

starter (small plate) veg

tanga chaat (per portion) 🍽️	25
taco papdi, kele ki chaat, golgappa	
atom bomb 🍽️	85
raj kachori, sprouted beans, chutney, nitro yogurt	
vada pav 🍽️	40
classic vegetarian snack of mumbai mill workers	
caprice soup	40
tomato soup with basil, mozzarella balloon	
wonton	65
crispy cottage cheese wonton, schezwan chutney	
samosa	65
potato samosa, ragada, mint, tamarind, nylon sev	
soft center	65
vegetable shami kebab, cheese filling, pepper coulis	
karaage	65
crumb fried oyster mushroom, teriyaki sauce, mayo	
tarri poha	65
black gram curry, pressed rice flacks, chivda	



live dishes

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

warqi lukhmi	65
fried puff samosa, chickpea & potato, carrot pickle	
ajmeri kachori	65
ajmeri kadhi kachori, caramelized onions, crispy okra	
double roti dahi kebab	65
spiced yogurt empanada, tamarind chutney, pear, walnut	
bihari burger	65
eggplant chokha cutlet, green chili fries, crushed onion	
who moved my cheese?	65
baked paneer pinwheel, pomegranate sauce	

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starter (small plate) non veg

chicken soup for the soul tomato and butter consommé, chicken kulcha 'butter chicken'	40
aglio, olio e peperoncino tandoor cooked chicken kebab, olive oil, garlic, chili, parsley	68
momo-fuku 🍽️ chicken momos, red chili chutney, charred cucumber salad	68
wings on fire yakitori chicken wings, spring onion, ginger chutney	68
southern fried chicken 🍽️ podi dusted fried chicken, salsa ranchera	73
puli inji south Indian ginger prawns, palm sugar caramel, curry leaf crisp	73
prawn dynamite kolkata prawn cutlet, tomato sour, avocado cream	73
crab doughnut savory doughnut, crab patty, spicy tomato chutney	73
chapli kebab charcoal scented thin lamb kebab, assorted chutney	73



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lamb croquette fried lamb cutlet, preserved lemon honey dressing	73
meatilicious grilled lamb chops, Mysore masala, mini dosa crisp	73
bao lamb bao, pickled cucumber, onion, mint	73
chili beef wok tossed sliced beef with shaves of Jordan chili, scallion	73
empanadas curried mushroom beef empanadas, green sauce	73

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main course (big plate) veg

gnocchi tempered Potato gnocchi, garlic spinach	95
gujarati thali thepla, undhiyu, fafda, handvo, chundo pickle	95
madrass curry mix vegetable madrass curry	95
chana Jor garam tempered chickpeas, onion, chili, jor garam	95
paneer rasa paneer pakora, roasted vegetable rasa, pickled onion	95
ram babu paratha papadum / onion / potato / paneer / cauliflower / radish, pumpkin, potato curry, yogurt, chutney	95
au gratin five pepper kadhahi paneer, snow peas, carrot, asparagus	95
mapo tofu mock meat keema, tofu, scallions, scheswan pepper oil	95
thawa rice 🍲 kadhi chawal, rajma chawal	95

artichoke masala slow braised artichokes in smoky aromatic sauce	95
mushroom management wild mushroom, truffle pulao	95
potato puri potato balloon bread, masala potato, aamras, pickle	95
i am fungi assorted mushroom ragout, crispy peas, truffle korma	95
kofta navaratan vegetable kofta, dry fruits, nuts	95



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main course (big plate) non veg

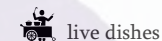
chicken hummus	105
slow cooked chicken with chickpeas, green chili mint lemon dressing	
bamboo chicken 🍽️	105
chicken, bell pepper, tomato cooked in bamboo	
pressed sandwich 🍽️	105
chicken tikka, cheese toasty, masala fries	
tandoori chicken 🍽️	150
spring baby chicken, chutney, salad	
cream chicken	105
chicken cooked in cream with green chili, ginger, garlic	
moti mahal butter chicken	105
traditional butter chicken	
bocuse d'or	105
chicken tikka masala, pearl onions, mushrooms	
kombdi vade	105
malvani vade, chicken curry, solkadhi	
green curry	105
malai tikka, green curry, kaffir lime, galangal, basil	
madurai fish curry	105
seabass curry, madras onion, drumstick, eggplant, tamarind	



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fish en papillote 🍽️	105
banana leaf wrapped barramundi, jalapeno mustard, turmeric	
aam chingri	105
shrimps, mustard, coconut raw mango curry	
bunny chow	105
lamb stew, toasted bread croutons	
methi gosht	105
lamb with fenugreek leaves garlic, spices	
pot kebab 🍽️	150
pot roast lamb with turnip "shalgam gosht"	
into the wild 🍽️	170
prawns and tenderloin cooked on Himalayan salt slab, served in a lettuce wrap	
beef steak 🍽️	195
grilled rib eye steak, olive oil, balsamic, mustard, wasabi, maldon salt	
beef cheek	105
slow cooked beef, potato curry	
biryani	105
chicken / lamb / prawn	



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sides

selection of Indian breads roti / lachha paratha / naan butter naan, garlic naan, pav, garlic pav, steamed kulcha, malabari paratha, kalappam, rice pathiri, zaatar khameeri, tomato toast	25
dal makhani / yellow dal	45
raita	28
steamed rice	28
french fries	28
papad sampler	45
chili basket	40
green salad	40
aloo chokha	45

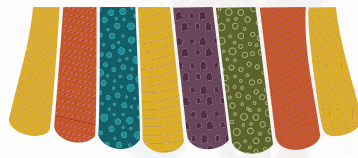
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dessert

risotto jaggery and truffle pradaman, coconut ice cream, candied mango	55
gajak 🚚 caramel, peanuts and chocolate – done the alinea way	150
palang tod milk cake crumble, saffron milk, dates	55
beet wellington baked beet, moong dal halwa, chocolate ice cream	55
waffle imarti waffle, pistachio kulfi, saffron gel	55
khubani ka meetha apricot, almond milk crumble, vanilla espuma	55
modernist paan trolley 🚚	20

🚚 live dishes

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CARNIVALTM

by Trèsind

chef tasting menu vegetarian

rumali

crispy flat bread, lemon, sea salt, olive oil



atom bomb

rajkachori, sprout, chickpeas, potato, trio of chutneys

karaage

crumb fried oyster mushroom, teriyaki sauce, mayo



momo - fuku

spinach and corn momos, red chili chutney, charred cucumber salad

samosa

potato samosa, ragada, mint, tamarind, nylon sev

sorbet

gnocchi

tempered potato gnocchi, garlic spinach

kofta

navaratan vegetable kofta, dry fruits, nuts

aloo chokha

crushed potato, onion, green chili, mustard oil

daal makhani

slow cooked black lentil with cream and butter

steam rice / tandoori roti



gajak

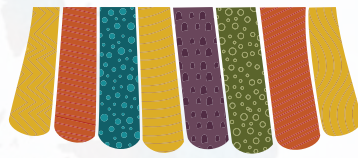
caramel, peanuts and chocolate – done the alinea way

karak chai



live dishes

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CARNIVALTM
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chef tasting menu non vegetarian

rumali

crispy flat bread, lemon, sea salt, olive oil



atom bomb

rajkachori, sprout, chickpeas, potato, trio of chutneys

prawn dynamite

kolkata prawn cutlet, tomato sour, avocado cream



momo - fuku

chicken momos, red chili chutney, charred cucumber salad

chapli kebab

charcoal scented lamb kebab, assorted chutney

sorbet

aam chingri

shrimps, mustard, coconut, raw mango curry

bocuse d'or

chicken tikka masala, pearl onions, mushrooms

aloo chokha

crushed potato, onion, green chili, mustard oil

daal makhani

slow cooked black lentil with cream and butter

steam rice / tandoori roti



gajak

caramel, peanuts and chocolate – done the alinea way

karak chai



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Lunch Set Menu - Veg - AED 89

Amuse bouche

Papdi tacos

papdi chaat taco, masala potato, chickpea, chutney trio

Quiche

mock meat kurchan, potato foam

Bihari burger

eggplant chokha cutlet, green chili fries, crushed onion

Sorbet

Lababdar

baked mushroom, truffle korma

Gulab jamun curry

milk solid dumpling, smoky tomato sauce

Moong dal chaat

slow cooked yellow moong, chutney, crispy lentils

Steamed rice, Roti

Dessert

Banana yogurt ice cream

warm fig cake, besan laddu granola, boondi crisp

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Lunch Set Menu - Non Veg - AED 89

Amuse bouche

Papdi tacos

papdi chaat taco, masala potato, chickpea, chutney trio

Quiche

chicken kurchan, potato foam

Puli inji

south indian ginger prawns, palm sugar caramel, curry leaf crisp

Sorbet

Chicken laal maas

dum cooked chicken, smoked red curry

Fish tajine

fish curry, preserved lemon, black olives

Moong dal chaat

slow cooked yellow moong, chutney, crispy lentils

Steamed rice, Roti

Dessert

Banana yogurt ice cream

warm fig cake, besan laddu granola, boondi crisp

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BRUNCH MENU - NON VEG

Bread

★ corn bread, bao bhaji, focaccia, grissini, lavash

Dips and condiments

sundried tomato pesto, olive tapenade, sweet and sour dolmas

Som tam

raw papaya salad, fried shrimps

Summer cooler

almond gum, toasted almond milk

Akuri

masala scrambled egg, potato noodle

Angry bird

herb rice filled fried chicken, green chili sauce

Raan with pita

pita filled with shredded lamb

Momo fuku

assortment of dumplings, red chili oil

Kappa

Beef and tapioca, crispy toast

Mock meat

char grilled mock meat and honey glazed shitake

Sugarcane satay

beef seek kebab on sugar cane

Podi idli

pan tossed idli, sambar and podi masala

Sorbet

Papad sampler

Pot rice

chicken chorizo biryani

Fish tagine

fish curry preserved lemon, Kalamata olive

Dal gosht

lentil porridge, pan roast boti, spicy onions, herb oil

Pastry trolley

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these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts





BRUNCH MENU - VEG

Bread

corn bread, bao bhaji, focaccia, grissini, lavash

Dips and condiments

sundried tomato pesto, olive tapenade, sweet and sour dolmas

Som tam

raw papaya salad, crispy peanut

Summer cooler

almond gum, toasted almond milk

Akuri

paneer bhurji, potato noodle

Taco papdi chaat

bean sprout, berry ginger chutney

Game of corn

corn and fenugreek cutlet, goji berry chutney

Momo fuku

Spinach and corn dumpling, red chili oil

Mock meat

char grilled mock meat and honey glazed shitake

Podi idli

pan tossed idli, sambar and podi masala

Sorbet

Papad sampler

Mushroom management

wild mushroom and truffle pulao

Five shades of pumpkin

pumpkin kofta, seed sauce, flower pakora

Kadhai paneer

five pepper kadhai paneer, snow peas, carrot and asparagus

Pastry trolley

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