



TRÈSIND™

THE INDIAN ODYSSEY &
BESPOKE LIBATIONS





Welcome to "The Indian Odyssey" cocktail menu, expertly crafted by our talented **Bar Manager - Shefali**. 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.

THE AURUM PARADOX (LIVE)

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

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 dust shimmering in liquid opulence. A rare elixir, crafted for those who savor the extraordinary.



915 AED
TN, VG, A

*Please advise the server should you be allergic to any ingredient / have dietary restrictions.
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 |
SS-Sustainably Sourced
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AGAVE AURA (LIVE)

Don Julio 1942 Tequila, 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.



780 AED
VG, C, A

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GINGER LUXE (LIVE)

Hennessy XO Cognac, 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.



650 AED

VG, A



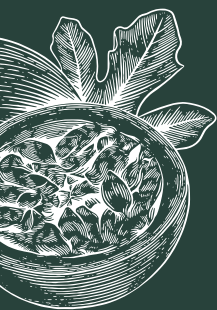
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THE AGAVE PARADOX (LIVE)

Patrón El Alto Tequila, Vanilla Pod Tincture, Passion Fruit, Maldon Saline, Caramel, Finger Lime Pearls.

An opulent expression of patrón el alto tequila layered with aromatic vanilla pod tincture and vibrant passion fruit. Balanced with maldon saline and subtle caramel. The cocktail finishes with bursts of finger lime pearls. Rich, precise and elegantly indulgent.



620 AED
VG, A



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CLOUD OF ELAN(LIVE)

Beluga Gold Line Vodka, St. Germain Elderflower Liqueur, 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.



595 AED

VG, A



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OCEAN WHISPER (LIVE)

J.W. Blue Label Whisky, 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.



595 AED
VG, A



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PALMAROSA (LIVE)

Palmarée Premier Cru Gin, 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.



545 AED
VG, SD, A



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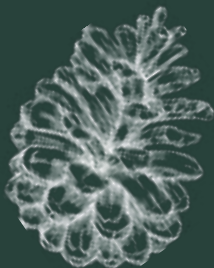
NEGRONI NO. 71 (LIVE)

Seventy One Gin, Cedarwood & Pink Peppercorn, Pisco, Campari, Sweet Vermouth.

A structured, aromatic expression where seventy-one gin meets cedarwood and pink peppercorn infused pisco. Balanced with campari and sweet vermouth, this cocktail unfolds with resinous depth, gentle spice and a lingering bittersweet finish.



520 AED
VG, A



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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

VG, A

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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
VG, A

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PINNACLE RAS

Inspired by Shakti

Woodford Reserve Whisky, Apple Cider, Curry Leaf, Long Pepper, Sweet & Citrus.

Inspired by Shakti, Himachal's rustic hill spirit, this smoky cocktail weaves Woodford Reserve with crisp apple cider and bright citrus. Curry leaves and long pepper and an earthy Himalayan warmth, while aquafaba lends a silken texture, capturing the strength, smoke and soul of the mountains.



215 AED

VG, A

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MISTY PEAK

Inspired by Gudka

Patrón Reposado Tequila, Khus Root Distillate, Pickled Cucumber, Forest Honey.

Inspired by Gudka, Uttarakhand's indigenous spirit. This cocktail layers Patrón Reposado with earthy khus root distillate. Pickled cucumber adds a gentle mountain tang, balanced by wild forest honey. An expression of alpine freshness, depth and quiet strength.



215 AED

V, A

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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

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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
VG, TN, A

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XORAI NECTAR

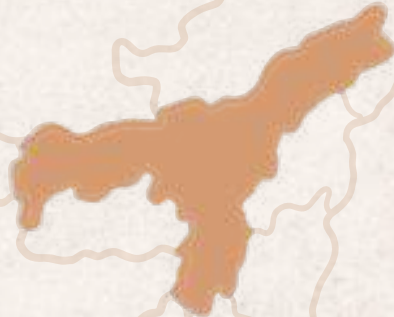
Inspired By Xaj

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
VG, A



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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.



215 AED
D, SD, A

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DRAVIDIAN DELIGHT

Inspired by Toddy

Spicy Don Julio Reposado Tequila, 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.



215 AED

VG, A

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ECLIPTIC ROOT

Inspired By Zutho

Black Rice Ojo De Dios Mezcal, Sweet Potato Purée, 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

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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
G, TN, D, A

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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.



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BHOOMI

Inspired by Handia

Maharani Gin, Rice Distillate, Lavender, Sweet Lime(mosambi) Oleo, Tonic.

This highball blends Maharani Gin with aromatic basmati rice and bright sweet lime(mosambi) oleo. Finished with tonic. It's a crisp, effervescent tribute to indigenous fermentation and regional simplicity.



125 AED

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TROPICAL PAHARI

Inspired by Lugdi

Monkey 47 Gin, Rice Distillate, Rambutan, Orange Oil Mist, Turmeric Bitter, Orange.

This name combines the tropical flavours of the orange and rambutan (has a richer and sweeter flavour and creamier flesh than lychee) with the term “Pahari”, which means “mountainous” in Hindi, reflecting the Himachal inspiration.



125 AED
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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

D, A

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CHAKOTRA ENIGMA

Inspired by Apong

Monkey 47 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

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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
VG

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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
TN, D

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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

V

Please advise the server should you be allergic to any ingredient / have dietary restrictions.

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 |

SS-Sustainably Sourced

All prices are in AED, inclusive of 7% Authority Fee, 10% Service Charge & 5% VAT.



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
VG

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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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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

VG



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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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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

D

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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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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

VG

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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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OUR LEGACY "LAVA LAMP" (LIVE)

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

VG

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*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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PASSION™