



TRÈSIND™

Chef Tasting Menu

Vegetarian

₹ 4000++ (Per Person)

butternut ravioli, sage pesto, palak patta

galouti cannoli, avocado, mint chutney espuma

raw banana varuval, parmesan buttermilk, curry leaf chutney

water chestnut & asparagus, zeera aloo espuma, tomato rassam

avial dumpling, alleppey curry, trio of chutney's

khandvi ice-cream, pickled papaya & chilli

jackfruit bharta, peanut makhani, malabar paratha

khichdi of India

textures of milk, malai burrata, yakult ice-cream

coffee stone



TRÈSIND™

Chef Tasting Menu

Non-Vegetarian

₹ 4200++ (Per Person)

butternut ravioli, sage pesto, palak patta

galouti cannoli, lamb, mint chutney espuma

raw banana varuval, parmesan buttermilk, curry leaf chutney

prawn & asparagus, zeera aloo espuma, tomato rassam

chicken khasi curry, sorrento lemon aioli, black lime

khandvi ice-cream, pickled papaya & chilli

confit duck, peanut makhani, malabar paratha

khichdi of India

textures of milk, malai burrata, yakult ice-cream

coffee stone