





TRÉSIND™




TRÉSIND™ Kerala Spice Trade




Kannur primarily produces Ceylon cinnamon. Portuguese, Dutch, and British traders were attracted to Kannur's spice markets, making it a prominent part of the global spice trade routes.




Wayanad has a long history of pepper cultivation. Pepper from this region was highly valued by ancient traders, including the Greeks, Romans, and Arabs, leading to its nickname "black gold."



During the colonial period, European powers, particularly the Portuguese and the British, established spice plantations in Kerala. Major export destinations: Europe, North America, South East Asia (Indonesia)



Turmeric has been used for thousands of years in India, both as a spice and for its medicinal properties. Malabar Coast, not far from Munnar, were crucial nodes in the spice trade. Exported to Middle East & Africa



Primarily produces green cardamom, known for its strong aroma, intense flavor, and large pod size. The high demand for Indian spices by ancient civilizations such as the Greeks, Romans, and Egyptians, underscored Idukki's importance in the spice trade.



Kerala Spice Trade

Cocktail Pairing
₹ 5495++

"Cardamom"

Juniper spirit, Basil, Absinthe, Cucumber,
Cardamom

"Clove"

Italian bitter apéritif, Prosecco, Soda, Orange, Clove
"Black Pepper"

Agave Spirit, Grapefruit Juice, Soda, Lime, Honey,
Black Pepper Salt Rim

"Turmeric"

Mango, Agave Spirit, Lillet Blanc, Lime, fresh raw
turmeric garnish

"Cinnamon"

In-house Limoncello & Cinnamon Liqueur

all prices in indian rupees, exclusive of government taxes
please advise the server should you be allergic to any ingredient (s) / have dietary restriction (s)



PASSION™



Studio



TRÈSIND™



CARNIVAL™
by TRÈSIND



avatara



Gala
by TRÈSIND

Maison de Curry



BISTRO Amara

REVELRY