



TRÈSIND™

CHEF TASTING MENU

VEGETARIAN

AED 550++



AMUSE BOUCHE

Arugula pani puri
Missi roti, pickle green chili butter

CHAAT

Blossom chaat, pumpkin mash,
trio of chutneys

STARTERS

Water chestnut & asparagus salad,
zeera aloo espuma, tomato rasam

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

DESSERT

Black forest mithai tart
Paan cotton candy

WINE PAIRING AED 450++

Amore do amanti, prosecco (120ml)
Cloudy bay, sauvignon blanc (90ml)
Kendal-Jackson, zinfandel (90ml)
Taylor's 10 year old, tawny port (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.

CHEF TASTING MENU

NON-VEGETARIAN

AED 550 ++



AMUSE BOUCHE

Arugula pani puri
Missi roti, pickle green chili butter

CHAAT

Blossom chaat, pumpkin mash,
trio of chutneys

STARTERS

Prawn & asparagus salad,
zeera aloo espuma, tomato rasam

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 poriyal
Served with Malabar paratha

DESSERT

Black forest mithai tart
Paan cotton candy

WINE PAIRING AED 450 ++

Amore do amanti, prosecco (120ml)
Cloudy bay, sauvignon blanc (90ml)
Kendal-Jackson, zinfandel (90ml)
Taylor's 10 year old, tawny port (60ml)

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