



Brunch menu AED 225

Bao bhaji
Taco papdi chaat

Tiger's milk
vegetable ceviche, mosambi-yuzu marinade, root vegetable chips

Bitcoin
chinese gold coin toasty, sesame chili chutney

Ajmeri kachori
ajmeri kadhi kachori, caramelized onions, crispy okra

Red hot chili peppers
crispy malabari paratha, hot peppers, onion

Samosa
chicken samosa, peanut salan, flame grilled padron peppers

Don't be shellfish
soft shell crab, peanut thecha, peanut butter sauce

Meatilicious
grilled lamb chops, mysore masala, mini dosa crisp



Hawaiian beef kebab

beef kebab, burnt pineapple, jerk spice

Sorbet

Kadhai paneer

five pepper kadhai paneer, snow peas, carrot, asparagus

Tribute to tarla dalal

masala aloo poori, aamras, pickle

Bocuse d'or

chicken tikka masala, red wine, pearl onions, mushrooms

Biryani

chicken / lamb / prawn / mushroom

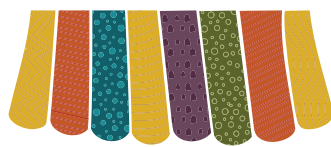
Dal gosht

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

Gajak

caramel, peanuts and chocolate – done the alinea way

Pastry trolley



CARNIVAL™
by Trèsind

Brunch beverage menu AED 95 Cocktails

Popcorn spitzer

white rum, aperol, grapefruit and prosecco served along with popcorn

The boiling skull

ciroc, passion fruit, cranberry & mix berries

Hibiscus sour

tanqueray, tamarind & hibiscus infusion

Maracuya pisco sour

pisco, passion fruit puree & bitters

House spirits

Taqueray gin

Matusalem rum

Stolichnaya vodka

Stella draught beer

Sparkling

Red wine

White wine

Mocktails / Soft drinks / Arwa water