



TRÉSIND™

starters *vegetarian*

J 🍽	modernist chaat trolley	150
	mushroom chai, dehydrated mushroom, truffle milk powder	90
J	pumpkin and coconut soup, idiyappam, pumpkin mash	90
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	120
	dahi kebab, potato rösti, raw mango and pepper chutney	95
	corn crusted spinach kebab, smoked tomato chutney, parmesan cheese	95

starters *non-vegetarian*

🍽	cedar wood smoked tandoori chicken, burnt pineapple carpaccio	150
	chicken tikka – malai or charcoal	125
	tandoori lamb chops, rosemary jus, roast potatoes	140
	galouti kebab cannoli, pickled onion, mint chutney	125
	hunter's lamb leg 'raan'	145
🍽	tenderloin steak, molcajete chimichurri chutney, ginger pickle	200
🍽	butter pepper garlic prawns, thai basil	150
	tandoori tiger prawn, buttered asparagus, hollandaise espuma	135
	barramundi fish, kothimbir vadi, peanut salan	140

main course *vegetarian*

J	mix veg kofta, duet of curries, toasted makhana	150
J	paneer pinwheel, tomato makhani, charred chili pepper	135
J	rajasthani papad ki subzi, missi roti	135
J	achari chana martaban, green pea kachuri	135
	guchchi lababdar, truffle oil tadka, nadru chips	140
	pav bhajji, lehsooni burrata, maska pao	140
	amritsari thali	140
J 🍽	khichdi of india	170

🍽 live dishes J Jain Dishes

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



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main course *non-vegetarian*

traditional butter chicken	150
chicken chettinad, scallion poriyal	150
bengali kosha mangsho, green pea kachuri	150
slow cooked pressure cooker mutton curry	150
beef short ribs, goan curry, mashed potatoes	170
prawn ghee roast, toasted cashew nut, coconut flakes	150
alleppey lobster curry, raw mango pickle, chili oil	175
chicken / lamb / prawn biryani	150

sides

choice of indian bread	25
assorted indian bread basket	50
khamiri roti / chili paratha	25
appam	25
steamed rice	35
tawa pulao	50
raita of the day	30
black / yellow dal	50
tasting of onions	35
papad sampler	45
salad	35

desserts

gajar halwa ice cream, smashed burrata, basil oil	80
imarti waffle, mango yogurt espuma, strawberry chilli sorbet (s.f.) (g.f.) (v)	95
daulat ki chaat, soan papdi crumble, 24-carat gold dust	80
mango kulfi falooda, custard apple rabri, dulce de leche espuma	100
🍷 rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee	125
🍷 black forest cake 2.0	175

🍷 live dishes / s.f. - sugar free / g.f. - gluten free / v - vegan

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