



TRÉSIND

starter

vegetarian

| | |
|--|-----|
|  J modernist chaat trolley | 150 |
| mushroom chai, dehydrated mushroom, truffle milk powder | 80 |
| J bhaji minestrone soup, toasted vermicelli, pao toast | 65 |
| lentil vada, aloo dum, tadka dahi | 85 |
| J avocado kebab, sour cream, chopped salsa | 95 |
|  tandoori portobello, molcajete chimichurri chutney, ginger pickle | 115 |
| J paneer tikka and eggplant parmigiana, tomato mousse | 95 |
| achari paneer martabaan, khakra crisp | 85 |
| J roasted corn, peanut butter, dehydrated corn | 80 |
| mini idli tiffin, moringa sambol, coconut chutney | 80 |
| J padron pepper pakoda, yogurt mousse, raw mango chutney | 95 |

J jain diet  live table side

all prices in aed, exclusive of 7% municipality fee, 5% vat & 10% service charge



TRÈSIND

starter

non vegetarian

| | | |
|---|--|-----|
| | chicken chettinad khurchan, scallion poriyal, coconut chutney | 120 |
|  | cedar wood smoked tandoori chicken, burnt pineapple carpaccio | 115 |
| | chicken tikka – malai or charcoal | 105 |
| | tandoori lamb chops, rosemary jus, roast potatoes | 130 |
| | galouti kebab cannoli, mint chutney | 105 |
| | hunter's lamb leg 'raan' | 145 |
|  | tenderloin steak, molcajete chimichurri chutney, ginger pickle | 195 |
|  | hyderabadi haleem, chili lamb pickle, ginger, mint & fried onion | 115 |
|  | butter pepper garlic prawn | 135 |
| | tandoori tiger prawn, buttered asparagus, hollandaise espuma | 135 |
| | barramundi musallam, garlic chutney, pickled ginger & scallion | 120 |

 live table side

please inform the server should you be allergic to any ingredient / have dietary restrictions



TRÉSIND

main course *vegetarian*

| | |
|---|-----|
| J mix veg kofta, duet of curries, toasted makhana | 125 |
| rajasthani papad ki subzi, missi roti | 110 |
| guchchi lababdar, truffle oil tadka, nadru chips | 130 |
| J paneer tikka masala, roasted onion, tomato & peppers | 120 |
| tofu bhurjee, tomato & coconut curry, toasted quinoa | 115 |
| baingan ka bharta, litti, aloo chokha, tomato chutney | 115 |
| amritsari thali | 125 |
|  J birbal ki khichdi | 135 |

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TRÉSIND

main course

non vegetarian

| | |
|--|-----|
| chicken meatball, home-style curry | 115 |
| traditional butter chicken | 130 |
| bengali kosha mangsho, green pea kachori | 130 |
| slow cooked nalli nihari, gold dust | 135 |
| prawn ghee roast, toasted cashew nut, coconut flakes | 135 |
| beef short ribs, goan curry, mashed potatoes | 150 |
| allepy lobster curry, raw mango pickle, chili oil | 155 |
| malabar bouillabaisse curry, curry leaf pesto, ginger pickle | 165 |
| chicken / lamb / prawn biryani | 145 |



TRÉSIND


side

| | |
|------------------------------|----|
| choice of indian bread | 20 |
| assorted indian bread basket | 35 |
| khamiri roti / chili paratha | 20 |
| appam | 15 |
| steamed rice | 35 |
| tawa pulao | 55 |
| raita of the day | 20 |
| black / yellow dal | 50 |
| tasting of onions | 15 |
| papad sampler | 40 |
| salad | 25 |



TRÈSIND

dessert

| | |
|--|-----|
| inspiration rabri parantha, mithai ice cream, candied nuts | 75 |
| raj kachori chaat, tutti fruity ice cream, angoori rasmalai | 75 |
| traditional mysore pak, filter coffee | 70 |
| daulat ki chaat, sohan papdi crumble, 24-carat gold dust | 80 |
| kulfi falooda, chocolate egg, rose granita | 55 |
|  black forest cake 2.0 | 175 |

 live table side

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TRÈSIND™

lunch set menu

*vegetarian
aed 110*

amuse bouche

starters

aloo tikki chaat, pindi channa, trio of chutney

edamame pepper fry, kallappam taco

paneer paturi, mint chutney

sorbet

main course

mix veg kofta, duet of curries, toasted makhana

mushroom tikka masala, smoky aioli, tandoori vegetables

dal of the day

assorted bread basket

steamed rice

dessert

till ki chikki, chocolate espuma, hazelnut crunch

inspiration shahi tukda

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TRÈSIND™

lunch set menu

*non vegetarian
aed 110*

amuse bouche

starters

seekh kebab, ghee idiyappam

chicken shawarma kulcha, shredded pickle

curry leaf pepper prawns

sorbet

main course

lamb nihari

traditional butter chicken

dal of the day

assorted bread basket

steamed rice

dessert

till ki chikki, chocolate espuma, hazelnut crunch

inspiration shahi tukda

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T R È S I N D™

chef's tasting menu

*vegetarian
aed 275*

snacks

chaat

modernist chaat trolley

starter

matar & truffle korma

paneer & shiso leaf cafreal, smoky aioli

avocado kebab benedict, avocado bharta

sorbet

yuzu & blueberry sorbet

main course

papad ki subzi

local saag, lentil vadi

dessert

modernist ghewar, sohn papdi crumble

deconstructed black forest cake 2.0



T R È S I N D™

chef's tasting menu

*non vegetarian
aed 275*

snacks

chaat

modernist chaat trolley

starter

rosemary lamb chops, roast potatoes
chicken & shiso leaf cafreal, smoky aioli
tandoori prawn benedict, hollandaise foam

sorbet

yuzu & blueberry sorbet

main course

chicken meatball curry
bengali kosha mangsho

dessert

modernist ghewar, sohn papdi crumble
deconstructed black forest cake 2.0

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