

CARNIVAL™

by Trèsind

brunch menu non vegetarian

bread and condiments

corn bread, pumpkin bao, focaccia, grissini, lavash
sundried tomato dip, olive tapenade, basil peanut chili pesto,
salted butter, olive oil, balsamic

pizzette

sweet onion and truffle pizza

skewers

chicken skewers, baby leek, sweet miso, garlic crumb

dim sum

chicken dumpling, chili oil, pickled cucumber

grilled prawns

grilled prawns, garlic, chili, olive oil

lamb bao

lamb cutlet, teriyaki sauce

akuri

egg bhurji, potato straws

fried squid

crispy fried squid, sweet chili cucumber sauce

sorbet

thai grilled chicken

turmeric, aromatic herb, coconut cream

rendang

indonesian lamb stew, sautéed choyate

beef medallion

stir fried beef, courgette, black pepper sauce

malabari paratha

jasmin rice

garlic pav

papad

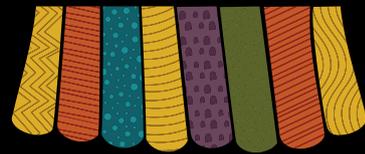
gajak

caramel peanuts, chocolate

petit four

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



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bread and condiments

corn bread, pumpkin bao, focaccia, grissini, lavash
sundried tomato dip, olive tapenade, basil peanut chili pesto,
salted butter, olive oil, balsamic

pizzette

sweet onion and truffle pizza

skewers

char grilled king oyster mushroom, mock meat

dim sum

spinach corn dumplings, chili oil, pickled cucumber

avocado taco

avocado, water chestnut, yuzu dressing

edamame cutlet

crispy noodle salad, tamarind glaze

corn bao

sweet corn cutlet, teriyaki sauce

akuri

paneer bhurji, potato straws

sorbet

thai curry

vegetable yellow curry, aromatic herbs

mapu tofu

mock meat keema, tofu, scallions, chili oil

chili paneer

cottage cheese, gundur chili, scallions

malabari paratha

jasmin rice

garlic pav

papad

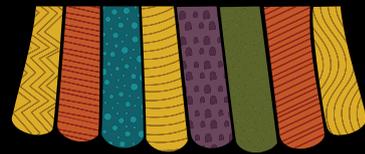
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CARNIVAL™

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brunch beverage menu

boiling skull

absolut vodka, passion fruit, fresh berries & rosemary

tangerine mojito

bacardi carta blanca, fresh tangerine, mint leaves and soda water

gt surprise

tanqueray gin, berries, cucumber, mint, star anise and tonic water

spirits

jim beam whiskey

bacardi white rum

tanqueray gin

ciroc vodka

kamikaze shots

lemon, passionfruit, strawberry

sparkling wine

conte fosco cuvee brut, italy

red wine

hardy's cabernet merlot, australia

rose wine

blossom hill white zinfandel rose, california

white wine

antares sauvignon blanc, chile

beer

stella draught

cobra bottle

water

aed 350 ai per person, 12.00 noon to 3.30 pm
to avail this, offer entire table participation is required
all prices are in aed, inclusive of 7% municipality fee, 5% vat & 10% service charge