CARNIVAL™

by Trèsind

MICHELIN
2025

Gault&Millau
CARNIVAL BY TRÈSIND
2026

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LUNCH MENU

SMOKE HOUSE CARNIVAL

Smoke House Carnival is a celebration of fire in all its forms — primal, patient and precise. A lunch shaped by smoke, heat and transformation, where familiar flavours are awakened by the flame.

Five Smoke Languages

Dhungar
(perfumed smoke)

Angaar
(direct fire)

Bhatti
(enclosed heat)

Aanch
(slow caramelization)

After Smoke
(palate cleansing)

BUSINESS LUNCH

Đ125

NON VEGETARIAN

Dhungar

Tandoori naan, chili cheese garlic, burrata

Angaar (choose one)

Butter chicken chili fry, mini kachori salad

'Maas ka soola' tandoori lamb chop, pickled roots, barley tabouleh

Tiger prawn, curry leaf & green chili charcoal, baby gem & tender coconut sundal

Bhatti (choose one)

Chicken bharta

Lamb curry hot pot

Sea bass malai curry

Served with house dal & bread or rice

Aanch (choose one)

Pit roasted pineapple gâteaux, payasam ice cream

'Kakigōri' Amritsari fruit cream

After Smoke

Chocolate, passion fruit & mango doughnut bon-bon

VEGETARIAN

Dhungar

Tandoori naan, chili cheese garlic, burrata

Angaar (choose one)

Dahi kebab tart, raw mango chutney, kanji salad

Tandoori morels, mushroom galouti pâté, grilled asparagus

Padrón pepper bhajia, tandoori potatoes, Rajasthani kadhi espuma

Bhatti (choose one)

Soya chaap nihari

Malai paneer korma

Palak kofta, smoked makhani

Served with house dal & bread or rice

Aanch (choose one)

Pit roasted pineapple gâteaux, payasam ice cream

'Kakigōri' Amritsari fruit cream

After Smoke

Chocolate, passion fruit & mango doughnut bon-bon

add extra dish @Đ 25

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

PASSION™