



CARNIVAL™

by Trésina

brunch menu vegetarian

amuse-bouche

pumpkin smiley

sweet and sour pumpkin, saffron bao

podu idly

steamed rice cake, coconut curry leaf chutney

starter

dahi puri

chickpeas potato filling, sweet yogurt, nylon sev

edamame cutlet

mushroom curry, truffle pesto

momos

vegetable dumplings, tomato chutney, chili oil

soya khurchan

bhuna soy, potato foam, herb dust, garlic toast

kachori

onion kachori, rajasthan kadhi, pickled onion

slider

vegetable tofu, barbecue sauce

achar sorbet

mains

kadai paneer

cottage cheese, sweet pepper, cream fraise

gol hatti

chickpeas and spinach curry

yellow dal

steam rice

assorted indian breads

dessert

cacao

chocolate explosion

brunch menu without alcohol 225 AI

brunch menu with alcohol 295 AI

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

brunch menu non-vegetarian

amuse-bouche

pumpkin smiley

sweet and sour pumpkin, saffron bao

podu idly

steamed rice cake, coconut curry leaf chutney

starter

dahi puri

chickpeas potato filling, sweet yogurt, nylon sev

lamb cutlet

mushroom curry, truffle pesto

momos

chicken dumplings, tomato chutney, chili oil

kachori

onion kachori, lamb bone curry, pickled onion

grilled prawns

curry leaf aglio e olio, polenta upma

slider

smoked beef brisket, barbecue sauce

achar sorbet

mains

carnival butter chicken

tender chicken breast, duet sauce, crème fraîche

kerala fish curry

king fish curry, preserved lemon gremolata

yellow dal

steam rice

assorted indian breads

dessert

cacao

chocolate explosion

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brunch menu with alcohol 295 AI

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brunch menu beverage

mocktails

berry blast

blend of fresh strawberry, raspberry, blueberry,
cranberry juice and topped with ginger ale

masala cola

rock salt, chaat masala, cumin & coca-cola

yellowtail

a tropical blend of mango and passion fruit fizzed with sprite

lemon mint

refreshing blend of lemon & mint

cocktails

lilikoi driver

ciroc vodka, passion fruit, fresh berries

tangerine mojito

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

gt surprise

tanqueray gin, berries, cucumber, mint and tonic water

spirits

jim beam whiskey

bacardi white rum

tanqueray gin

ciroc vodka

kamikaze shots

lemon, passionfruit, strawberry

house red wine

house rose wine

house white wine

beer

stella draught

corona bottle

soft beverages

soda, sprite, coca-cola, diet cola, fanta, arwa water

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