



TRÈSIND™



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## WELCOME TO TRÈSIND

Modernist Indian Dining Experience

Trèsind is the birthplace of “Innovative Indian Cuisine”, setting the benchmark for modern Indian dining in Dubai. 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 Himanshu Saini's and Chef Mohammad Zeeshan's modernist lens. Since launching in 2014, Trèsind has become one of Dubai's most lauded restaurants. Trèsind was recognized in the inaugural Dubai MICHELIN Guide 2022 and has retained its position to date. It has also received a Toque at the Gault & Millau UAE Gala and Guide Release 2025 and MENA's 50 Best Restaurants 2022.

Dubai | Mumbai





TRÈSIND™

## CHEF MOHAMMAD ZEESHAN

Executive Chef – Trèsind Dubai

Chef Zeeshan was born in Lucknow in one of the most revered culinary families – Qureshi, of India. Having grown up surrounded by food and embedded in the culinary traditions of Awadh, joining the field of hospitality as a Chef was a natural progression for him.

Chef Zeeshan aims to use his experience and learning to present traditional Indian flavors in modern styles.

# DEGUSTATION MENU

VEGETARIAN

AED 650<sup>++</sup>



## AMUSE BOUCHE

Arugula pani puri  
Missi roti, pickle green chili butter  
Trio of pachadi, beetroot, cucumber and yoghurt  
Cannoli samosa, tomato chutney

## CHAAT

Blossom chaat, pumpkin mash, trio of chutneys

## STARTERS

Water chestnut & asparagus salad, zeera aloo espuma,  
tomato rasam  
Portobello steak, molcajete chimichurri chutney,  
truffle mushroom consommé

## PALATE CLEANSER

White chocolate & black lime bon bon

## MAIN COURSE

Eggplant & padron pepper salan, curry leaf oil  
Jackfruit Mysore masala, toasted cashew nut, coconut flake  
Artichoke Chettinad, scallion poriyal  
*Served with Malabar paratha & dosa crisp, coconut chutney*  
Khichdi of India

## DESSERT

Black forest mithai tart  
Paan cotton candy

## FINE WINE PAIRING AED 850<sup>++</sup>

Laurent perrier, Champagne (120ml)  
Pascal jolivet, pouilly fume (90ml)  
Louis latour, Burgundy pinot noir (90ml)  
Zonin, Amarone della valpolicella (90ml)  
Chateau armajan des ormes, sauternes (60ml)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.  
All prices are in U.A.E Dirham's and exclusive of 5% VAT, 7% municipality fees and 10% service charge.

## DEGUSTATION MENU

NON-VEGETARIAN

AED 650<sup>++</sup>



### AMUSE BOUCHE

Arugula pani puri  
Missi roti, pickle green chili butter  
Trio of pachadi, beetroot, cucumber and yoghurt  
Cannoli samosa, tomato chutney

### CHAAT

Blossom chaat, pumpkin mash, trio of chutneys

### STARTERS

Prawn & asparagus salad, zeera aloo espuma,  
tomato rasam  
Blackmore wagyu steak, molcajete chimichurri chutney,  
truffle mushroom consommé

### PALATE CLEANSER

White chocolate & black lime bon bon

### MAIN COURSE

Alleppey lobster curry, raw mango pickle, chili oil  
Duck ghee roast, toasted cashew nut, coconut flake  
Lamb Chettinad, scallion priyal  
*Served with Malabar paratha & dosa crisp, coconut chutney*  
Khichdi of India

### DESSERT

Black forest mithai tart  
Paan cotton candy

### FINE WINE PAIRING AED 850<sup>++</sup>

Laurent perrier, Champagne (120ml)  
Pascal jolivet, pouilly fume (90ml)  
Louis latour, Burgundy pinot noir (90ml)  
Zonin, Amarone della valpolicella (90ml)  
Chateau armajan des ormes, sauternes (60ml)

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