



TRÈSIND™

starters *vegetarian*

modernist chaat trolley	180
mushroom chai, dehydrated mushroom, truffle milk powder	100
pumpkin and coconut soup, idiyappam, pumpkin mash	90
avocado kebab, sour cream, chopped salsa	115
paneer tikka paturi, chili onions, masala crisp	115
mushroom galouti tartlets, mushroom pickle	115
tandoori portobello, molcajete chimichurri chutney, ginger pickle	140
dahi kebab, potato rösti, raw mango and pepper chutney	115
corn crusted spinach kebab, smoked tomato chutney, parmesan cheese	115

starters *non-vegetarian*

cedar wood smoked tandoori chicken, burnt pineapple carpaccio	150
chicken waffle, cafreal masala, smoky aioli	135
chicken tikka – malai or charcoal	135
tandoori lamb chops, rosemary jus, roast potatoes	170
galouti kebab cannoli, pickled onion, mint chutney	140
hunter's lamb leg 'raan'	180
tenderloin steak, molcajete chimichurri chutney, ginger pickle	240
butter pepper garlic prawn, thai basil	170
tandoori tiger prawn, buttered asparagus, hollandaise espuma	170
barramundi fish, kothimbir vadi, peanut salan	170

main course *vegetarian*

mix veg kofta, duet of curries, toasted makhana	155
paneer pinwheel, tomato makhani, charred chili pepper	155
rajasthani papad ki subzi, missi roti	140
achari chana martaban, green pea kachuri	155
guchchi lababdar, truffle oil tadka, nadru chips	170
pav bhajji, lehsooni burrata, maska pao	155
amritsari thali	160
khichdi of india	170



T R È S I N D™

main course *non-vegetarian*

traditional butter chicken	160
chicken chettinad, scallion poriyal	160
bengali kosha mangsho, green pea kachuri	160
slow cooked baby lamb shank, turnip and apricot curry	170
beef short ribs, goan curry, mashed potatoes	190
prawn ghee roast, toasted cashew nut, coconut flakes	170
alleppey lobster curry, raw mango pickle, chili oil	190
chicken / lamb / prawn biryani	180

sides

choice of indian bread	25
assorted indian bread basket	45
khamiri roti / chili paratha	25
appam	25
steamed rice	45
tawa pulao	75
raita of the day	25
black / yellow dal	75
tasting of onions	30
papad sampler	50
salad	30

desserts

peanut butter jelly tart, banana ice cream, salted caramel sauce	70
gajar halwa, ice cream, burrata cheese, basil oil	70
imarti waffle, mango yogurt espuma, strawberry chilli sorbet (S.F.) (G.F.) (V)	95
daulat ki chaat, soan papdi crumble, 24-carat gold dust	100
mango kulfi falooda, custard apple rabri, dulce de leche espuma	100
rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee	155
black forest cake 2.0	220

S.F. - Sugar Free / G.F. - Gluten Free / V - Vegan

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