



TRÈSIND™

## Culinary Journey

Trèsind is considered as one of the best Indian fine-dining restaurants in Dubai. Trèsind is the birthplace of “innovative Indian cuisine.” Setting the benchmark for innovative dining in Dubai, Trèsind is renowned for its progressive Indian cuisine.

A blend of the French word Très, meaning “very,” and Ind, short for Indian, Trèsind celebrates bold Indian flavors and time-honored techniques, presented through Chef Mohammad Zeeshan’s modernist lens. Since launching in 2014, Trèsind has become one of Dubai’s most lauded restaurants, recognized in the Dubai MICHELIN Guide 2023, MENA’s 50 Best Restaurants, and has received a Toque at the Gault & Millau UAE Gala and Guide Release 2024..





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## starters *vegetarian*

J 🍴	modernist chaat trolley	155
🌟	truffle seekh kebab, textures of mushrooms, garlic aioli	350
	mushroom chai, dehydrated mushroom, truffle milk powder	95
J	pumpkin and coconut soup, idiyappam, pumpkin mash	95
J	avocado kebab, sour cream, chopped salsa	99
J	paneer tikka paturi, chili onions, masala crisp	99
	mushroom galouti tartlets, mushroom pickle	95
🍴	tandoori portobello, molcajete chimichurri chutney, ginger pickle	125
	dahi kebab, potato rösti, raw mango and pepper chutney	99
	corn crusted spinach kebab, smoked tomato chutney, parmesan cheese	99

🍴 live dishes   J Jain Dishes   🌟 limited edition

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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## starters *non-vegetarian*

🍴 cedar wood smoked tandoori chicken, burnt pineapple carpaccio	159
chicken tikka – malai or charcoal	135
🌐 seared scallop, cauliflower mussallam, kristal caviar, black truffle (one pc.)	90
tandoori lamb chops, rosemary jus, roast potatoes	149
galouti kebab cannoli, pickled onion, mint chutney	135
🍴 hunter's lamb leg 'raan'	159
🍴 tenderloin steak, molcajete chimichurri chutney, ginger pickle	200
🍴 butter pepper garlic prawns, thai basil	159
tandoori tiger prawn, buttered asparagus, hollandaise espuma	145
barramundi fish, kothimbir vadi, peanut salan	145

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## main course *vegetarian*

J	mix veg kofta, duet of curries, toasted makhana	159
J	paneer pinwheel, tomato makhani, charred chili pepper	145
J	rajasthani papad ki subzi, missi roti	140
J	achari chana martaban, green pea kachuri	145
	guchchi lababdar, truffle oil tadka, nadru chips	155
	pav bhaji, lehsooni burrata, maska pao	145
	amritsari thali	145
J 🍽️	khichdi of india	175

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**main course** *non-vegetarian*

traditional butter chicken	159
chicken chettinad, scallion poriyal	159
bengali kosha mangsho, green pea kachuri	159
slow cooked pressure cooker mutton curry	159
beef short ribs, goan curry, mashed potatoes	180
prawn ghee roast, toasted cashew nut, coconut flakes	155
alleppey lobster curry, raw mango pickle, chili oil	179
🌀 brisket naan, bone marrow curry, chili oil	355
🌀 A5 wagyu steak, five curries, potato crisp	405
chicken / lamb / prawn biryani	159

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## sides

choice of indian bread	29
assorted indian bread basket	55
khamiri roti / chili paratha	29
appam	29
steamed rice	39
tawa pulao	55
raita of the day	35
black / yellow dal	59
tasting of onions	39
papad sampler	55
salad	39



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## desserts

	gajar halwa ice cream, smashed burrata, basil oil	90
	imarti waffle, mango yogurt espuma, strawberry chilli sorbet (s.f.) (g.f.) (v)	105
	daulat ki chaat, soan papdi crumble, 24-carat gold dust	90
	mango kulfi falooda, custard apple rabri, dulce de leche espuma	110
🍽️	rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee	145
🍽️	black forest cake 2.0	175

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s.f. - sugar free / g.f. - gluten free / v - vegan

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