



TRÈSIND™

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THE INDIAN ODYSSEY





# THE INDIAN ODYSSEY

Welcome to "The Indian Odyssey" cocktail menu, expertly crafted by our talented **Bar Manager - Shefali**. This menu invites you to explore the diverse world of Indian-inspired mixology, celebrating forgotten local spirits, cultural heritage, and exotic flavors. Shefali's meticulous selection and presentation promise a flavorful journey through the vibrant streets of Mumbai, the serene backwaters of Kerala, the majestic palaces of Rajasthan, and the lush tea gardens of Darjeeling.

Each cocktail captures the essence of these enchanting destinations, blending traditional Indian spices, aromatic herbs, and premium spirits for a truly immersive experience. Whether you're a seasoned cocktail enthusiast or a curious adventurer, join us on this extraordinary journey through the heart of India.

# Cashew Luminance

Inspired by Feni

Home Kaaju Spirit, Vermouth, Kaffir Lime, Langshah and White Chocolate Coated Cashew.

Drawing inspiration from the Goan locally produced spirit, 'Feni,' Cashew Luminance is a captivating blend of rich cashew nut essence, brightened by the vibrant zest of kaffir lime and elevated with the exotic notes of langshah. It evokes a sense of the coastal beauty and cultural richness of Goa.



130 AED



GLUTEN



NUTS



DAIRY





# Golden Serenade

Inspired by Kesar Kasturi

Godawan Fruit and Spice, Walnut, Saffron, Akhrot bitter, Ananas, Lime and Olives.

Golden Sands Serenade cocktail captures Rajasthan's desert landscape, evoking images of vast dunes and warm golden hues. The addition of "Serenade" symbolizes the delightful experience and the blend of saffron, walnut and Godawan reflects the unique flavors of Rajasthan's cuisine.



105 AED



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# Dravidian Delight

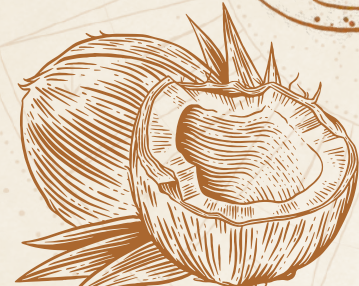
Inspired by Toddy

Spicy Reposado, Salty Coconut & Jaggery, Clarified Lime and Banana Chips.

The Dravidian Delight cocktail celebrates South India's dravidian culture with a delightful blend of tequila, coconut and jaggery. Named to evoke the rich heritage and flavors of Andhra, it embodies sophistication and allure while capturing the essence of the region's unique ingredients.



130 AED



# Stellar Sangam

Inspired by Kallu

Home Shehtoot Spirit, Starfruit Cordial, Kokum, Lime, Aquafaba, Starfruit Pickle and Mysore Pak.

This cocktail combines the idea of stars (representing the starfruit) with the concept of Sangam, which means confluence or meeting point in Tamil. It symbolizes the harmonious blend of flavors in the cocktail, where the mulberry, kokum and starfruit come together in a delightful union.



**105 AED**



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# Malwa Mystique Fusion

Inspired by Mahua

Mahua & Mango Aromatic Liquor, Saline, Aam Papad and Chaat Masala.

This cocktail fuses the essence of Malwa, a culturally rich region in Madhya Pradesh, with a touch of mystique and fusion. It's an intriguing blend of mahua, mango and whisky. Capturing the enchantment, cultural richness and vibrant flavors of the region in a uniquely captivating way.

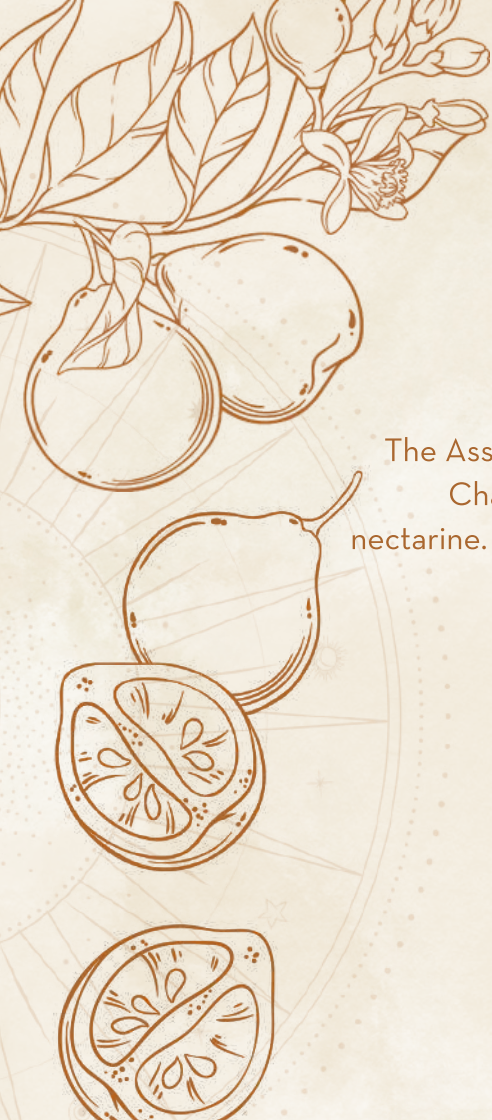


95 AED

 VEGAN

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# Chakotra Enigma

Inspired by Apong

Pomelo & Rice Distillate and Kombucha Cordial.

The Assam nectarine cocktail captures the mysterious and puzzling nature of Chakotra. Blending it seamlessly with the luscious and sweet qualities of nectarine. This name represents the intriguing and delightful flavors inspired by Assam in this unique concoction.



95 AED



VEGAN

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# Tropical Pahari

Inspired by Lugdi

Rice Grains Distillate, Rambutan, Orange Oil Mist, Turmeric bitter and Orange Juice.

This name combines the tropical flavors of orange and rambutan (known for its richer and sweeter taste with creamier flesh than lychee) with the term 'Pahari,' meaning 'Mountainous' in Hindi. It reflects the Himachal inspiration behind this delightful fusion.



105 AED



VEGAN





# Mangosteen Mirage

Inspired by Parisutra

Fermented Flower & Candy Beetroot Oro, Aromatic Grass, Ginger & Mangosteen Cordial and Smoke.

This name captures the floral and spicy notes of the cocktail evoking divine delight. An earthy finish from lemongrass, candy beetroot, edible flowers and mangosteen pays homage to a traditional drink from Hyderabad, preserving its unique essence.



95 AED



VEGAN

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# Swarnim Sip

Inspired by Varuni

Honey & Yoghurt Distillate, Sugar Cane, Milk Chips and Cornflower.

This name draws inspiration from the traditional, yet forgotten, Varuni drink popular in Uttar Pradesh. It seamlessly combines the mellow flavors of honey, yoghurt, and sugarcane in the cocktail, representing a fusion of traditional and contemporary tastes.



105 AED





# ZERO DEGREE LIBATIONS



# Shikara

Kashmiri Green Tea Leaves, Saffron and Cardamom, Honey and Iced Tea.

The 'Shikara Kahwa' draws inspiration from the traditional wooden boats called Shikara in Jammu and Kashmir. This beverage features Kahwa, a traditional green tea infused with spices like saffron, cardamom and cinnamon. In Kashmiri households, Kahwa is commonly enjoyed as a welcome drink or after meals.

50 AED

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# Panakam

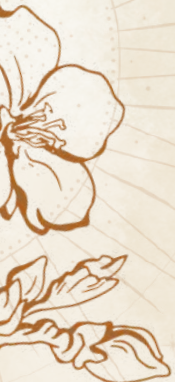
Jaggery Syrup, Ananas, Lime, Fresh Pressed Ginger and Indian Five Spice Syrup.

Panakam is a traditional Indian drink that is popular during the summer months in South India, it is made with combination of jaggery (unrefined cane sugar), lemon, ginger and spices.

50 AED



VEGAN



# Aamras

Cardamom Flavoured Aam Panna, Lime, Black Pepper Syrup and Tamarind.

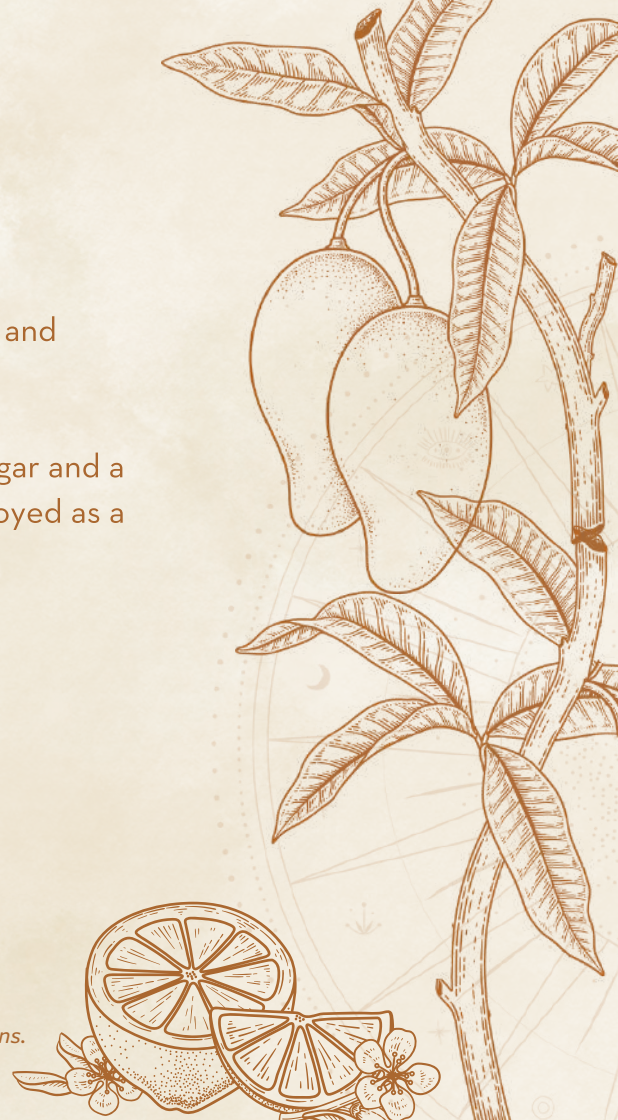
A popular drink from Gujarat, made with ripe mango pulp, sugar and a touch of cardamom. This thick & sweet beverage is often enjoyed as a dessert.

**45 AED**



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# Sambaram

Buttermilk, Green Chilies, Curry Leaves, Ginger and Banana Chips.

A traditional beverage from Kerala capturing the essence of heritage and flavor. With each sip, experience the cultural echoes of Thar, offering a comforting blend of simplicity and depth that lingers on the palate.

45 AED



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# Panchamrit

Dahi, Honey, Ghee, Makhana and Marigold.

Panchamrit is a sacred drink which combines five key ingredients: milk, yogurt, honey, ghee and sugar. Often offered as prasad in temples. It plays a vital role in Hindu religious rituals nationwide. This divine nectar is associated with worship ceremonies, transcends regional boundaries and symbolizing purity in Hindu practices across India.

45 AED



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# Kaala Khatta

Black Grape, Lime, Black Salt and Spicy Cucumber & Basil Shrub.

A favorite among Maharashtrians, this street drink is a delightful blend of black grapes, sugar, lemon and a touch of black salt. The dark concoction which is infused with intense flavors of blackberries, tamarind and a hint of spice that provides a refreshing escape.

45 AED



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# Bhutjolokia Sour

Bhutjolokia, Masala Cola Syrup, Pomegranate, Lime and Aquafaba.

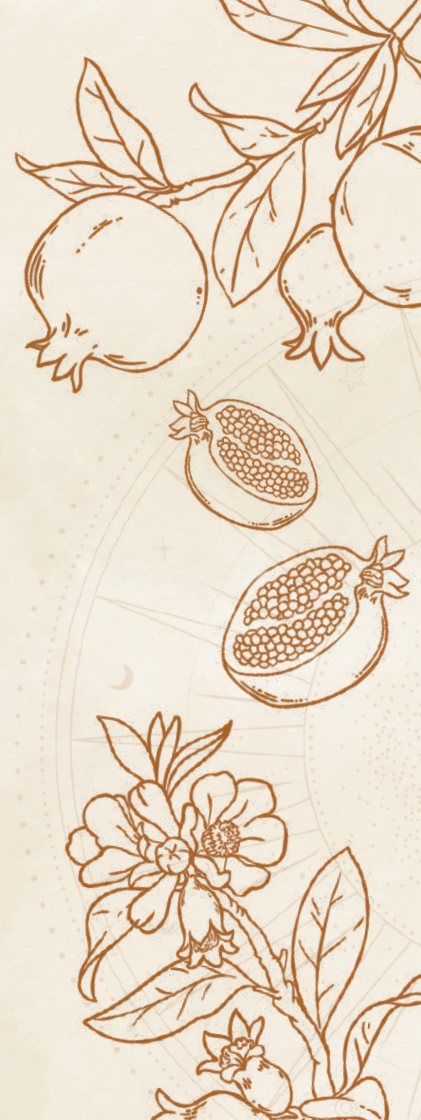
Crafted with the renowned bhutjolokia chili from Assam. This creation promises a sensory adventure for the bold palate. Sip and savor the thrill of the unexpected, where the bhutjolokia sour leaves an indelible mark, harmonizing spice and sourness in perfect unity.

50 AED



VEGAN

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# Our Legacy “LAVA LAMP” (Live)

## King of Fruits

Mango, Passion Fruit and Lemonade.

## King of Herbs

Cucumber, Basil, Orange and Lemonade.

## Lemint

Lemon, Mint and Lemonade.

## Jaljeera

Jal, Cumin, Black Pepper, Mint, Ginger, Black Salt and Lemonade.

90 AED



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PASSION™