



CARNiVAL™

by Trèsind

Tasting Menu

Non-Vegetarian
Aed 325++

amuse bouche

pumpkin kulcha

podu idly, coconut and curry leaf espuma

starters

dahi puri

chickpeas potato filling, nitro yogurt, nylon sev

root vegetable terrine

mushroom truffle korma

scallop and prawns

grilled scallop and prawns, potato soup

lamb chop

**tabasco mash, green pepper sauce,
pickled plums**

sorbet

lemon pickle sorbet, popping candy

mains

traditional butter chicken

chicken tikka cooked with traditional butter chicken curry

crab

**stir-fried crab meat, roasted coconut curry,
fennel pollen**

sides

tempered yogurt, papad chiffonade

assorted indian breads

steamed rice

dessert

cacao

chocolate explosion

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kadhi kachori

onion kachori, yogurt curry, banana chutney

soya khurchan

stir fried soya, potato foam, herb dust, garlic toast

sorbet

lemon pickle sorbet, popping candy

mains

khumb matar

king oyster mushrooms with fresh peas

florentine

spicy potato, spinach curry, roasted cumin

sides

tempered yogurt, papad chiffonade

assorted indian breads

steamed rice

dessert

cacao

chocolate explosion