

TRÈSIND

ONE&ONLY ROYAL MIRAGE

THE MENU

Trèsind is the birthplace of “Innovative Indian Cuisine”, setting the benchmark for modern Indian dining in Dubai. A blend of the French word Très, meaning “very,” and Ind, short for Indian, Trèsind celebrates bold Indian flavors and time-honored techniques presented through Chef Himanshu Saini’s and Chef Mohammad Zeeshan’s modernist lens. Since launching in 2014, Trèsind has become one of Dubai’s most lauded restaurants. Trèsind was recognized in the inaugural Dubai MICHELIN Guide 2022 and has retained its position to date. It has also received a Toque at the Gault & Millau UAE Gala and Guide Release 2025 and MENA’s 50 Best Restaurants 2022.

Modernist Indian Dining Experience

Dubai | Mumbai

ONE&ONLY ROYAL MIRAGE • DUBAI

A KISMET MENU • ONE&ONLY ROYAL MIRAGE

HOW TO READ THIS MENU

Every code below appears beside a dish only when the house prints it there.

THE LINE BENEATH A DISH

Truffle Seekh Kebab *(D)(G)*

textures of mushrooms, garlic aioli

Codes in claret are allergens the kitchen's own ingredients name. This is not a complete allergen declaration — tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(C) Celery

(D) Dairy

(E) Egg

(F) Fish

(G) Gluten

(L) Lupine

(MO) Molluscus

(M) Mustard

(P) Peanut

(R) Raw

(SE) Sesame

(SF) Seafood

(S) Soybeans

(SD) Sulphur Dioxide/Sulphites

(TN) Tree Nuts

(V) Vegetarian

(VG) Vegan

(A) Alcohol

OF THE KITCHEN

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled.

OF THE WINE LIST

Trèsind's full spirits and wine list — Champagne, sommelier-selected wines by region, Coravin pours, dessert wines — is not carried here; ask your host, or see the house's own wine list at the table.

OF THE PRICES

All prices are in U.A.E Dirham's, and cocktail-card prices are inclusive of 7% Authority Fee, 10% Service Charge & 5% VAT; food and set-menu prices are inclusive of 5% VAT, 7% municipality fees and 10% service charge.

LUNCH SET MENU

12:00 – 3:00 PM

VEGETARIAN

199

AMUSE BOUCHE & STARTERS

Dahi puri, yogurt espuma
Pumpkin dabeli, basil pesto
Avocado pai tee, chopped salsa
Paneer khurchan tortilla paratha
Corn crusted spinch kebab

SORBET

White chocolate & black lime bon bon

MAINS

Mix veg kofta duet of curries, toasted makhana
Achari chana martaban, green pae kochuri
Dal karē raisu
Dum aloo salad
Indian breads

DESSERT

Filter coffee cornetto
Paan cotton candy

(C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupine · (MO) Molluscus
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LUNCH SET MENU

NON VEGETARIAN

199

AMUSE BOUCHE & STARTERS

Dahi puri, yogurt espuma
Pumpkin dabeli, basil pesto
Lamb kebab, lettuce wrap
Chicken khurchan, tortilla paratha
Curry leaf pepper prawn, coconut & tomato chutney

SORBET

White chocolate & black lime bon bon

MAINS

Traditional butter chicken
Kosha mangsho, green pea kochuri
Dal karē raisu
Dum aloo salad
Indian breads

DESSERT

Filter coffee cornetto
Paan cotton candy

Anti-Oxidant Pairing · AED 99 · Saicho sparkling teas, single-origin and cold-brewed

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DEGUSTATION MENU

VEGETARIAN

899

AMUSE BOUCHE

Arugula pani puri

Missi roti, green chili butter

Trio of pachadi, beetroot, cucumber and yoghurt

Cannoli samosa, tomato chutney

CHAAT

Modernist chaat tart

STARTERS

Water chestnut & asparagus salad, zeera aloo espuma, tomato rasam

Portobello steak, molcajete chimichurri chutney, truffle mushroom consommé

PALATE CLEANSER

White chocolate & black lime bon bon

MAIN COURSE

Kashmiri gucchi, truffle korma

Squash marrow, artichoke yakhni, mint dust

Nadru rogan josh, chili curry

Served with onion chili lavasa roti

Khichdi of India

DESSERT

Pandan payesh, sour milk ice cream, vanilla yogurt, milk crisp

Coffee stone

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DEGUSTATION MENU

VEGETARIAN · CONTINUED

Paan cotton candy

NON VEGETARIAN

899

AMUSE BOUCHE

Arugula pani puri

Missi roti, green chili butter

Trio of pachadi, beetroot, cucumber and yoghurt

Cannoli samosa, tomato chutney

CHAAT

Modernist chaat tart

STARTERS

Prawn & asparagus salad, zeera aloo espuma, tomato rasam

Blackmore Wagyu steak, molcajete chimichurri chutney, truffle mushroom consommé

PALATE CLEANSER

White chocolate & black lime bon bon

MAIN COURSE

Lobster haq saag, turnip curry

Duck rogan josh, chili curry

Lamb yakhni, mint dust

Served with onion chili lavasa roti

Khichdi of India

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DEGUSTATION MENU

DESSERT

Pandan payesh, sour milk ice cream, vanilla yogurt, milk crisp

Coffee stone

Paan cotton candy

FINE WINE PAIRING

1240

*Dom Perignon Brut, Champagne (120ml) · Henri Bourgeois, Sancerre (90ml) · Louis latour, Burgundy pinot noir (90ml)
· Pieve Santa, Brunello di Montalcino (90ml) · Chateau armajan des ormes, sauternes (60ml)*

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CHEF TASTING MENU

VEGETARIAN

799

AMUSE BOUCHE

Arugula pani puri

Missi roti, green chili butter

CHAAT

Modernist chaat tart

STARTERS

Water chestnut & asparagus salad, zeera aloo espuma, tomato rasam

PALATE CLEANSER

White chocolate & black lime bon bon

MAIN COURSE

Kashmiri gucchi, truffle korma

Squash marrow, artichoke yakhni, mint dust

Nadru rogan josh, chili curry

Served with onion chili lavasa roti

DESSERT

Pandan payesh, sour milk ice cream, vanilla yogurt, milk crisp

Paan cotton candy

NON VEGETARIAN

799

AMUSE BOUCHE

Arugula pani puri

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CHEF TASTING MENU

NON VEGETARIAN • CONTINUED

Missi roti, green chili butter

CHAAT

Modernist chaat tart

STARTERS

Prawn & asparagus salad, zeera aloo espuma, tomato rasam

PALATE CLEANSER

White chocolate & black lime bon bon

MAIN COURSE

Lobster haq saag, turnip curry

Duck rogan josh, chili curry

Lamb yakhni, mint dust

Served with onion chili lavasa roti

DESSERT

Pandan payesh, sour milk ice cream, vanilla yogurt, milk crisp

Paan cotton candy

WINE PAIRING

645

Moët & Chandon Brut, Champagne (120ml) · Cloudy bay, sauvignon blanc (90ml) · Kanonkop, pinotage (90ml) · Kabir, moscato (60ml)

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À LA CARTE

HIGH-END STEAKS

Achari tomahawk steak <i>(S)(G)</i>	2400
1.3kg AUS wagyu tomahawk 9+Mb steak, grain-fed	
A5 wagyu striploin pathar kebab <i>(S)(D)</i>	1200
300–350g Japanese A5 Kurohana wagyu striploin	
Tenderloin steak, molcajete chimichurri chutney, ginger pickle <i>(D)</i>	325
200g AUS wagyu 8-9 Mb tenderloin steak	
A5 wagyu steak, five curries, potato crisp <i>(D)(TN)(G)</i>	540
200g Japanese A5 wagyu tenderloin steak	

PREMIUM SEAFOOD

Samundari khazana <i>(D)(G)(S)(F)(SF)</i>	1800
Chefs special seafood platter — Add Caviar Beluga 30g · Aed 1299	
Scarlet prawns crudo, Kashmiri chili xo, prawn papad, Caviar Beluga 30g <i>(SE)(SF)(E)(R)</i>	1500
Grilled lobster tail, Caesar poriyal, coconut moilee dressing <i>(D)(G)(M)(SF)</i>	755
Seared scallop, cauliflower musallam, Kristal caviar, black truffle <i>(SF)(D)(E)</i>	590
4 pcs	

SIGNATURE LIVE DISHES

Modernist chaat trolley <i>(D)(G)(V)</i>	215
Jalebi chaat, chickpea and potato, trio of chutney <i>(D)(G)(V)</i>	155
Tandoori portobello, molcajete chimichurri chutney, ginger pickle <i>(D)(M)(V)</i>	190
Classic tandoori chicken <i>(D)(M)(G)</i>	195
Butter pepper garlic prawns, thai basil <i>(SF)(S)(G)(D)</i>	220

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À LA CARTE

SIGNATURE LIVE DISHES • CONTINUED

Tenderloin steak, molcajete chimichurri chutney, ginger pickle <i>(D)</i> 200g AUS wagyu 8-9 Mb tenderloin steak	325
Inspiration — Kashmiri Tarami <i>(D)(TN)</i>	1200
Khichdi of India <i>(D)(M)(V)</i>	210
Rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee <i>(D)(V)</i>	210
Aam ras, textures of mango <i>(D)(V)</i>	210
Black Forest cake 2.0 <i>(D)(G)(E)</i>	220

SOUPS

Mushroom chai, dehydrated mushroom, truffle milk powder <i>(S)(D)(G)(V)</i>	110
Pumpkin and coconut soup, idiyappam, pumpkin mash <i>(D)(V)</i>	110
Tomato rassam, watermelon, feta salad <i>(D)(V)</i>	110

APPETIZERS (VEGETARIAN)

Modernist chaat trolley <i>(D)(G)</i>	215
Jalebi chaat, chickpea and potato, trio of chutney <i>(D)(G)</i>	155
Paneer tikka paturi, chili onions, masala crisp <i>(D)(M)</i>	120
Tandoori portobello, molcajete chimichurri chutney, ginger pickle <i>(D)(M)</i>	190
Mushroom galouti tartlets, mushroom pickle <i>(TN)(D)(G)</i>	125
Corn & spinach kebab, smoked tomato and berry chutney, parmesan cheese <i>(D)(G)</i>	120
Truffle seekh kebab, textures of mushrooms, garlic aioli <i>(D)(G)</i>	410

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APPETIZERS (VEGETARIAN) • CONTINUED

Dahi kebab, potato rösti, raw mango and pepper chutney (D)(M)(G)	120
Kolkata beetroot chop, kasundi, raw papaya foogath (G)(M)(P)	120
Avocado kebab, sour cream, chopped salsa (D)(G)	120
Paneer khurchan kadak roomali roti, mint chutney & salad (D)(G)(TN)	165

APPETIZERS (NON VEGETARIAN)

Tandoori chicken, classic Indian or wild herb marinade (D)(M)(G)	195
Chicken tikka, malai or charcoal (D)(TN)	175
Chicken seekh kebab curry, smoky aioli (D)(TN)	175
Chicken khurchan, kadak roomali roti, mint chutney & salad (D)(G)(TN)	185
Tandoori tiger prawn, buttered asparagus, hollandaise espuma (D)(SF)(E)(M)	190
Fish patra, curry leaf herb crust (F)(M)(SE)	175
Fish fry, umeboshi recheado, pickled cucumber (G)(M)(F)	175
Butter pepper garlic prawns, thai basil (SF)(S)(G)(D)	220
Tandoori lamb chops, rosemary jus, roast potatoes (D)(S)(TN)	215
Galouti kebab cannoli, pickled onion, mint chutney (D)(TN)(G)	165
Hunter's lamb leg 'raan' (G)(D)	270

MAIN COURSE (VEGETARIAN)

Mix veg kofta, duet of curries, toasted makhana (G)(D)(TN)	190
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MAIN COURSE (VEGETARIAN) • CONTINUED

Paneer pinwheel, tomato makhani, charred chili pepper <i>(D)(TN)</i>	190
Rajasthani kadhi, kachori, crispy okra, chili oil <i>(D)(G)(M)</i>	190
Achari chana martaban, green pea kochuri <i>(G)(M)</i>	190
Gucchi lababdar, truffle oil tadka, nadru chips <i>(D)(TN)</i>	215
Pav bhaji, lehsooni burrata, maska pao <i>(D)(G)</i>	195
Amritsari thali <i>(G)(M)(D)</i>	190
Saag burrata, garlic pickle <i>(M)(D)</i>	195
Pressure cooker vegetable stew <i>(M)</i>	190
Khichdi of India <i>(D)(M)</i>	210

MAIN COURSE (NON VEGETARIAN)

Traditional butter chicken <i>(D)(TN)(M)</i>	215
Cedar wood smoked chicken tikka masala, chili egg half fry <i>(D)(E)(M)(S)</i>	220
Chicken Chettinad, scallion poriyal <i>(D)(S)</i>	215
Bengali kosha mangsho, green pea kochuri <i>(M)(G)</i>	215
Slow cooked pressure cooker mutton curry <i>(D)</i>	220
Prawn ghee roast, toasted cashew nut, coconut flakes <i>(SF)(D)</i>	235
Sorshe chingri bhapa, malai curry <i>(SF)(M)(TN)</i>	215
Alleppey lobster curry, raw mango pickle, chili oil <i>(SF)</i>	255
Beef short ribs, goan curry, mashed potatoes <i>(D)(S)</i>	225

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À LA CARTE

MAIN COURSE (NON VEGETARIAN) • CONTINUED

Brisket naan, bone marrow curry, chili oil *(D)(P)(SE)(G)(S)* 440

BIRYANI & RICE

Chicken biryani *(D)* 210

Lamb biryani *(D)* 210

Prawn biryani *(D)* 230

Beef biryani *(D)* 215

Vegetable biryani *(D)(V)* 190

Tawa pulao *(D)(V)* 90

Saffron rice *(D)(V)* 95

Biryani rice *(D)(V)* 80

Ghee rice *(D)(V)* 85

Jeera rice *(D)(V)* 85

Steamed rice *(V)* 65

SIDES & BREADS

Choice of Indian bread *(G)* 45

Assorted Indian bread basket *(G)* 70

Khamiri roti / Chili paratha / Jodhpuri paratha *(G)* 55

Appam / Malabar paratha *(D)(G)* 50

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SIDES & BREADS · CONTINUED

Raita of the day <i>(D)</i>	55
Black dal / Yellow dal <i>(D)</i>	85 / 95
Duet of house dal <i>(D)</i>	110
Tasting of onions <i>(D)</i>	65
Papad sampler <i>(G)</i>	85
Salad	60

DESSERTS

Pandan payesh, sour milk ice cream, vanilla yogurt, milk crisp <i>(D)</i>	110
Mango kulfi falooda, custard apple rabri, dulce de leche espuma <i>(D)(TN)</i>	145
Imarti waffle, mango yogurt espuma, strawberry chili sorbet	145
Daulat ki chaat, soan papdi crumble, 24-carat gold dust <i>(TN)(D)(G)</i>	135
Filter coffee cornetto, miso and salted caramel ice cream <i>(D)(S)</i>	85
Mithai platter <i>(D)(TN)</i>	650
Rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee <i>(D)(TN)</i>	210
Aam ras, textures of mango <i>(D)(TN)</i>	210
Black Forest cake 2.0 <i>(D)(G)(E)</i>	220

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THE INDIAN ODYSSEY & BESPOKE LIBATIONS

Welcome to “The Indian Odyssey” cocktail menu, expertly crafted by our talented Bar Manager — Shafali and the team. This menu invites you to explore the diverse world of Indian-inspired mixology, celebrating forgotten local spirits, cultural heritage, and exotic flavors. Shafali’s meticulous selection and presentation promise a flavorful journey through the vibrant streets of Mumbai, the serene backwaters of Kerala, the majestic palaces of Rajasthan, and the lush tea gardens of Darjeeling. Each cocktail captures the essence of these enchanting destinations, blending traditional Indian spices, aromatic herbs, and premium spirits for a truly immersive experience.

COCKTAILS

Aurum Paradox (Live) (TN)(VG)(A) 915

Glenfiddich Grande Couronne 26yo, Golden Falernum Liqueur, Saline and Edible Gold Flakes. A paradox of indulgence where age meets alchemy. Glenfiddich 26YO’s rich elegance intertwines with golden falernum’s spiced warmth, a whisper of saline enhancing depth, and edible gold flakes shimmering in liquid opulence. A rare elixir, crafted for those who savor the extraordinary.

Agave Aura (Live) (VG)(C)(A) 730

Don Julio 1942, Green Juice, Salted Agave Syrup, Lime and Asparagus. This cocktail showcases the rich depth of Don Julio 1942, complemented by vibrant green juice and the subtle salinity of salted agave syrup. Fresh lime adds brightness, while asparagus lends an unexpected vegetal refinement. A bold yet graceful expression of agave in its purest aura.

Ginger Luxe (Live) (VG)(A) 730

Hennessy X.O., Gingerbread Syrup, Saline and Ginger Beer. A luxurious twist on tradition, Ginger Luxe marries the rich complexity of Hennessy X.O. with the warm spice of gingerbread syrup and a subtle saline touch. Topped with effervescent ginger beer, this cocktail offers a refined balance of warmth, spice, and smooth sophistication - an indulgent sip of pure elegance.

Ocean Whisper (Live) (VG)(A) 670

JW Blue Label, Blue Popcorn Syrup, Pineapple, Saline, Citrus and Truffle Popcorn. This cocktail elevates JW Blue Label with the delicate intrigue of blue popcorn syrup and a touch of saline, evoking the essence of ocean breezes. Brightened with pineapple, lemon and crowned with truffle popcorn. It is a refined balance of umami, citrus and opulence - an elegant whisper of the sea.

Palmarosa (Live) (VG)(SD)(A) 610

Palmarée Premier Cru, Blue Pea & Cranberry Tea, Rosemary, Stone Fruit Sangria and Bergamot Smoke. Palmarae gin infused with rosemary and blue pea - cranberry tea, delicately finished with a whisper of bergamot smoke. Herbal, citrusy and elegantly balanced.

Cloud of Elan (Live) (VG)(A) 545

Beluga Gold Line, St. Germain, Guava, Lime, Mixed Fruit Pearls and Cotton Candy. A theatrical pour of Beluga Gold Line Vodka, guava and elderflower liqueur cascades over a nest of cotton candy, dissolving it into a dreamy, aromatic elixir. Finished with playful popping pearls, this cocktail is an elegant spectacle of softness, sweetness and style.

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THE INDIAN ODYSSEY & BESPOKE LIBATIONS

COCKTAILS • CONTINUED

Malwa Mystique Fusion *(VG)(A)* 305

Inspired by Mahua. Hibiki Harmony Whisky, Mango & Mahua Distillate, Saline, Ginger Ale, Aam Papad and Chaat Masala. This cocktail fuses the essence of Malwa, a culturally rich region in Madhya Pradesh, with a touch of mystique and fusion. It's an intriguing blend of mahua, mango and whisky. Capturing the enchantment, cultural richness and vibrant flavors of the region in a uniquely captivating way.

Niraa *(VG)(A)* 255

Inspired By Vaatte. Banana Infused Remy Martin VSOP Cognac, All Spice Bitter, Guava & Vanilla Syrup and Lemon. A tribute to Kerala's cherished Vaatte, this cocktail weaves together the rich warmth of banana-infused cognac, the spiced depth of all spice bitters, and the tropical sweetness of guava and vanilla syrup. A hint of lemon adds balance, creating a velvety, aromatic sip reminiscent of Kerala's coastal charm.

Mangosteen Mirage *(VG)(A)* 215

Inspired by Parisutra. Candy Beetroot infused Ron Zacapa 23yo Rum, Lemongrass, Mangosteen & Ginger Cordial and Smoke. This name captures the floral and spicy notes of the cocktail evoking divine delight. An earthy finish from lemongrass, candy beetroot, and mangosteen pays homage to a traditional drink from Hyderabad, preserving its unique essence.

Rum Rahii *(VG)(TN)(A)* 215

Inspired By Chaang. Chilgoza Pine Infused Ron Zacapa 23yo Rum, Bayberry and Ginger Beer. Inspired by Chaang, the soulful brew of the Indian Himalayas. This cocktail is a journey through the mountains. Smoky chilgoza pine rum meets the tart vibrance of bayberry. Bold, earthy and adventurous - crafted for the wanderer's spirit.

Xorai Nectar *(VG)(A)* 215

Inspired By Xaj. Monkey 47 Gin, Chikoo & Rice Distillate, Hibiscus Tea Syrup, Lemon and Olives. Inspired by Assam's traditional Xaj, this cocktail is a harmonious blend of heritage and refinement. Delicate rice gin meets the earthy sweetness of chikoo, the floral tartness of hibiscus tea, and a bright hint of lemon. A fragrant, refreshing tribute to Assam's timeless traditions.

Zoram Essence *(D)(SD)(A)* 155

Inspired By Zawlaidi. Hendricks Gin, Papaya, Pineapple, Milk Clarified, Port Red and Black Grape. A refined tribute to Mizoram's beloved Zawlaidi, this cocktail blends gin with the tropical sweetness of papaya and pineapple, elegantly clarified with milk for a silky texture. Port red wine and black grapes add depth and richness, creating a luscious yet balanced sip - an essence of the Zoram hills in every glass.

Ecliptic Root *(VG)* 155

Inspired By Zutho. Rice Infused Mezcal, Sweet Potato Puree, Lime and Rice Chakli. A bold fusion of tradition and innovation, this cocktail draws inspiration from Zutho, Nagaland's revered rice brew. Smoky rice-infused mezcal meets velvety sweet potato puree, balanced with a bright touch of lime. Earthy, rich, and subtly smoky, an ode to the land and its roots.

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THE INDIAN ODYSSEY & BESPOKE LIBATIONS

COCKTAILS • CONTINUED

Cashew Luminance *(G)(TN)(D)(A)*

155

Inspired by Feni. Smoke Lab Vodka, Cashew Distillate, Kaffir Lime Vermouth, Longan, Limca and White Chocolate Coated Cashews. Drawing inspiration from the Goan locally produced spirit, 'Feni.' Cashew Luminance is a captivating blend of rich cashew nut essence, brightened by the vibrant zest of kaffir lime and elevated with the exotic notes of longan. It evokes a sense of the coastal beauty and cultural richness of Goa.

Dravidian Delight *(VG)(A)*

155

Inspired by Toddy. Spicy Don Julio Reposado, Salty Coconut & Jaggery Syrup, Lime and Banana Chips. The Dravidian Delight cocktail celebrates South India's dravidian culture with a delightful blend of tequila, coconut and jaggery. Named to evoke the rich heritage and flavors of Andhra, it embodies sophistication and allure while capturing the essence of the region's unique ingredients.

Golden Serenade *(TN)(D)(A)*

125

Inspired by Kesar Kasturi. Godawan Fruit & Spice Whisky, Walnut, Saffron, Akhrot bitter, Ananas, Lime and Olives. Golden Serenade cocktail captures Rajasthan's desert landscape, evoking images of vast dunes and warm golden hues. The addition of "Serenade" symbolizes the delightful experience and the blend of saffron, walnut and Godawan reflects the unique flavors of Rajasthan's cuisine.

Stellar Sangam *(D)(A)*

125

Inspired by Kallu. Smoke Lab Vodka, Mulberry Distillate, Starfruit Cordial, Kokum, Lime, Aquafaba, Starfruit Pickle and Mysore Pak. This cocktail combines the idea of stars (represented by starfruit) with the concept of Sangam, which means confluence or meeting point in Tamil. It symbolizes the harmonious blend of flavors in the cocktail, where the mulberry, kokum and starfruit come together in a delightful union.

Chakotra Enigma *(VG)(A)*

125

Inspired by Apong. Roku Gin, Pomelo & Rice Distillate and Kombucha Cordial. The Assam nectarine cocktail captures the mysterious and puzzling nature of Chakotra. Blending it seamlessly with the luscious and sweet qualities of nectarine. This name represents the intriguing and delightful flavors inspired by Assam in this unique concoction.

ZERO DEGREE LIBATIONS

Panakam *(VG)*

60

Jaggery Syrup, Ananas, Lime, Fresh Pressed Ginger and Indian Five Spice Syrup. Panakam is a traditional Indian drink that is popular during the summer months in South India, it is made with combination of jaggery (unrefined cane sugar), lemon, ginger and spices.

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THE INDIAN ODYSSEY & BESPOKE LIBATIONS

ZERO DEGREE LIBATIONS • CONTINUED

Jigarthanda *(TN)(D)* 60

Milk, Almond, Root Syrup, Basil Seeds, Vanilla Ice Cream and Tutti Fruitti. A beloved South Indian classic, Jigarthanda is a creamy, indulgent mocktail that combines the smooth richness of milk and almond gum with the sweet depth of root syrup and sugar. Basil seeds add a refreshing touch, while ice cream completes the experience with a luscious finish. A cool, comforting treat for the soul.

Shikara *(V)* 60

Kashmiri Green Tea Leaves, Saffron and Cardamom, Honey and Iced Tea. The 'Shikara Kahwa' draws inspiration from the traditional wooden boats called Shikara in Jammu and Kashmir. This beverage features Kahwa, a traditional green tea infused with spices like saffron, cardamom and cinnamon. In Kashmiri households, Kahwa is commonly enjoyed as a welcome drink or after meals.

Sol-Fizz *(VG)* 60

Kokum, Chaat Masala, Sugar and Lemonade. Think nimbu soda, but bolder. Tart kokum, chatpata masala, a squeeze of lemon and a fizzy finish. Your new favorite thanda with a twist.

Aamras *(VG)* 60

Mango Pulp, Cardamom, Black Pepper Syrup, Lemon and Tamarind. A popular drink from Gujarat, made with ripe mango pulp, sugar and a touch of cardamom. This thick & sweet beverage is often enjoyed as a dessert.

Sambaram *(D)* 60

Buttermilk, Green Chilies, Curry Leaves, Ginger and Banana Chips. A traditional beverage from Kerala capturing the essence of heritage and flavor. With each sip, experience the cultural echoes of Thar, offering a comforting blend of simplicity and depth that lingers on the palate.

Kaala Khatta *(VG)* 60

Black Grape, Lime, Black Salt and Spicy Cucumber & Basil Shrub. A favorite among Maharashtrians, this street drink is a delightful blend of black grapes, sugar, lemon and a touch of black salt. The dark concoction which is infused with intense flavors of cucumber, basil and a hint of spice that provides a refreshing escape.

OUR LEGACY "LAVA LAMP" (LIVE)

Our Legacy Lava Lamp *(VG)* 125

- King of Fruits — Mango, Passion Fruit and Lemonade.
- King of Herbs — Cucumber, Basil, Orange and Lemonade.
- Lemint — Lemon, Mint and Lemonade.
- Jaljeera — Cumin, Black Pepper, Mint, Ginger, Black Salt and Lemonade.

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THE INDIAN ODYSSEY & BESPOKE LIBATIONS

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