



TRÈSIND™

THE INDIAN ODYSSEY &
BESPOKE LIBATIONS





Welcome to "The Indian Odyssey" cocktail menu, expertly crafted by our talented **Bar Manager - Shefali** and the team. This menu invites you to explore the diverse world of Indian-inspired mixology, celebrating forgotten local spirits, cultural heritage, and exotic flavors. Shefali's meticulous selection and presentation promise a flavorful journey through the vibrant streets of Mumbai, the serene backwaters of Kerala, the majestic palaces of Rajasthan, and the lush tea gardens of Darjeeling.

Each cocktail captures the essence of these enchanting destinations, blending traditional Indian spices, aromatic herbs, and premium spirits for a truly immersive experience. Whether you're a seasoned cocktail enthusiast or a curious adventurer, join us on this extraordinary journey through the heart of India.

*Please advise the server should you be allergic to any ingredient / have dietary restrictions.
All prices are in AED, inclusive of 7% Authority Fee, 10% Service Charge & 5% VAT*

THE AURUM PARADOX

Glenfiddich Grande Couronne 26yo, Golden Falernum Liqueur, Saline and Edible Gold Flakes.

A paradox of indulgence where age meets alchemy. Glenfiddich 26YO's rich elegance intertwines with golden falernum's spiced warmth, a whisper of saline enhancing depth, and edible gold flakes shimmering in liquid opulence. A rare elixir, crafted for those who savor the extraordinary.



915 AED



NUTS



VEGAN



GLUTEN



DAIRY



LIVE

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AGAVE AURA

Don Julio 1942, Green Juice, Salted Agave Syrup, Lime and Asparagus.

This cocktail showcases the rich depth of Don Julio 1942, complemented by vibrant green juice and the subtle salinity of salted agave syrup. Fresh lime adds brightness, while asparagus lends an unexpected vegetal refinement. A bold yet graceful expression of agave in its purest aura.



730 AED



NUTS



VEGAN



GLUTEN



DAIRY



LIVE

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GINGER LUXE

Hennessy X.O., Gingerbread Syrup, Saline and Ginger Beer.

A luxurious twist on tradition, Ginger Luxe marries the rich complexity of Hennessy X.O. with the warm spice of gingerbread syrup and a subtle saline touch. Topped with effervescent ginger beer, this cocktail offers a refined balance of warmth, spice, and smooth sophistication - an indulgent sip of pure elegance.



730 AED



NUTS



VEGAN



GLUTEN



DAIRY



LIVE

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OCEAN WHISPER

JW Blue Label, Blue Popcorn Syrup, Pineapple, Saline, Citrus and Truffle Popcorn.

This cocktail elevates JW Blue Label with the delicate intrigue of blue popcorn syrup and a touch of saline, evoking the essence of ocean breezes. Brightened with pineapple, lemon and crowned with truffle popcorn. It is a refined balance of umami, citrus and opulence - an elegant whisper of the sea.



670 AED



NUTS



VEGAN



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PALMAROSA

Palmarée Premier Cru, Blue Pea & Cranberry Tea, Rosemary, Stone Fruit Sangria and Bergamot Smoke.

Palmarae gin infused with rosemary and blue pea - cranberry tea, delicately finished with a whisper of bergamot smoke. Herbal, citrusy and elegantly balanced.



610 AED



NUTS



VEGAN



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CLOUD OF ELAN

Beluga Gold Line, St. Germain, Guava, Lime, Mixed Fruit Pearls
and Cotton Candy.

A theatrical pour of Beluga Gold Line Vodka, guava and elderflower liqueur cascades over a nest of cotton candy, dissolving it into a dreamy, aromatic elixir. Finished with playful popping pearls, this cocktail is an elegant spectacle of softness, sweetness and style.



545 AED



NUTS



VEGAN



GLUTEN



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MALWA MYSTIQUE FUSION

Inspired by Mahua

Hibiki Harmony Whisky, Mango & Mahua Distillate, Saline, Ginger Ale, Aam Papad and Chaat Masala.

This cocktail fuses the essence of Malwa, a culturally rich region in Madhya Pradesh, with a touch of mystique and fusion. It's an intriguing blend of mahua, mango and whisky. Capturing the enchantment, cultural richness and vibrant flavors of the region in a uniquely captivating way.



305 AED



NUTS



VEGAN



GLUTEN



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NIRAA

Inspired By Vaatte

Banana Infused Remy Martin VSOP Cognac, All Spice Bitter, Guava & Vanilla Syrup and Lemon.

A tribute to Kerala's cherished Vaatte, this cocktail weaves together the rich warmth of banana-infused cognac, the spiced depth of all spice bitters, and the tropical sweetness of guava and vanilla syrup. A hint of lemon adds balance, creating a velvety, aromatic sip reminiscent of Kerala's coastal charm.



255 AED



NUTS



VEGAN



GLUTEN



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MANGOSTEEN MIRAGE

Inspired by Parisutra

Candy Beetroot infused Ron Zacapa 23yo Rum, Lemongrass, Mangosteen & Ginger Cordial and Smoke.

This name captures the floral and spicy notes of the cocktail evoking divine delight. An earthy finish from lemongrass, candy beetroot, and mangosteen pays homage to a traditional drink from Hyderabad, preserving its unique essence.



215 AED



NUTS



VEGAN



GLUTEN



DAIRY



LIVE

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RUM RAHII

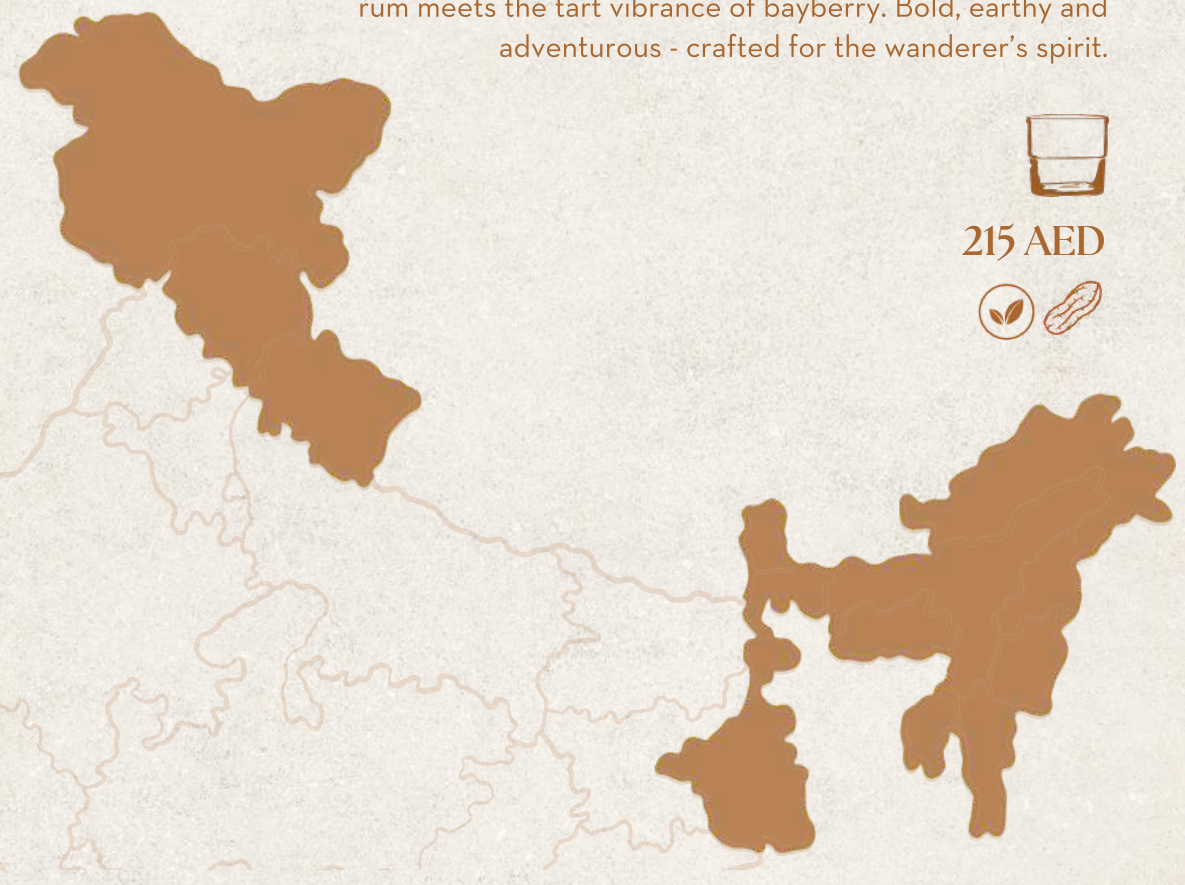
Inspired By Chaang

Chilgoza Pine Infused Ron Zacapa 23yo Rum, Bayberry and
Ginger Beer.

Inspired by Chaang, the soulful brew of the Indian Himalayas. This cocktail is a journey through the mountains. Smoky chilgoza pine rum meets the tart vibrance of bayberry. Bold, earthy and adventurous - crafted for the wanderer's spirit.



215 AED



 NUTS  VEGAN  GLUTEN  DAIRY  LIVE

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XORAI NECTAR

Inspired By Xaj

Monkey 47 Gin, Chikoo & Rice Distillate, Hibiscus Tea Syrup, Lemon and Olives.

Inspired by Assam's traditional Xaj, this cocktail is a harmonious blend of heritage and refinement. Delicate rice gin meets the earthy sweetness of chikoo, the floral tartness of hibiscus tea, and a bright hint of lemon. A fragrant, refreshing tribute to Assam's timeless traditions.



215 AED



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ZORAM ESSENCE

Inspired By Zawlaidi

Hendricks Gin, Papaya, Pineapple, Milk Clarified, Port Red and Black Grape.

A refined tribute to Mizoram's beloved Zawlaidi, this cocktail blends gin with the tropical sweetness of papaya and pineapple, elegantly clarified with milk for a silky texture. Port red wine and black grapes add depth and richness, creating a luscious yet balanced sip - an essence of the Zoram hills in every glass.



155 AED



NUTS



VEGAN



GLUTEN



DAIRY



LIVE

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ECLIPTIC ROOT

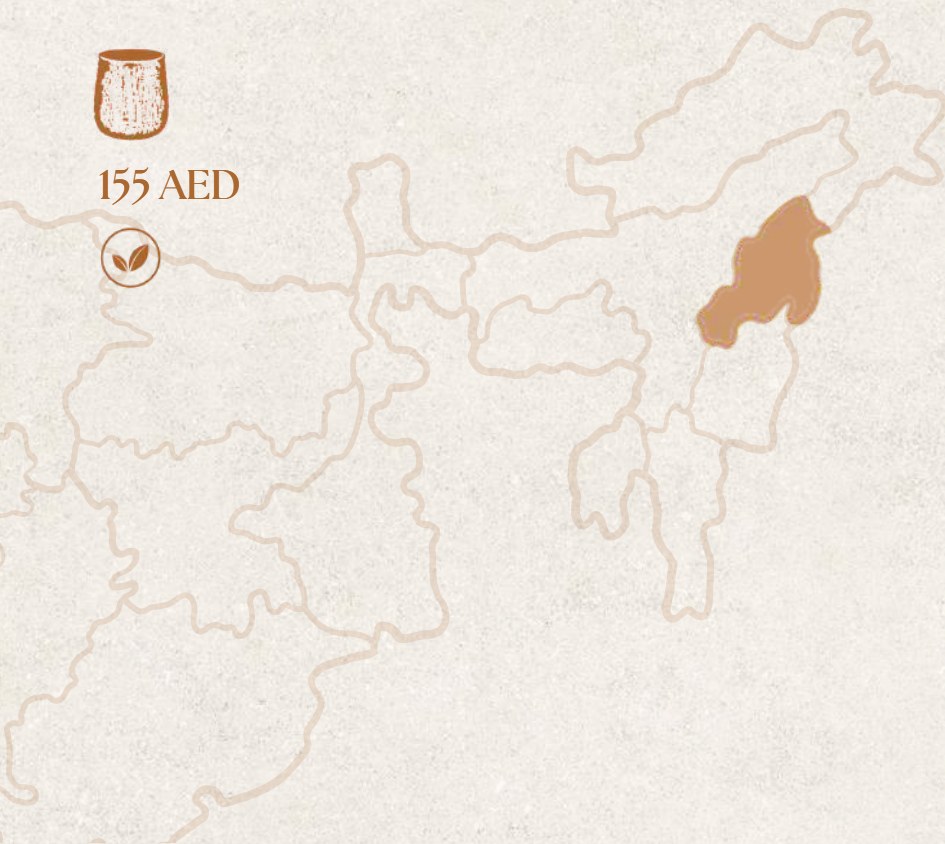
Inspired By Zutho

Rice Infused Mezcal, Sweet Potato Puree, Lime and Rice Chakli.

A bold fusion of tradition and innovation, this cocktail draws inspiration from Zutho, Nagaland's revered rice brew. Smoky rice-infused mezcal meets velvety sweet potato puree, balanced with a bright touch of lime. Earthy, rich, and subtly smoky, an ode to the land and its roots.



155 AED



NUTS



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CASHEW LUMINANCE

Inspired by Feni

Smoke Lab Vodka, Cashew Distillate, Kaffir Lime Vermouth, Longan, Limca and White Chocolate Coated Cashews.

Drawing inspiration from the Goan locally produced spirit, 'Feni,' Cashew Luminance is a captivating blend of rich cashew nut essence, brightened by the vibrant zest of kaffir lime and elevated with the exotic notes of longan. It evokes a sense of the coastal beauty and cultural richness of Goa.



155 AED



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DRAVIDIAN DELIGHT

Inspired by Toddy

Spicy Don Julio Reposado, Salty Coconut & Jaggery Syrup, Lime and Banana Chips.

The Dravidian Delight cocktail celebrates South India's dravidian culture with a delightful blend of tequila, coconut and jaggery. Named to evoke the rich heritage and flavors of Andhra, it embodies sophistication and allure while capturing the essence of the region's unique ingredients.



155 AED



NUTS



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GOLDEN SERENADE

Inspired by Kesar Kasturi

Godawan Fruit & Spice Whisky, Walnut, Saffron, Akhrot bitter, Ananas, Lime and Olives.

Golden Serenade cocktail captures Rajasthan's desert landscape, evoking images of vast dunes and warm golden hues. The addition of "Serenade" symbolizes the delightful experience and the blend of saffron, walnut and Godawan reflects the unique flavors of Rajasthan's cuisine.



125 AED



NUTS



VEGAN



GLUTEN



DAIRY



LIVE

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STELLAR SANGAM

Inspired by Kallu

Smoke Lab Vodka, Mulberry Distillate, Starfruit Cordial, Kokum, Lime, Aquafaba, Starfruit Pickle and Mysore Pak.

This cocktail combines the idea of stars (represented by starfruit) with the concept of Sangam, which means confluence or meeting point in Tamil. It symbolizes the harmonious blend of flavors in the cocktail, where the mulberry, kokum and starfruit come together in a delightful union.



125 AED



 NUTS  VEGAN  GLUTEN  DAIRY  LIVE

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CHAKOTRA ENIGMA

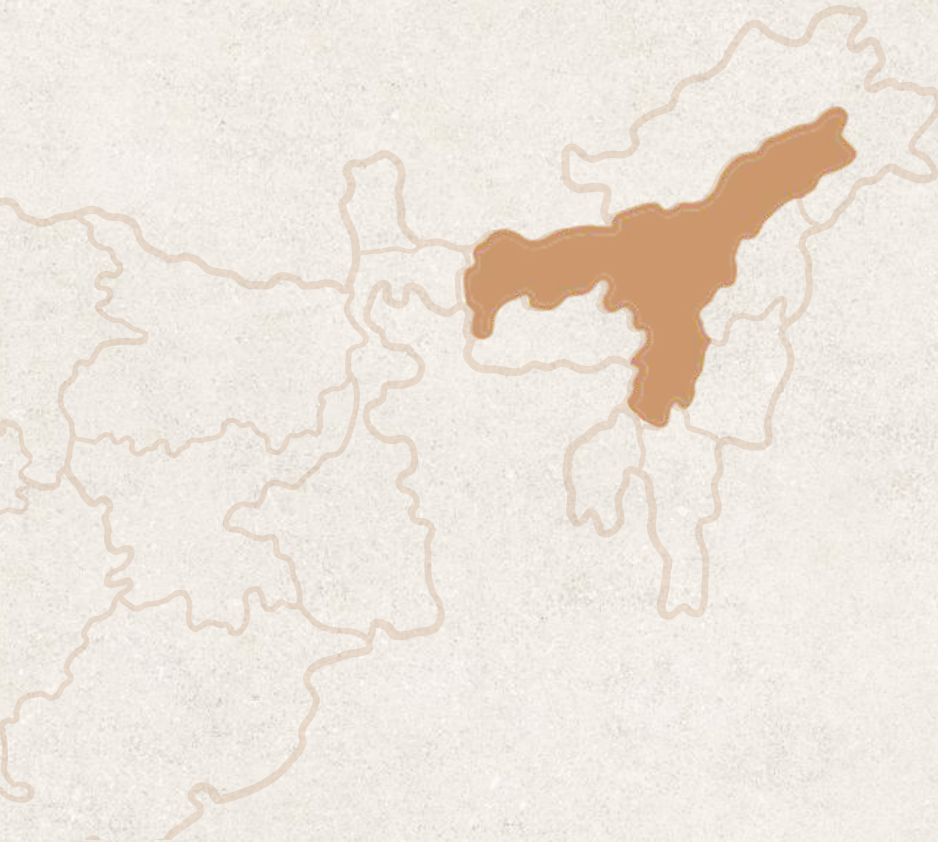
Inspired by Apong

Roku Gin, Pomelo & Rice Distillate and Kombucha Cordial.

The Assam nectarine cocktail captures the mysterious and puzzling nature of Chakotra. Blending it seamlessly with the luscious and sweet qualities of nectarine. This name represents the intriguing and delightful flavors inspired by Assam in this unique concoction.



125 AED



NUTS



VEGAN



GLUTEN



DAIRY



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ZERO DEGREE LIBATIONS



PANAKAM

Jaggery Syrup, Ananas, Lime, Fresh Pressed Ginger and Indian Five Spice Syrup.

Panakam is a traditional Indian drink that is popular during the summer months in South India, it is made with combination of jaggery (unrefined cane sugar), lemon, ginger and spices.

60 AED



NUTS



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JIGARTHANDA

Milk, Almond, Root Syrup, Basil Seeds, Vanilla Ice Cream and Tutti Fruitti.

A beloved South Indian classic, Jigarthanda is a creamy, indulgent mocktail that combines the smooth richness of milk and almond gum with the sweet depth of root syrup and sugar. Basil seeds add a refreshing touch, while ice cream completes the experience with a luscious finish. A cool, comforting treat for the soul.

60 AED



NUTS



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SHIKARA

Kashmiri Green Tea Leaves, Saffron and Cardamom, Honey and Iced Tea.

The 'Shikara Kahwa' draws inspiration from the traditional wooden boats called Shikara in Jammu and Kashmir. This beverage features Kahwa, a traditional green tea infused with spices like saffron, cardamom and cinnamon. In Kashmiri households, Kahwa is commonly enjoyed as a welcome drink or after meals.

60 AED



NUTS



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SOL-FIZZ

Kokum, Chaat Masala, Sugar and Lemonade

Think nimbu soda, but bolder. Tart kokum, chatpata masala, a squeeze of lemon and a fizzy finish. Your new favorite thanda with a twist.

60 AED



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AAMRAS

Mango Pulp, Cardamom, Black Pepper Syrup, Lemon and Tamarind.

A popular drink from Gujarat, made with ripe mango pulp, sugar and a touch of cardamom. This thick & sweet beverage is often enjoyed as a dessert.

60 AED



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SAMBARAM

Buttermilk, Green Chilies, Curry Leaves, Ginger and Banana Chips.

A traditional beverage from Kerala capturing the essence of heritage and flavor. With each sip, experience the cultural echoes of Thar, offering a comforting blend of simplicity and depth that lingers on the palate.

60 AED



NUTS



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KAALA KHATTA

Black Grape, Lime, Black Salt and Spicy Cucumber & Basil Shrub.

A favorite among Maharashtrians, this street drink is a delightful blend of black grapes, sugar, lemon and a touch of black salt. The dark concoction which is infused with intense flavors of cucumber, basil and a hint of spice that provides a refreshing escape.

60 AED



NUTS



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GLUTEN



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OUR LEGACY "LAVA LAMP"

KING OF FRUITS

Mango, Passion Fruit and Lemonade.

KING OF HERBS

Cucumber, Basil, Orange and Lemonade.

LEMINT

Lemon, Mint and Lemonade.

JALJEERA

Cumin, Black Pepper, Mint, Ginger, Black Salt and Lemonade.

125 AED 



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GLUTEN



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PASSION™