



CARNIVAL™

by Trèsind

SET MENU

TASTING MENU AVAILABLE @ AED 289++ PER PERSON

BRUNCH PACKAGES STARTING @ AED 449 (FOR 2)

BUSINESS LUNCH @ AED 125++ PER PERSON

“Best sellers”

Raj kachori
Tandoori chicken
Braised chicken supreme
Prawns and tenderloin
Beef steak
Pressed sandwich
Gajak

soup

tomato basil soup, mozzarella balloon 47

lentil cappuccino soup, phulka cookies 47

chicken soup, chicken and truffle dumpling, chinese cabbage 59

starter (small plate) veg

raj kachori, sprouted beans, chutney, nitro yogurt 112

avocado taco, water chestnut, yuzu dressing 35

lotus root, honey glazed lotus root, scallion, red chili 94

spinach corn dumplings, chili oil, pickled cucumber 94

edamame cutlet, crispy noodle, tamarind glaze 94

pizzette, sweet onion and truffle pizza 110

bao, corn cutlet, teriyaki glaze 32

golgappa, potato chickpea filling, spicy and sweet water 37

dahipuri, sweet & spiced yogurt filled crisps 37

vada pav, classic vegetarian snack of mumbai mill workers 54

samosa, potato samosa, ragada, mint, tamarind 86

achari paneer tikka, carrot pickle, padron chili 94

starter (small plate) non veg

basil chicken tikka, crispy noodle salad, chiu chow chili oil 105

chicken momos, red chili chutney 105

caramel pepper prawns, south indian ginger pickle, curry leaf crisp 105

grilled prawns, garlic, chili, olive oil 105

crispy crab, basil, chili, peanut pesto 105

fried squid, crispy fried squid, sweet chili sauce 105

bao, lamb cutlet, pickled cucumber 43

chili beef, wok tossed jordan chili, celery, scallion 105

beef yakitori, wagyu skewers, pickled mushroom, togarashi 105

price are in aed, exclusive of 7% authority fee, 10% service charge & 5% vat
please inform the server should you be allergic to any ingredient / have dietary restrictions

main course (big plate) veg

palak paneer, tandoori paneer, garlic spinach curry 127
smoked baigan bharta, burata chesse, green pea 127
madras curry noodles, bok choy, sautéed mushrooms 127
chili paneer, cottage cheese, guntur chili, scallions 127
mushroom pot rice, assortment of mushroom, truffle pulao 127
papad paratha, pumpkin, potato curry, yogurt, chutney 127
kadhai paneer, five pepper 127
gol hatti chickpea and spinach curry 127
artichoke masala, slow braised artichokes in smoky sauce 127
kofta, navaratan vegetable kofta, dry fruits, nuts 127
dal makhani / yellow dal 70

main course (big plate) non veg

pressed sandwich, chicken tikka & cheese toasty, masala fries 150
braised chicken supreme, oyster mushroom, togarashi 175
tiger prawn, stir fried spicy prawn 150
beef cheek, massaman curry, potato 150
lamb chop, nihari curry, pickle chilly 150
rendang, indonesian lamb stew 150
tandoori chicken, spring baby chicken, chutney 170
butter chicken, traditional butter chicken 150
chicken tikka masala, smoky tikka, tomato and onion 150
fish curry, south indian seabass curry 155
shalgam gosht, pot roast lamb with turnip 150
prawns and tenderloin cooked on himalayan salt slab 180
beef steak, grilled rib eye, olive oil 209
biryani 127
chicken / lamb / prawn

sides

edamame, sea salt, togarashi 42
raita 30
steamed rice 25
french fries 25
papad sampler 42
green salad 30
selection of indian breads 25
roti/laccha paratha / naan
butter naan, garlic naan, pav, garlic pav
steamed kulcha, malabari paratha, kalappam

dessert

gajak, caramel peanuts, chocolate 175
indian mithai platter, assortments of indian sweets 95
jumbo jalebi lychee rabari, saffron milk 95
cheesecake board, house accompaniment 75
aamsutra 70
modernist paan 27