

CARNIVAL™

by Trèsind

**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**

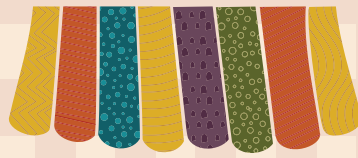
caramel, peanuts and chocolate – done the alinea way

**karak chai**

 **live dishes**

full table participation required

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



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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

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