

CARNIVAL™

by Trèsind

chef tasting menu non vegetarian

pumpkin kulcha

raj kachori

sprouted beans, chutney, nitro yogurt

grilled prawns

garlic, chili, olive oil

basil chicken tikka

crispy noodle salad, chiu chow chili oil

nihari chop

grilled australian lamb chop, truffle mushroom choka

sorbet

rendang

slow braised lamb curry, pickled chili

chicken tikka masala

smoky tikka cooked with tomato and onion

ney choru

kaima ghee rice, raisins, cashew nut

indian bread

raita

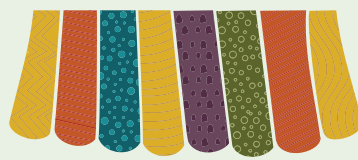
kachumber salad

gajak

caramel peanuts, chocolate

entire table participation is required

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



CARNIVAL™

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chef tasting menu
vegetarian

pumpkin kulcha

raj kachori

sprouted beans, chutney, nitro yogurt

spinach corn momos

chili oil, pickled cucumber

edamame cutlet

crispy noodle, tamarind glaze

samosa

potato samosa, ragada, nylon sev

sorbet

soya kurchan

mock meat keema, scallions, chili oil

kofta

navaratan vegetable kofta, dry fruits, nuts

ney choru

kaima ghee rice, raisins, cashew nut

indian bread

raita

kachumber salad

gajak

caramel peanuts, chocolate

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