



TRÈSIND™

starters *vegetarian*

J 🍴	modernist chaat trolley	150
🌱	truffle seekh kebab, textures of mushrooms, garlic aioli	350
	mushroom chai, dehydrated mushroom, truffle milk powder	90
J	pumpkin and coconut soup, idiyappam, pumpkin mash	90
J	avocado kebab, sour cream, chopped salsa	95
J	paneer tikka paturi, chili onions, masala crisp	95
	mushroom galouti tartlets, mushroom pickle	95
🍴	tandoori portobello, molcajete chimichurri chutney, ginger pickle	120
	dahi kebab, potato rösti, raw mango and pepper chutney	95
	corn crusted spinach kebab, smoked tomato chutney, parmesan cheese	95

starters *non-vegetarian*

🍴	cedar wood smoked tandoori chicken, burnt pineapple carpaccio	150
	chicken tikka – malai or charcoal	125
🌱	seared scallop, cauliflower mussallam, kristal caviar, black truffle (one pc.)	90
	tandoori lamb chops, rosemary jus, roast potatoes	140
	galouti kebab cannoli, pickled onion, mint chutney	125
	hunter's lamb leg 'raan'	145
🍴	tenderloin steak, molcajete chimichurri chutney, ginger pickle	200
🍴	butter pepper garlic prawns, thai basil	150
	tandoori tiger prawn, buttered asparagus, hollandaise espuma	135
	barramundi fish, kothimbir vadi, peanut salan	140

main course *vegetarian*

		150
J	mix veg kofta, duet of curries, toasted makhana	135
J	paneer pinwheel, tomato makhani, charred chili pepper	135
J	rajasthani papad ki subzi, missi roti	135
J	achari chana martaban, green pea kachuri	140
	guchchi lababdar, truffle oil tadka, nadru chips	140
	pav bhajji, lehsooni burrata, maska pao	140
	amritsari thali	170
J 🍴	khichdi of india	

🍴 live dishes J Jain Dishes 🌱 limited edition

please advise the server should you be allergic to any ingredient / have dietary restrictions
all prices are in aed, exclusive of 7% municipality fee, 5% vat & 10% service charge



T R È S I N D™

main course *non-vegetarian*

traditional butter chicken	150
chicken chettinad, scallion poriyal	150
bengali kosha mangsho, green pea kachuri	150
slow cooked pressure cooker mutton curry	150
beef short ribs, goan curry, mashed potatoes	170
prawn ghee roast, toasted cashew nut, coconut flakes	150
alleppey lobster curry, raw mango pickle, chili oil	175
☉ brisket naan, bone marrow curry, chili oil	350
☉ A5 wagyu steak, five curries, potato crisp chicken / lamb / prawn biryani	400 150

sides

choice of indian bread	25
assorted indian bread basket	50
khamiri roti / chili paratha	25
appam	25
steamed rice	35
tawa pulao	50
raita of the day	30
black / yellow dal	50
tasting of onions	35
papad sampler	45
salad	35

desserts

gajar halwa ice cream, smashed burrata, basil oil	80
imarti waffle, mango yogurt espuma, strawberry chilli sorbet (s.f.) (g.f.) (v)	95
daulat ki chaat, soan papdi crumble, 24-carat gold dust	80
mango kulfi falooda, custard apple rabri, dulce de leche espuma	100
🍷 rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee	125
🍷 black forest cake 2.0	175

🍷 live dishes J Jain Dishes ☉ limited edition

s.f. - sugar free / g.f. - gluten free / v - vegan

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The Dram Troupe

Shroom!! <i>Mushroom Tequila, Benedictine and Truffle perfume</i>	105
Me Sesavardier <i>Sesame Infused Boulevardier, Sesame liqueur and Chilly sesame drop</i>	105
Eldercorn Margarita <i>Clarified Margarita, Peppercorn Bitter and Elderflower Foam</i>	105
Petal Drop <i>Rose petals infused Gin, Peppercorn bitter, Pineapple, Spice syrup and Lime served with flavored smoke</i>	105
Bitter Truth <i>Clarified whiskey sour served with Campari air and Smokey malt perfume</i>	105
Touch of Phoenix <i>Bourbon, Smoked date syrup and Bitters</i>	105
Thirsty Bird <i>Gin, Cherry Liqueur, Orange Liqueur, Bitter, Grapefruit and Absinthe Perfume</i>	105
Purple Bean <i>Blue pea rum, Mix fruit marmalade, Lychee, Bitters, Aquafaba and Lime</i>	105
Basil Spritz <i>Gin, Aperol, Basil, Lychee and Prosecco</i>	105
Magnificent Sour <i>Gin, Kaffir lime Vermouth, Campari, Elderflower, Aquafaba and Lime</i>	105
Little Mistress <i>Chamomile Vodka, Fried Curry Leaves, Ginger and Lime</i>	105
Mast Matcha <i>Spiced Rum, Matcha Bitter, Elderflower, Guava, Aquafaba and Lime</i>	105



Juniper & Quinine

Pink Grapefruit & Peppercorn	95
Smoked Pineapple & Kaffirlime	95
Blueberries & Sage	95
Spiced Pickled Apricot & Honey	95
Gin & Rose Lemonade	95
Jasmine & Thyme Tea	95
Guava & Spiced Ginger Pickle	95



TRÈSIND™

Teetotaller

Lava Lamp

*Orange & Thyme, Grapefruit & Rosemary, Cucumber & Basil,
Lemon & Mint, Guavachilli*

90

Tre Vert

Vedrenne Basil, Vedrenne Cucumber, Apple, Lime and Franklin Soda

45

Yuzu Cooler

Mixer's Yuzu, Pineapple, Orange and Basil Seeds

45

Masala Cola

Chat Masala, Black Salt, Lime and Coke

45

Tangy Street

Tamarind, Jaggery, Mint, Mandarin and Soda

45

Rhubarb Spritzer

Rhubarb, Pineapple, Guava, Ginger and Lime

45

Rosado

Franklin & Sons Rose Lemonade with Rose Petals

45

Berry Blast

Seasonal Fresh Berries, Rosemary, Cranberry and Lemonade

45



Aperitif

Aperol	50
Campari	50
Dolin Dry Vermouth	50
Fernet Branca	50
Martini Bianco	50
Martini Extra Dry	50
Martini Rosso	50

Liqueurs

Bailey's Irish Cream	50
Becherovka	50
Benedictine	50
Bols Melon	50
Cointreau	50
Drambuie	50
Jägermeister Cold brew coffee	50
Kahlua	50
Sambuca	50
St. Germain	50



Beer

Kingfisher	50
Asahi	50
Corona	50
Heineken	50
Stella Artois	50
Erdinger Weissbier	90

Cognac / Pisco

Pisco 1615 Puro	50
Hennessy VS	65
Hennessy VSOP	75
Hennessy XO	230

Gin

Tanqueray	50
Bombay Sapphire	50
Gordon's	50
Hendrick's	65
Monkey 47	75
Jaisalmer	75
The Botanist	75
Stranger & Sons	75
Roku	90



Rum

Sailor Jerry	50
Captain Morgan Dark	50
Cachaca 51	50
Bacardi Carta Blanca	60
Bacardi Oro	60
Bacardi 8 Años	70
Diplomatico Reserva Exclusiva	75
Ron Zacapa Centenario 23 Yrs	105

Tequila

Altos Blanco	55
Patron Silver	60
Patron XO Café	60
Patron Reposado	70
Don Julio Blanco	100
Don Julio Reposado	125
Padre Azul Reposado	175
Don Julio 1942	400



Vodka

Tito's	50
Ketel One	60
Absolut	60
Absolut Citron	60
Absolut Mandrin	60
Belvedere	75
Grey Goose	75
Ciroc	85
Roberto Cavalli	105
Beluga Noble	105
Beluga Transatlantic	125

Blended Scotch

Monkey Shoulder	65
JW Black Label	70
Chivas Regal 12 Yrs	70
Dewar's 15 Yrs	120
JW Gold label reserve	130
Chivas Regal 18 Yrs	155
Dewar's 18 Yrs	155
Royal Salute 21 Yrs	260
JW Blue Label	270
Chivas Regal 25 Yrs	360



American and Irish

Jim Beam	50
John Jameson	60
Jack Daniel's Old No. 7	70
Jack Daniel's Sinatra	220

Japanese

Hibiki	120
Yamazaki 12 Yrs	250

Single Malt

Glenmorangie	75
Glenlivet 12 Yrs	75
Glenfiddich 12 Yrs	75
Laphraoig 10 Yrs	75
Talisker 10 Yrs	75
Amrut Fusion Single Malt	90
Craigellachie 13 Yrs	110
Glenlivet 15 Yrs	110
Macallan 12 Yrs	110
Glenfiddich 15 Yrs	110
Glenfiddich 18 Yrs	155
Bruichladdich the classic laddie	155
Lagavulin 16 Yrs	180
Oban 14 Yrs	225
Macallan 18 Yrs	280
The balvenie 21 Yrs	310
Glenfiddich 26 Yrs	560



TRÈSIND™

Still & Sparkling Beverages

Coke	35
Diet Coke	35
Sprite	35
Fanta	35
Soda Water	35
Tonic Water	35
Ginger Ale	35
Perrier	40
Sparkling Water	40
Still Water	40
Red Bull	45



Coffee & Tea

Espresso	35
Americano	35
Café Latte	35
Macchiato	35
Cappuccino	35
English Breakfast	35
Earl Grey	35
Jasmine	35
Chamomile	35
Green	35
Mint	35
Double Espresso	40



Champagne

Moët & Chandon Impérial	250	1240
Ruinart "R" de NV		1380
Perrier-Jouët Grand Brut NV		1400
Veuve Clicquot Yellow Label	275	1400
Dom Pérignon Blanc (Luminous)		7500
Moët & Chandon Ice Impérial Rosé		1750
Bollinger, La grande Année Rose Brut 2005		4690
Dom Pérignon Rosé		10000

Sparkling

Scavi and Ray Prosecco DOC	80	405
Torres Sangre de Toro Cava DO		405
Soligo Prosecco DOCG Col de Mez Valdobbiadene Brut		405
Backsberg Brut Method Cap Classique Kosher		550
Prosecco Valdo millesimato	120	405



White Wine

India

2019 Sula, Chenin Blanc, Nashik, India 325

Argentina

Terrazas de los Andes, Chardonnay, Uco Valley, Argentina 325

2020 Bodega Norton, Coleccion Torrontes, Mendoza, Argentina 325

2021 Catena Alamos, Viognier, Mendoza, Argentina 445

Spain

2013 Rueda Blanco DOCa Marqués de Riscal, Spain 325

2020 Martin Codex, Albarino, Rias Baixas, Spain 90 445

USA

Cheateau Ste Michelle, Riesling, Columbia Valley, USA 350

2020 Charles Smith, Kung Fu Girl, Riesling, Washington, USA 90 445

South Africa

2021 Ken Forrester Old Vine Reserve, Chenin Blanc, Stellenbosch, South Africa 80 4065

2018 Sutherland, Thelema Chardonnay, Elgin, South Africa 530

2020 Springfontein, Terroir Selection, Chenin Blanc, Walker Bay, South Africa 750

New Zealand

2022 Kim Crawford, Sauvignon Blanc, Marlborough, NZ 405

2021 Craggy Range, Sauvignon blanc Te Muna Road Vineyard, Martinborough, NZ 445



White Wine

Italy

2021 Batasiolo, Gavi De Gavi, Italy		445
2020 La scola "Valentine" Dogliani, Italy		445
2020 Alois Lageder, Gewurztraminer, Alto Adige, Italy	120	595
2021 Corte Giara, Pinot Grigio, Delle Venezie, Italy		445

Chile

2020 Errazuriz, Wild Ferment Chardonnay, Casablanca Valley, Chile		445
2021 Montes, Outer Limits, Sauvignon Blanc, Aconcagua, Chile	95	470

Austria

2018 Laurenz V. Charming, Gruner Veltliner, Kamptal, Austria		490
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Germany

2020 Villa Wolf, Riesling, Pfalz, Germany		490
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France

2017 Domaine Trimbach, Gewürztraminer, Alsace, France		650
2021 Pascal Jolivet, Sauvignon Blanc, Pouilly-Fume, France		800
2021 Sancerre Comte Lafond ladoucette (750ml)		1020
2008 Hugel, Jubilee, Riesling, Alsace, France		1200
2018 E. Guigal, Condrieu, France		1900

Australia

2019 Leeuwin Estate "Art Series" Chardonnay, Margaret, Australia		1795
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Red Wine

Germany

2019 Villa Wolf, Pinot Noir Pfalz, Germany 75 325

Chile

2021 Montes, Merlot, Colchagua Valley, Chile 325

2015 Don Melchor, Cabernet Sauvignon / Carmenere, Concha y Toro, Central Valley, Chile 2200

Spain

2018 Marques De Caceres, Rioja Crianza, Tempranillo, Cabernet Sauvignon, Rioja, Spain 325

2017 Torres Coronas, Tempranillo, Catalunya, Spain 75 325

2017 Torres Salmos, Grenache, Priorat, Spain 695

France

2020 Parallele 45, Cotes Du Rhone Rouge, Grenache, Paul Jaboulet, France 345

2020 Pascal Jolivet, Attitude, Pinot Noir, Touraine, France 505

M.Chapoutier, Shiraz, Crozes Hermitage Les Meysonniers, France 550

2006 Chateau Smith Haut Lafitte, Bordeaux Blend Pessac-Léognan, France 2530

2017 Alter Ego de Chateau Palmer, Merlot, Margaux, France 2815

2007 Château d'Armailhac, Petit Verdot, Pauillac, France 5795

Australia

2021 Windy Peak De Bortoli, Pinot Noir, Victoria, Australia 75 365

2009 D' Arenberg, The Custodian Grenache, McLaren Vale, Australia 375

2016 Penfolds Kalimna, Shiraz, Bin 28, Barossa Valley, Australia 1305

Argentina

2020 Zuccardi Q, Cabernet Sauvignon, La Consulta, Argentina 80 405

2019 Terraza de los Andes, Malbec, Las Compuertas, Argentina 490

2019 Catena Zapata Malbec (Rebirth of Malbec), Mendoza, Argentina 2530



Red Wine

USA

Louis M. Martini, Cabernet Sauvignon, Sonoma County, USA	105	490
2019 Kendall Jackson Zinfandel, Mendocino County, USA		570
2019 La Crema, Pinot Noir, Sonoma Coast, USA		800

Brazil

2020 Miolo, Pinot Noir, Campanha, Brazil		545
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Italy

2018 Chianti Riserva, Sangiovese, Nipozzano, Italy		650
Gaja, Azienda Agricola, Nibbiolo, Barbaresco 2019, Italy		5795

New Zealand

2019 Craggy Range Te Kahu merlot Gimblett Gravels Vineyard, NZ		650
2017 Craggy Range Te Muna Pinot Noir, NZ		980

South Africa

2018 Ataraxia Serenity, Pinot Noir, Pinotage, Cinsault, Hemel-en-Aarde Valley, South Africa		695
2017 Thelema Mountain Vineyards, Cabernet Sauvignon, Western Cape, South Africa		980
2019 Kanonkop Pinotage, Stellenbosch, South Africa		1005
2017 Columella, Syrah / Mourvedre, The Sadie Family, South Africa		2205

Rose Wine

France

2021 Whispering Angel Rosé Chateau d'Esclans	115	555
2021 Dom.Ott Cotes de Provence Rose		1140
2021 Chateau de munity 281		1650



TRESIND™

Lunch Set Menu Vegetarian

Aed 125 ++

Amuse Bouche

Arugula pani puri
Missi roti, green chili butter

Starters

Corn crusted spinach kebab, smoked
tomato chutney
Dahi kebab, potato rösti, raw mango
and pepper chutney
Avocado kebab, sour cream,
chopped salsa

Palate cleanser

White chocolate & black lime bon
bon

Main course

Achari chana, green pea
kachuri Paneer pinwheel,
tomato makhani, charred chili
pepper Indian breads
Black dal kare-raisu

Desserts

Filter coffee cornetto, salted
caramel ice cream
Paan cotton candy

Lunch Set Menu Non - Vegetarian

Aed 125++

Amuse bouche

Arugula pani puri
Missi roti, green chili butter

Starters

Prawn balchao sambal, mini
uttapam, podi masala
Lamb kebab lettuce wrap,
rosemary ketchup
Cedar wood smoked tandoori
chicken

Palate cleanser

White chocolate & black lime bon
bon

Main course

Traditional butter chicken
Bengali kosha mangsho,
green pea kachuri
Indian breads
Nihari kare-raisu

Desserts

Filter coffee cornetto, salted
caramel ice cream
Paan cotton candy

MONDAY- FRIDAY

Full table participation required please advise the server should you be allergic to any ingredient / have dietary restrictions. All prices are in aed, exclusive of 7% municipality fee, 5% vat & 10% service charge

PREMIUM CHEF TASTING MENU Vegetarian Aed 550++

Amuse bouche

Arugula pani puri
Missi roti, green chili butter
Trio of pachadi, beetroot, cucumber
and yoghurt
Cannoli samosa, tomato chutney

Chaat

Modernist Chaat tart

Starters

Water chestnut & asparagus salad,
zeera aloo espuma, tomato rasam
Portobello steak, molcajete
chimichurri chutney, truffle
mushroom consommé

Palate cleanser

White chocolate & black lime bon
bon

Main course

Sarson ka saag
Chili bhajia, buttermilk curry
Jackfruit kofta, smoked tomato chili
curry
Served with onion chili paratha
Khichdi of India

Dessert

Black forest mithai tart
Paan cotton candy

PREMIUM CHEF TASTING MENU Non-Vegetarian Aed 550++

Amuse bouche

Arugula pani puri
Missi roti, green chili butter
Trio of pachadi, beetroot, cucumber
and yoghurt
Cannoli samosa, tomato chutney

Chaat

Modernist Chaat tart

Starters

Prawn & asparagus salad, zeera aloo
espuma, tomato rasam
Blackmore Wagyu steak, molcajete
chimichurri chutney, truffle mushroom
consommé

Palate cleanser

White chocolate & black lime bon
bon

Main course

Chicken khassi curry
Barramundi salan
Lamb kofta nihari
Served with onion chili paratha
Khichdi of India

Dessert

Black forest mithai tart
Paan cotton candy

WINE PAIRING Aed 450++

SOLIGO COL DE MEZ PROSECCO (120ML)
J.MOREAU AND FILS PETIT CHABLIS 2020 (90 ML)
CLOUDY BAY SAUVIGNON BLANC 2021 (90 ML)
LOUIS JADOT CHATEAU DES JACQUES FLEURIE 2018 [VEG] (90 ML)
KENDALL JACKSON RESERVE ZINFENDAL 2020 USA [NON-VEG] (90 ML)
OREMUS VENDEMIA TARDIA LATE HARVEST TOKAJI 2017 [DESSERT] (60 ML)

CHEF TASTING MENU Vegetarian Aed 400++

Amuse bouche

Arugula pani puri
Missi roti, green chili butter

Chaat

Modernist Chaat tart

Starters

Water chestnut & asparagus salad,
zeera aloo espuma, tomato rasam

Palate cleanser

White chocolate & black lime bon
bon

Main course

Sarson ka saag
Chili bhajia, buttermilk curry
Jackfruit kofta, smoked tomato chili curry
Served with onion chili paratha

Dessert

Black forest mithai tart
Paan cotton candy

CHEF TASTING MENU Non-Vegetarian Aed 400++

Amuse bouche

Arugula pani puri
Missi roti, green chili butter

Chaat

Modernist Chaat tart

Starters

Prawn & asparagus salad, zeera aloo
espuma, tomato rasam

Palate cleanser

White chocolate & black lime bon
bon

Main course

Chicken khassi curry
Barramundi salan
Lamb kofta nihari
Served with onion chili paratha

Dessert

Black forest mithai tart
Paan cotton candy

WINE PAIRING Aed 450++

SOLIGO COL DE MEZ PROSECCO (120ML)

J.MOREAU AND FILS PETIT CHABLIS 2020 (90 ML)

CLOUDY BAY SAUVIGNON BLANC 2021 (90 ML)

LOUIS JADOT CHATEAU DES JACQUES FLEURIE 2018 [VEG] (90 ML)

KENDALL JACKSON RESERVE ZINFENDAL 2020 USA [NON-VEG] (90 ML)

OREMUS VENDEMIA TARDIA LATE HARVEST TOKAJI 2017 [DESSERT] (60 ML)