



CARNIVAL™

by Trèsind





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CARNIVAL EXPERIENCE MENU

AED 465++



VEGETARIAN

STARTERS

Pumpkin Bao

Doritos Dynamite

Ghewar Chaat

Nitro cooked ghewar, khachalu chaat, strawberry & pomelo

Tom Yum Rasam

Veggie momo, curry leaf xo

Jackfruit 65

Coconut chutney, pol sambol

Chana Jor

Falafel croquette, hot sauce, tzatziki

Vegetable Shami Kebab

Kohlrabi, artichokes, raw mango chutney

SORBET

Palate cleanser

MAIN COURSE

Ricotta Bonda, Ceylon Curry

Mushroom Pepper Fry

Served with malabar paratha

DESSERTS

Cherry Blossom

Brownie, chocolate mousse, cherry compote, vanilla ice cream

NON VEGETARIAN

STARTERS

Pumpkin Bao

Doritos Dynamite

Ghewar Chaat

Nitro cooked ghewar, khachalu chaat, strawberry & pomelo

Tom Yum Rasam

Chicken momo, curry leaf xo

Injipuli Prawns

Ginger pickle, palm sugar caramel

Duck-ettes

Duck shawarma croquettes, hot sauce, tzatziki

Lamb Shami Kebab

Kohlrabi, artichokes, raw mango chutney

SORBET

Palate cleanser

MAIN COURSE

Ceylon Chicken Curry

Lamb Pepper Fry

Served with malabar paratha

DESSERTS

Cherry Blossom

Brownie, chocolate mousse, cherry compote, vanilla ice cream



Please advise the server should you be allergic to any ingredient / have dietary restrictions. All prices are in aed, exclusive of 7% authority fee, 10% service charge & 5% vat



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WINE PAIRING MENU

AED 385++

Villmart & co champagne

Displays a surprising degree of lees autolysis in the nose, joined by smoky and chalky nuances that come out more emphatically on the silken, finely effervescent palate.

Paired with – *Pumkin bao, Doritos dynamite, Ghewar Chaat*

Cossetti Gavi di Gavi

Fresh perfume with hints of flowers and fresh fruit. The palate is dry, pleasant with a fresh harmonic finish.

Paired with – *Tom yum rasam, Jack fruit / Tom yum rasam, Inji Puli prawns*

Georges Duboeuf, Beaujolais-Villages

The aromas of fresh strawberries, raspberries, and blackcurrants, complemented by hints of pepper and earthiness. The palate is juicy and smooth, with a medium body and soft tannins, balanced by lively acidity.

Paired with- *Vegetable shami kebab / Lamb shami kebab*

Luigi Righetti Capitel De' Roari Amarone della Valpolicella Classico

Complexity of scents that emphasize dried fruit, black cherry, sweet spices and almonds with a hint of anise. Extremely rich flavors with a long, smooth finish and lingering aftertaste. Well, balanced with good acidity.

Paired with - *Ricotta Bonda curry, Mushrooms pepper fry / Ceylon chicken curry, Lamb pepper fry*

Taylors Fine Ruby Port, Portugal

Stylish fruity nose, full of intense concentrated blackcurrant and cherry aromas. Full-bodied and firm, the palate is crammed with luscious black fruit flavours.

Paired with – *Cherry Blossom*



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