

CARNIVAL™

by Trèsind

brunch menu
non vegetarian

amuse bouche

crispy roomali roti with chickpea hummus

taco papdi chaat

bean sprout, berry ginger chutney

pani puri

with mint, tamarind water

lamb khari

pulled lamb leg, fried puff pastry, bone marrow curry

momo fuku

chicken dumplings, red chili oil, charred cucumber pickle

pulliinji

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

life of pie

chicken khurchan shepherd's pie

sorbet

madurai fish curry

seabass curry, madras onion, tamarind

meat chole bhature

chickpea meat masala, fermented balloon bread

chicken biryani

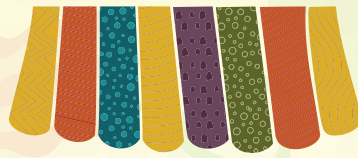
dessert

gajak

caramel, peanuts and chocolate – done the alinea way

full table participation required

price are in aed, inclusive of 7% authority fee, 10% service charge & 5% vat
food allergy notice please be advised that food prepared here may contain
these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts



CARNIVAL™

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brunch menu vegetarian

amuse bouche

crispy roomali with chickpea hummus

taco papdi chaat

bean sprout, berry ginger chutney

pani puri

with mint, tamarind water

samosa

spiced potato samosa, yogurt curry

momo fuku

corn and spinach dumpling, red chili oil

andhra chilly paneer

stir fried cottage cheese, curry leaf, dried red chilies

life of pie

mock meat khurchan shepherd's pie

sorbet

madras curry

mix vegetable madras curry

chole bhature

fermented fried bread with chickpea masala

mushroom management

wild mushroom and truffle pulao

dessert

gajak

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