



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.

SIGNATURE LIVE DISHES



  Modernist chaat trolley
(D) (G) Aed 175

 Jalebi chaat, chickpea and potato, trio
of chutney
(D) (G) Aed 125



  Tandoori portobello, molcajete
chimichurri chutney, ginger pickle
(D) (M) Aed 150


Classic tandoori chicken
(D) (M) (G) Aed 159


Butter pepper garlic prawns, thai basil
(SF) (S) (G) (D) Aed 179

Tenderloin steak, molcajete chimichurri
chutney, ginger pickle
(200g AUS wagyu 8-9 Mb tenderloin steak)
(D) Aed 250

Inspiration - Kashmiri Tarami
(D) (TN) Aed 999

  Khichdi of India
(D) (M) Aed 175

 Rasmalai, aero chocolate, raspberry rose
sorbet, vanilla infused lychee
(D) Aed 150

 Aam ras, textures of mango
(D) Aed 150

Black Forest cake 2.0
(D) (G) (E) Aed 175

 Jain Dishes  Vegetarian  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 - Molluscus | M - Mustard | P - Peanut | R - Raw | SE - Sesame | SF - Seafood | S - Soybeans | SD - Sulphur Dioxide/Sulphites | TN - Tree Nuts | V - Vegetarian | VG - Vegan | A - Alcohol |

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SOUPS



🌿 Mushroom chai, dehydrated mushroom,
truffle milk powder

(S) (D) (G) Aed 95

🍲 🌿 Pumpkin and coconut soup, idiyappam,
pumpkin mash

(D) Aed 95

🍲 🌿 Tomato rassam, watermelon,
feta salad

(D) Aed 95

🍲 Jain Dishes 🌿 Vegetarian

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APPETIZERS (VEGETARIAN)



🍛 Modernist chaat trolley

(D) (G) Aed 175

Jalebi chaat, chickpea and potato, trio of chutney

(D) (G) Aed 125

🌶️🍛 Paneer tikka paturi, chili onions, masala crisp

(D) (M) Aed 105

🌶️ Tandoori portobello, molcajete chimichurri
chutney, ginger pickle

(D) (M) Aed 150

Mushroom galouti tartlets, mushroom pickle

(TN) (D) (G) Aed 95

Corn & spinach kebab, smoked tomato and berry
chutney, parmesan cheese

(D) (G) AED 105

Truffle seekh kebab, textures of mushrooms,
garlic aioli

(D) (G) Aed 350

Dahi kebab, potato rösti, raw mango and
pepper chutney

(D) (M) (G) Aed 99

Kolkata beetroot chop, kasundi,
raw papaya foogath

(G) (M) (P) Aed 99

🍛 Avocado kebab, sour cream, chopped salsa

(D) (G) Aed 99

Paneer khurchan kadak roomali roti,
mint chutney & salad

(D) (G) (TN) Aed 125

🍛 Jain Dishes 🌶️ Spicy


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APPETIZERS (NON-VEGETARIAN)




 Tandoori chicken, classic Indian or wild herb marinade
(D) (M) (G) Aed 159


Chicken tikka, malai or charcoal
(D) (TN) Aed 145

Chicken seekh kebab curry, smoky aioli
(D) (TN) Aed 135

Chicken khurchan, kadak roomali roti, mint chutney & salad
(D) (G) (TN) Aed 159


 Tandoori tiger prawn, buttered asparagus, hollandaise espuma
(D) (SF) (E) (M) Aed 145


Fish patra, curry leaf herb crust
(F) (M) (SE) Aed 145

 Fish fry, umeboshi richado, pickled cucumber
(G) (M) (F) Aed 145

Butter pepper garlic prawns, thai basil
(SF) (S) (G) (D) Aed 179

Tandoori lamb chops, rosemary jus, roast potatoes
(D) (S) (TN) Aed 159

 Galouti kebab cannoli, pickled onion, mint chutney
(D) (TN) (G) Aed 135

 Hunter's lamb leg 'raan'
(G) (D) Aed 199

 Spicy

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HIGH-END STEAKS



Achari tomahawk steak

(1.3kg AUS wagyu tomahawk 9+Mb steak, grain-fed)

(S) (G) Aed 1950

A5 wagyu striploin pathar kebab

(300-350g Japanese A5 Kurohana wagyu striploin)

(S) (D) Aed 999

Tenderloin steak, molcajete chimichurri chutney, ginger pickle

(200g AUS wagyu 8-9 Mb tenderloin steak)

(D) Aed 250

A5 wagyu steak, five curries, potato crisp

(200g Japanese A5 wagyu tenderloin steak)

(D) (TN) (G) Aed 405

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PREMIUM SEAFOOD



Samundari khazana

Chefs special seafood platter

(D) (G) (S) (F) (SF) Aed 1495

Add Caviar Beluga 30g

Aed 1200

Scarlet prawns crudo, Kashmiri chili xo,
prawn papad, Caviar Beluga 30g

(SE) (SF) (E) (R) Aed 1500

Grilled lobster tail, Ceaser poriyal, coconut moilee dressing

(D) (G) (M) (SF) Aed 600

Seared scallop, cauliflower musallam, Kristal caviar,
black truffle (4 pcs)

(SF) (D) (E) Aed 500

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MAIN COURSE (VEGETARIAN)



🍲 Mix veg kofta, duet of curries,
toasted makhana
(G) (D) (TN) Aed 159

🍲 Paneer pinwheel, tomato makhani,
charred chili pepper
(D) (TN) Aed 155

Rajasthani kadhi, kachori, crispy okra,
chili oil
(D) (G) (M) Aed 140

🍲🍲 Achari chana martaban, green pea
kochuri
(G) (M) Aed 145

Gucchi lababdar, truffle oil tadka, nadru
chips
(D) (TN) Aed 155

🍲 Pav bhaji, lehsooni burrata, maska pao
(D) (G) Aed 145

Amritsari thali
(G) (M) (D) Aed 145

Saag burrata, garlic pickle
(M) (D) Aed 140

Pressure cooker vegetable Sindhi kadhi
(M) Aed 145

🍲 Khichdi of India
(D) (M) Aed 175

🍲 Jain Dishes 🍲 Spicy

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MAIN COURSE (NON-VEGETARIAN)





Traditional butter chicken
(D) (TN) (M) Aed 169

 Cedar wood smoked chicken tikka
masala, chili egg half fry
(D) (E) (M) (S) Aed 165

 Chicken Chettinad, scallion poriyal
(D) (S) Aed 165

Bengali kosha mangsho, green
pea kochuri
(M) (G) Aed 159

 Slow cooked pressure cooker
mutton curry
(D) Aed 169

 Prawn ghee roast, toasted cashew nut,
coconut flakes
(SF) (D) Aed 155

Sorshe chingri bhapa, malai curry
(SF) (M) (TN) Aed 155

Alleppey lobster curry, raw mango
pickle, chili oil
(SF) Aed 185

Beef short ribs, goan curry, mashed
potatoes
(D) (S) Aed 180

Brisket naan, bone marrow curry, chili oil
(D) (P) (SE) (G) (S) Aed 355

 Spicy

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BIRYANI & RICE



Chicken biryani

(D) Aed 159

Lamb biryani


(D) Aed 159

Prawn biryani

(D) Aed 159

Beef biryani

(D) Aed 159

 Vegetable biryani


(D) Aed 159

  Tawa pulao

(D) Aed 55

 Saffron rice


(D) Aed 55

 Biryani rice


(D) Aed 55

 Ghee rice

(D) Aed 55

 Jeera rice

(D) Aed 55

 Steamed rice

Aed 39

 Spicy  Vegetarian

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BREADS, DAL & SIDES



Choice of Indian bread

(G) Aed 29

Assorted Indian bread basket

(G) Aed 55

Khamiri roti / Chili paratha/

Jodhpuri paratha

(G) Aed 29

Uttapam / Malabar paratha

(D) (G) Aed 29

Raita of the day

(D) Aed 35

Black dal / Yellow dal

(D) Aed 59

Duet of house dal

(D) Aed 69

Tasting of onions

(D) Aed 39

Papad sampler

(G) Aed 55

Salad

Aed 39

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DESSERTS



Pandan payesh, sour milk ice cream,
vanilla yogurt, milk crisp
(D) Aed 90

Mango kulfi falooda, custard apple rabri,
dulce de leche espuma
(D) (TN) Aed 110

Imarti waffle, mango yogurt espuma,
strawberry chili sorbet
Aed 105

Daulat ki chaat, soan papdi crumble,
24-carat gold dust
(TN) (D) (G) Aed 90

Filter coffee cornetto, miso and
salted caramel ice cream
(D) (S) Aed 69

Mithai platter
(D) (TN) Aed 500

Rasmalai, aero chocolate, raspberry rose
sorbet, vanilla infused lychee
(D) (TN) Aed 150

Aam ras, textures of mango
(D) (TN) Aed 150

Black Forest cake 2.0
(D) (G) (E) Aed 175

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