



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..





TRÈSIND™

Starters *vegetarian*

J 🍴	Modernist chaat trolley (D) (G)	155
	Jalebi chaat, chickpea and potato, trio of chutney (D) (G)	75
	Mushroom chai, dehydrated mushroom, truffle milk powder (S) (D) (G)	95
J	Pumpkin and coconut soup, idiyappam, pumpkin mash (D)	95
J	Tomato rassam, watermelon, feta salad (D)	95
♻️ 🎯	Truffle seekh kebab, textures of mushrooms, garlic aioli (D) (G)	350
J	Avocado kebab, sour cream, chopped salsa (D) (G)	99
🌶️ J	Paneer tikka paturi, chili onions, masala crisp (D) (M)	105
	Mushroom galouti tartlets, mushroom pickle (D) (G)	95
🌶️ 🍴	Tandoori portobello, molcajete chimichurri chutney, ginger pickle (D) (M)	125
	Dahi kebab, potato rösti, raw mango and pepper chutney (D) (M) (G)	99
	Corn & spinach kebab, smoked tomato and berry chutney, parmesan cheese (D) (G)	105
	Kolkata beetroot chop, kasundi, raw papaya foogath (G) (M) (P)	99

🍴 live dishes J Jain Dishes 🎯 Limited edition ♻️ SUSTAINABLY SOURCED 🌶️ SPICY

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled.

All dishes marked with C- CELERY | D-DAIRY | E-EGG | F-FISH | G-GLUTEN | L-LUPINE | MO- MOLLUSCS | M-MUSTARD | P-PEANUT | R-R AW | SE-SESAME | SF-SEAFOOD | S-SOYABEANS | SD-SULPHUR DIOXIDE/SULPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |

ALL PRICES ARE IN AED, EXCLUSIVE OF 7% MUNICIPALITY FEE, 5% VAT & 10% SERVICE CHARGE



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Starters *non-vegetarian*

 Tandoori chicken, classic Indian or wild herb marinade (D) (M) (G)	159
Chicken tikka, malai or charcoal (D) (TN)	145
Chicken seekh kebab curry, smoky aioli (D) (TN)	135
Tandoori lamb chops, rosemary jus, roast potatoes (D) (S) (TN)	159
 Galouti kebab cannoli, pickled onion, mint chutney (D) (TN) (G)	135
 Hunter's lamb leg 'raan' (G) (D)	199
 Seared scallop, cauliflower mussallam, kristal caviar, black truffle (one pc.) (SF) (D)	95
 Butter pepper garlic prawns, thai basil (SF) (S) (G) (D)	165
 Tandoori tiger prawn, buttered asparagus, hollandaise espuma (D) (SF) (E) (M)	145
Fish patra poda, curry leaf xo (F) (M) (SE)	145
 Tenderloin steak, molcajete chimichurri chutney, ginger pickle (D)	200

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Main course *vegetarian*

J	Mix veg kofta, duet of curries, toasted makhana (G) (D) (TN)	159
J	Paneer pinwheel, tomato makhani, charred chili pepper (D) (TN)	155
	Rajsthani kadhi, kachori, crispy okra, chili oil (D) (G) (M)	140
J	Achari chana martaban, green pea kochuri (G) (M)	145
	Saag burrata, garlic pickle (M) (D)	140
	Gucchi lababdar, truffle oil tadka, nadru chips (D) (TN)	155
🌶️	Pav bhaji, lehsooni burrata, maska pao (D) (G)	145
	Pressure cooker vegetable sindhi kadhi (M)	145
	Amritsari thali (G) (M) (D)	145
J 🍽️	Khichdi of India (D) (M)	175

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Main course *non-vegetarian*

Traditional butter chicken (D) (TN) (M)	169
 Cedar wood smoked chicken tikka masala, chilli egg half fry (D) (E) (M) (S)	165
 Chicken chettinad, scallion poriyal (D) (S)	165
Bengali kosha mangsho, green pea kochuri (M) (G)	159
 Slow cooked pressure cooker mutton curry (D)	169
 Prawn ghee roast, toasted cashew nut, coconut flakes (SF) (D)	155
Sorshe chingri bhapa, malai curry (SF) (M) (TN)	155
Alleppey lobster curry, raw mango pickle, chili oil (SF)	185
Beef short ribs, goan curry, mashed potatoes (D) (S)	180
 Brisket naan, bone marrow curry, chili oil (D) (P) (SE) (G) (S)	355
 A5 wagyu steak, five curries, potato crisp (D) (TN) (G)	405
Chicken / Lamb / Prawn biryani (D)	159

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Sides

Choice of Indian bread (G)	29
Assorted Indian bread basket (G)	55
Khamiri roti / Chili paratha / Jodhpuri paratha (G)	29
Appam / Malabar paratha (D) (G)	29
Steamed rice	39
 Tawa pulao / Saffron rice / Biryani rice / Ghee rice / Jeera rice (D)	55
Raita of the day (D)	35
Black dal / Yellow dal (D)	59
Duet of house dal (D)	69
Tasting of onions (D)	39
Papad sampler (G)	55
Salad	39

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Desserts

Pandan payesh, sour milk ice cream, vanilla yogurt, milk crisp (D)	90
Mango kulfi falooda, custard apple rabri, dulce de leche espuma (D) (TN)	110
Imarti waffle, mango yogurt espuma, strawberry chilli sorbet	105
Daulat ki chaat, soan papdi crumble, 24-carat gold dust (D) (G)	90
Filter coffee cornetto, miso and salted caramel ice cream (D) (S)	69
Stuffed Gulab jamun (G) (TN) (D)	69
🍷 Rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee (D)	150
🍷 Aam ras, textures of mango (D)	145
🍷 Black forest cake 2.0 (D) (G) (E)	175

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