



TRÈSIND™

Wine Pairing

Around The World In Glasses

A thoughtfully curated wine journey that takes you across global vineyards.

Mostly international, with one Indian label, this experience starts with fresh Italian bubbles, flows into elegant European wines, and finishes with bold Australian Durif, each glass chosen to complement the flavours on your plate.

Perfect for guests who enjoy exploring wines from different regions while discovering how beautifully they pair with modern Indian cuisine.

Around The World In Glasses

Vegetarian

Pani Puri, Carrot Kanji, Black Lime
Kohlrabi, Yoghurt Cremeux, Raw Mango Chutney
Villa Sandi Asolo Prosecco DOC, Glera, Italy

Vegetable Daleem, Smoky Aioli, Poppadum Tart
Jackfruit & Waffle, Ghee Roast, Curry Leaf Honey
Bodegas Ayuso Castillo de Benizar Blanco, Macbeao, Spain

Taro Kebab, Taro Leaf Mille Feuille, Rajma Nihar
Jasci & Marchesani Montepulciano d'Abruzzo DOC, Italy

Butternut Kootu, Malabar Tamarind Curry, Appam
Metal Durif Black, Shiraz, Australia

Pazham Pori, Banana Custard, Hazelnut & Chocolate Ice Cream
Caramel Milk, Roasted Barley Ice Cream, Rose Cookie
The Source Muscato Sparkling, India

Wine pairing menu priced at ₹ 6000++

All prices are in Indian rupees, government taxes as applicable we levy a 7% service charge.

Around The World In Glasses

Non Vegetarian

Pani Puri, Carroz Kanji, Black lime
Kohlrabi, Yoghurt Cremeux, Raw Mango Chutney
Villa Sandi Asolo Prosecco DOC, Glera, Italy

Chicken Bharta, Smoky Aioli, Poppadum Tart
Duck & Waffle, Ghee Roast, Curry Leaf Honey
Bodegas Ayuso Castillo de Benizar Blanco, Macbeao, Spain

Lobster, Purple Cabbage & Corn Okonomiyaki, Crustacean Curry
Jasci & Marchesani Cerasuolo d'Abruzzo Rosato, Montepulciano DOC, Italy

Maas Ka Soolah, Smoked Chilly Curry, Missi Roti
Metal Durif Black, Shiraz, Australia

Pazham Pori, Banana Custard, Hazelnut & Chocolate Ice Cream
Caramel Milk, Roasted Barley Ice Cream, Rose Cookie
The Source Muscato Sparkling, India

Wine pairing menu priced at ₹ 6000++

All prices are in Indian rupees, government taxes as applicable we levy a 7% service charge.

Indian Wine Pairing

Vegetarian

Pani Puri, Carrot Kanji, Black Lime
Kohlrabi, Yoghurt Cremeux, Raw Mango Chutney
Sula Brut, Chenin Blanc, India

Vegetable Daleem, Smoky Aioli, Poppadum Tart
Jackfruit & Waffle, Ghee Roast, Curry Leaf Honey
The Source, Chenin Blanc, India

Taro Kebab, Taro Leaf Mille Feuille, Rajma Nihar
J' noon white, Chardonnay & Sauvignon Blanc, India

Butternut Kootu, Malabar Tamarind Curry, Appam
RASA, Shiraz, India

Pazham Pori, Banana Custard, Hazelnut & Chocolate Ice Cream
Caramel Milk, Roasted Barley Ice Cream, Rose Cookie
The Source Muscato Sparkling, India

Wine pairing menu priced at ₹ 4500++

All prices are in Indian rupees, government taxes as applicable we levy a 7% service charge.

Indian Wine Pairing

Non Vegetarian

Pani Puri, Carrot Kanji, Black lime
Kohlrabi, Yoghurt Cremeux, Raw Mango Chutney
Sula Brut, Chenin Blanc, India

Chicken Bharta, Smoky Aioli, Poppadum Tart
Duck & Waffle, Ghee Roast, Curry Leaf Honey
The Source, Chenin Blanc, India

Lobster, Purple Cabbage & Corn Okonomiyaki, Crustacean Curry
J' noon white, Chardonnay & Sauvignon Blanc, India

Maas Ka Soolah, Smoked Chilly Curry, Missi Roti
RASA, Shiraz, India

Pazham Pori, Banana Custard, Hazelnut & Chocolate Ice Cream
Caramel Milk, Roasted Barley Ice Cream, Rose Cookie
The Source Muscato Sparkling, India

Wine pairing menu priced at ₹ 4500++

All prices are in Indian rupees, government taxes as applicable we levy a 7% service charge.



PASSION™
A Unit of Passion F&B