, warm milk crumble, dates & walnut ice-cream

coffee stone



TRÈSIND™

Chef's Tasting Menu

Vegetarian

₹4000+

arugula pani puri, feta cream, poached pears

trio of pachadi, beetroot, cucumber and yoghurt

butternut ravioli, sage pesto, palak patta

corn 65, corn butter, achappam

raw banana varuval, coconut lassi, curry leaf chutney

water chestnut & asparagus salad, zeera aloo espuma, tomato rasam

jerusalem artichoke cafreal, shiso leaf tempura, pickled cabbage

onion tortellini, chilli kadhi, onion ash

khandvi ice-cream, pickled papaya & chilli

sarson ka saag, radish salad, pickle
served with corn waffle, churned butter, gud ki chutney

khichdi of India

textures of milk, malai burrata, yakult ice-cream

palang tod, warm milk crumble, dates & walnut ice-cream

coffee stone