



T R È S I N D™

CHEF'S TASTING MENU

Vegetarian

₹ 4200++ (Per Person)

pani puri, raw & riped aamras

mushroom & tender coconut, ghee roast, curry leaf crunch

ghewar chaat, avocado kachaloo, chaat seasoning

water chestnut & asparagus, aloo zeera espuma, tomato rasam

tortellini, blue cheese, onion nihari

khandvi ice cream, pickled papaya & chilli

artichoke cafreal, purple cabbage foogath, xacuti curry

khichdi of India

textures of milk, malai burrata, yakult ice cream

coffee stone

*all prices are in indian rupees, we levy 7% service charge, government taxes as applicable
please advise the server should you be allergic to any ingredient (s) / have dietary restriction (s)*



T R È S I N D™

CHEF'S TASTING MENU

Non Vegetarian

₹ 4500++ (Per Person)

pani puri, raw & riped aamras

chicken & tender coconut, ghee roast, curry leaf crunch

ghewar chaat, avocado kachaloo, chaat seasoning

prawns & asparagus, aloo zeera espuma, tomato rasam

lamb tortellini, blue cheese, marrow curry

khandvi ice cream, pickled papaya & chilli

crab cafreal, ross omelette, xacuti curry

khichdi of India

textures of milk, malai burrata, yakult ice cream

coffee stone

*all prices are in indian rupees, we levy 7% service charge, government taxes as applicable
please advise the server should you be allergic to any ingredient (s) / have dietary restriction (s)*