



T R È S I N D™

chef tasting menu

*non vegetarian
aed 275++*

amuse bouche

arugula pani puri
missi roti with green chili butter

chaat

modernist chaat tart

soup

wild mushroom chai, truffle galouti

starter

tandoori rosemary lamb chops with chimichurri chutney
tandoori tiger prawn, amritsari soft shell crab

sorbet

blueberry & yuzu

main course

prawn curry, lamb & coconut stew, chicken chettinad served with malabari paratha
khichdi of india

dessert

black forest mithai cake
paan cotton candy

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



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soup

wild mushroom chai chai, truffle galouti

starter

paneer tikka paturi, molcajete chimichurri chutney
avocado kebab, english muffin, smoked avocado mash

sorbet

blueberry & yuzu

main course

kofta curry, papad ki subzi, guchchi lababdar served with methi paratha
khichdi of india

dessert

black forest mithai cake
paan cotton candy

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