
CARNIVAL™
by Trèsind
MICHELIN
2026
Gault&Millau
CARNIVAL BY TRÈSIND
2026

Carnival Experience Menu

Non-Vegetarian

Đ 495++

Doritos Dynamite
Yellow cheddar, salsa roja

Duck-ettes
Duck shawarma croquette, black lime glaze, aioli

Raaj Kachori
Strawberry, pomelo, avocado kachalu

Tom Yum Rasam
Chicken momo, curry leaf xo

Tiger Prawn
Curry leaf & green chili charcoal, tender coconut salsa

Maans Ke Sule
Beetroot & carrot pickle, yuzu-green chili emulsion, barley tabbouleh

Chicken Bharta

Hot Pot Lamb Curry

Sea Bass Malai Curry
Served with Selection of Indian Breads

Tiramisu
Chocolate & coffee ice cream

Strawberry Paan
Fresh strawberry, dry fruit preserve, rose geranium

Live Dishes

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

Carnival Experience Menu

Vegetarian

₱ 495++

Doritos Dynamite
Yellow cheddar, salsa roja

Chana Jor
Falafel croquette, hot sauce, aioli

Raaj kachori
Strawberry, pomelo, avocado kachalu

Tom Yum Rasam
Spiced vegetarian momo, curry leaf xo

Jackfruit 65
Spiced jackfruit cutlet, coconut chutney, pol sambol

Gucci-Asparagi
King oyster escabeche, smoked wild mushroom pâté, parmesan

Malai Paneer Korma

Soya Chaap Nihari

Palak Kofta, Smoked Makhani
Served with Selection of Indian Breads

Tiramisu
Chocolate & coffee ice cream

Strawberry Paan
Fresh strawberry, dry fruit preserve, rose geranium

Live Dishes

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

