



TRÈSIND™



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WELCOME TO TRÈSIND

Modernist Indian Dining Experience

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.

Dubai | Mumbai



LUNCH SET MENU

VEGETARIAN

AED 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

ANTI-OXIDANT PAIRING - AED 99

Elevate your dining experience with Saicho sparkling tea's,
Crafted from single-origin and cold-brewed to extract delicate flavors.

12:00-3:00 PM

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

All prices are in U.A.E Dirham's and inclusive of 5% VAT, 7% municipality fees and 10% service charge.

LUNCH SET MENU

NON-VEGETARIAN

AED 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

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DEGUSTATION MENU

VEGETARIAN

AED 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
Paan cotton candy

FINE WINE PAIRING AED 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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DEGUSTATION MENU

NON-VEGETARIAN

AED 899



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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

DESSERT

Pandan payesh, sour milk ice cream, vanilla yogurt,
milk crisp
Coffee stone
Paan cotton candy

FINE WINE PAIRING AED 1240

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CHEF TASTING MENU

VEGETARIAN

AED 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

WINE PAIRING AED 645

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

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CHEF TASTING MENU

NON-VEGETARIAN

AED 799



AMUSE BOUCHE

Arugula pani puri
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

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

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HIGH-END STEAKS



Achari tomahawk steak

(1.3kg AUS wagyu tomahawk 9+Mb steak, grain-fed)

(S) (G) Aed 2400

A5 wagyu striploin pathar kebab

(300-350g Japanese A5 Kurohana wagyu striploin)

(S) (D) Aed 1200

Tenderloin steak, molcajete chimichurri chutney, ginger pickle

(200g AUS wagyu 8-9 Mb tenderloin steak)

(D) Aed 325

A5 wagyu steak, five curries, potato crisp

(200g Japanese A5 wagyu tenderloin steak)

(D) (TN) (G) Aed 540

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PREMIUM SEAFOOD



Samundari khazana

Chefs special seafood platter

(D) (G) (S) (F) (SF) Aed 1800

Add Caviar Beluga 30g

Aed 1299

Scarlet prawns crudo, Kashmiri chili xo,
prawn papad, Caviar Beluga^{30g}

(SE) (SF) (E) (R) Aed 1500

Grilled lobster tail, Caesar poriyal, coconut moilee dressing

(D) (G) (M) (SF) Aed 755

Seared scallop, cauliflower musallam, Kristal caviar,
black truffle (4 pcs)

(SF) (D) (E) Aed 590


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SIGNATURE LIVE DISHES



 **Modernist chaat trolley**
(D) (G) Aed 215

 **Jalebi chaat, chickpea and potato, trio of chutney**
(D) (G) Aed 155


  **Tandoori portobello, molcajete chimichurri chutney, ginger pickle**
(D) (M) Aed 190


Classic tandoori chicken
(D) (M) (G) Aed 195


Butter pepper garlic prawns, thai basil
(SF) (S) (G) (D) Aed 220

Tenderloin steak, molcajete chimichurri chutney, ginger pickle
(200g AUS wagyu 8-9 Mb tenderloin steak)
(D) Aed 325

Inspiration - Kashmiri Tarami
(D) (TN) Aed 1200

 **Khichdi of India**
(D) (M) Aed 210

 **Rasmalai, aero chocolate, raspberry rose sorbet, vanilla infused lychee**
(D) Aed 210

 **Aam ras, textures of mango**
(D) Aed 210

Black Forest cake 2.0
(D) (G) (E) Aed 220

 Jain Dishes  Vegetarian  Spicy

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SOUPS



🌿 Mushroom chai, dehydrated mushroom,
truffle milk powder

(S) (D) (G) Aed 110

🍲 🌿 Pumpkin and coconut soup, idiyappam,
pumpkin mash

(D) Aed 110

🍲 🌿 Tomato rassam, watermelon,
feta salad

(D) Aed 110

🍲 Jain Dishes 🌿 Vegetarian

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APPETIZERS (VEGETARIAN)



🍷 Modernist chaat trolley

(D) (G) Aed 215

Jalebi chaat, chickpea and potato, trio of chutney

(D) (G) Aed 155

🌶️ 🍷 Paneer tikka paturi, chili onions, masala crisp

(D) (M) Aed 120

🌶️ Tandoori portobello, molcajete chimichurri
chutney, ginger pickle

(D) (M) Aed 190

Mushroom galouti tartlets, mushroom pickle

(TN) (D) (G) Aed 125

Corn & spinach kebab, smoked tomato and berry
chutney, parmesan cheese

(D) (G) AED 120

Truffle seekh kebab, textures of mushrooms,
garlic aioli

(D) (G) Aed 410

Dahi kebab, potato rösti, raw mango and
pepper chutney

(D) (M) (G) Aed 120

Kolkata beetroot chop, kasundi,
raw papaya foogath

(G) (M) (P) Aed 120

🍷 Avocado kebab, sour cream, chopped salsa

(D) (G) Aed 120

Paneer khurchan kadak roomali roti,
mint chutney & salad

(D) (G) (TN) Aed 165

🍷 Jain Dishes 🌶️ Spicy


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APPETIZERS (NON VEGETARIAN)




 Tandoori chicken, classic Indian or wild
herb marinade
(D) (M) (G) Aed 195


Chicken tikka, malai or charcoal
(D) (TN) Aed 175

Chicken seekh kebab curry, smoky aioli
(D) (TN) Aed 175

Chicken khurchan, kadak roomali roti,
mint chutney & salad
(D) (G) (TN) Aed 185


 Tandoori tiger prawn, buttered
asparagus, hollandaise espuma
(D) (SF) (E) (M) Aed 190


Fish patra, curry leaf herb crust
(F) (M) (SE) Aed 175

 Fish fry, umeboshi recheado, pickled
cucumber
(G) (M) (F) Aed 175

Butter pepper garlic prawns, thai basil
(SF) (S) (G) (D) Aed 220

Tandoori lamb chops, rosemary jus,
roast potatoes
(D) (S) (TN) Aed 215

 Galouti kebab cannoli, pickled onion,
mint chutney
(D) (TN) (G) Aed 165

 Hunter's lamb leg 'raan'
(G) (D) Aed 270

 Spicy

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MAIN COURSE (VEGETARIAN)



🍲 Mix veg kofta, duet of curries,
toasted makhana
(G) (D) (TN) Aed 190

🍲 Paneer pinwheel, tomato makhani,
charred chili pepper
(D) (TN) Aed 190

Rajasthani kadhi, kachori, crispy okra,
chili oil
(D) (G) (M) Aed 190

🍲🍲 Achari chana martaban, green pea
kochuri
(G) (M) Aed 190

Gucchi lababdar, truffle oil tadka, nadru
chips
(D) (TN) Aed 215

🍲 Pav bhaji, lehsooni burrata, maska pao
(D) (G) Aed 195

Amritsari thali
(G) (M) (D) Aed 190

Saag burrata, garlic pickle
(M) (D) Aed 195

Pressure cooker vegetable stew
(M) Aed 190

🍲 Khichdi of India
(D) (M) Aed 210

🍲 Jain Dishes 🍲 Spicy

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MAIN COURSE (NON VEGETARIAN)




Traditional butter chicken

(D) (TN) (M) Aed 215

 Cedar wood smoked chicken tikka
masala, chili egg half fry

(D) (E) (M) (S) Aed 220


 Chicken Chettinad, scallion poriyal

(D) (S) Aed 215

Bengali kosha mangsho, green


pea kochuri

(M) (G) Aed 215

 Slow cooked pressure cooker

mutton curry

(D) Aed 220

 Prawn ghee roast, toasted cashew nut,
coconut flakes

(SF) (D) Aed 235

Sorshe chingri bhapa, malai curry

(SF) (M) (TN) Aed 215

Alleppey lobster curry, raw mango
pickle, chili oil

(SF) Aed 255

Beef short ribs, goan curry, mashed
potatoes

(D) (S) Aed 225

Brisket naan, bone marrow curry, chili oil

(D) (P) (SE) (G) (S) Aed 440

 Spicy

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BIRYANI & RICE



Chicken biryani

(D) Aed 210

Lamb biryani


(D) Aed 210

Prawn biryani

(D) Aed 230

Beef biryani

(D) Aed 215

 Vegetable biryani


(D) Aed 190

  Tawa pulao


(D) Aed 90

 Saffron rice


(D) Aed 95

 Biryani rice


(D) Aed 80

 Ghee rice

(D) Aed 85

 Jeera rice

(D) Aed 85

 Steamed rice

Aed 65

 Spicy  Vegetarian

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SIDES & BREADS



Choice of Indian bread

(G) Aed 45

Assorted Indian bread basket

(G) Aed 70

Khamiri roti / Chili paratha/

Jodhpuri paratha

(G) Aed 55

Appam / Malabar paratha

(D) (G) Aed 50

Raita of the day

(D) Aed 55

Black dal / Yellow dal

(D) Aed 85 / Aed 95

Duet of house dal

(D) Aed 110

Tasting of onions

(D) Aed 65

Papad sampler

(G) Aed 85

Salad

Aed 60

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DESSERTS



Pandan payesh, sour milk ice cream,
vanilla yogurt, milk crisp
(D) Aed 110

Mango kulfi falooda, custard apple rabri,
dulce de leche espuma
(D) (TN) Aed 145

Imarti waffle, mango yogurt espuma,
strawberry chili sorbet
Aed 145

Daulat ki chaat, soan papdi crumble,
24-carat gold dust
(TN) (D) (G) Aed 135

Filter coffee cornetto, miso and
salted caramel ice cream
(D) (S) Aed 85

Mithai platter
(D) (TN) Aed 650

Rasmalai, aero chocolate, raspberry rose
sorbet, vanilla infused lychee
(D) (TN) Aed 210

Aam ras, textures of mango
(D) (TN) Aed 210

Black Forest cake 2.0
(D) (G) (E) Aed 220

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PASSION™
A Unit of Passion F&B



TRÈSIND™

THE INDIAN ODYSSEY &
BESPOKE LIBATIONS





Welcome to "The Indian Odyssey" cocktail menu, expertly crafted by our talented **Bar Manager - Shefali** 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. Shefali'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. Whether you're a seasoned cocktail enthusiast or a curious adventurer, join us on this extraordinary journey through the heart of India.

THE AURUM PARADOX (LIVE)

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.



915 AED
TN, VG, A

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All dishes marked with 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 |
SS-Sustainably Sourced
All prices are in AED, inclusive of 7% Authority Fee, 10% Service Charge & 5% VAT.*





AGAVE AURA (LIVE)

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.



730 AED
VG, C, A

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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 |
SS-Sustainably Sourced*

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GINGER LUXE (LIVE)

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.



730 AED

VG, A



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All dishes marked with 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 |
SS-Sustainably Sourced
All prices are in AED, inclusive of 7% Authority Fee, 10% Service Charge & 5% VAT.*

OCEAN WHISPER (LIVE)

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.



670 AED
VG, A



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*All dishes marked with 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 |
SS-Sustainably Sourced*

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PALMAROSA (LIVE)

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.



610 AED

VG, SD, A



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All dishes marked with 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 |

SS-Sustainably Sourced

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CLOUD OF ELAN(LIVE)

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.



545 AED
VG, A



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*All dishes marked with 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 |
SS-Sustainably Sourced*

All prices are in AED, inclusive of 7% Authority Fee, 10% Service Charge & 5% VAT.

MALWA MYSTIQUE FUSION

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.



305 AED

VG, A

Please advise the server should you be allergic to any ingredient / have dietary restrictions.

All dishes marked with 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 |

SS-Sustainably Sourced

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NIRAA

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.



255 AED
VG, A

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*All dishes marked with 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 |
SS-Sustainably Sourced*

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MANGOSTEEN MIRAGE

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.



215 AED

VG, A

Please advise the server should you be allergic to any ingredient / have dietary restrictions.

All dishes marked with 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 |

SS-Sustainably Sourced

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RUM RAHII

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.



215 AED
VG, TN, A

Please advise the server should you be allergic to any ingredient / have dietary restrictions.

*All dishes marked with 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 |
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XORAI NECTAR

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.



215 AED

VG, A

Please advise the server should you be allergic to any ingredient / have dietary restrictions.

All dishes marked with 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 |

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ZORAM ESSENCE

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.



155 AED
D, SD, A

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*All dishes marked with 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 |
SS-Sustainably Sourced*

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ECLIPTIC ROOT

Inspired By Zutho

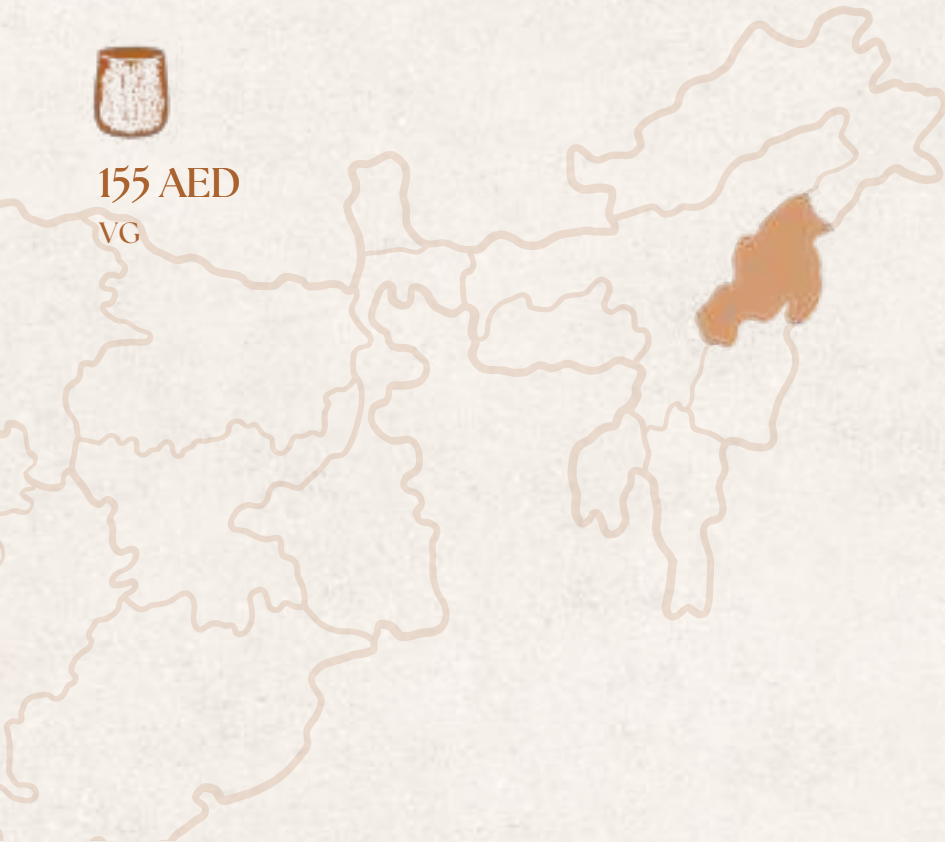
Rice Infused Mezcal, Sweet Potato Puree, Lime and Rice Chakli.

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.



155 AED

VG



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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 |
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CASHEW LUMINANCE

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.



155 AED

G, TN, D, A

Please advise the server should you be allergic to any ingredient / have dietary restrictions.

All dishes marked with 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 | SS-Sustainably Sourced

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DRAVIDIAN DELIGHT

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.



155 AED

VG, A

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*All dishes marked with 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 |
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GOLDEN SERENADE

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.



125 AED
TN, D, A

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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 |
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STELLAR SANGAM

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.



125 AED

D, A

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All dishes marked with 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 |

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CHAKOTRA ENIGMA

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.



125 AED

VG, A

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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 |
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ZERO DEGREE LIBATIONS





PANAKAM

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.

60 AED
VG

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All dishes marked with 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 |
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JIGARTHANDA

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.

60 AED
TN, D

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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 |
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SHIKARA



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.

60 AED

V

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All dishes marked with 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 |

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SOL-FIZZ

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.

60 AED

VG

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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 |
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AAMRAS

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.

60 AED

VG



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All dishes marked with 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 |

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SAMBARAM

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.

60 AED

D

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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 |
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KAALA KHATTA

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.

60 AED

VG

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All dishes marked with 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 |

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OUR LEGACY "LAVA LAMP" (LIVE)

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.

125 AED

VG

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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 |
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PASSION™



TRÈSIND™

Rare Cognac Collection

Rémy Martin Louis XIII

30ml - 3375 | 60ml - 6750 | Bottle - 67500

A legendary blend of up to 1200 eaux-de-vie aged between 40 and 100 years.

Housed in an iconic Baccarat crystal decanter. Each drop reveals a complex symphony of myrrh, honey, dried fruits, sandalwood and cigar box.

A timeless expression of French craftsmanship and savoir-faire.

One century in a glass – experience the legacy

Hennessy Paradis

60ml - 2310 | Bottle - 23180

Created in 1979 by Maurice Fillioux, Paradis is an exceptional blend of over 100 rare eaux-de-vie aged up to 130 years. With velvety notes of candied fruit, wild rose and delicate spices.

Where harmony meets indulgence

Martell Chanteloup XXO

60ml - 970 | Bottle - 9760

A rare extra extra old cognac that showcases over 450 eaux-de-vie from the four finest crus. This jewel of the house of Martell is opulent and deep, revealing layers of fig, sandalwood and rich rancio. Bottled in a sculptural decanter as a tribute to Maison Martell's historic estate Chanteloup.

An opulent ode to heritage and excellence



Aperitif

	DBL	BTL
Aperol	90	975
Campari	90	1460
Fernet Branca	90	1070
Martini Bianco	90	1460
Martini Extra Dry	90	1460
Martini Rosso	90	1460
Lyre's Italian Spritz	90	975

Liqueur

	DBL	BTL
Bailey's Irish Cream	90	1070
Cointreau	90	975
Jagermeister	90	975
Kahlua	90	1070
Sambuca	90	975
St. Germain	90	975
Limoncello	90	680
Amaretto	90	975
Jaan Paan	100	1150



Beer

Asahi	95
Corona	90
Erdinger Weissbier (500ml)	95
Heineken	90
Kingfisher	95
Stella Artois	90
Peroni	90
Heineken 0.0 Alcohol Free	60

Cognac/Pisco

	DBL	BTL
Hennessy XO	590	5950
Quebranta Pisco	90	1070
Hennessy VSOP	140	1460
Remy Martin VSOP	140	1460
Hennessy Paradis	2310	23180
Martel Chanteloup XXO	970	9760
Remy Martin XO	420	4270

Gin

	DBL	BTL
Hendrick's	190	1900
Jaisalmer	100	1645
Monkey 47	200	1500
Monkey 47 Sloe	180	1350
Monkey 47 Barrel Cut	190	1425
Roku	140	1460
Bombay Sapphire	130	1495
The Botanist	140	1460
Kinobi	190	2045
Seventy One	470	4755
Portofino	180	975
Silent Pool	180	1830
Palmarée Premier Cru	240	2680
Lyre's Dry London	90	975

Our standard measure of spirits is 60 ml / 6 cl
 All prices in aed, inclusive of 7% municipality fee, 5% vat & 10% service charge



Rum

	DBL	BTL
Captain Morgan Dark	90	1070
Diplomatico Reserva Exclusiva	150	1585
Ron Zacapa 23yo	180	2010
Dictador Aurum	240	2440

Tequila

	DBL	BTL
Don Julio 1942	750	8625
Don Julio Blanco	150	1740
Don Julio Reposado	180	2010
Patrón Reposado	160	1840
Patrón Silver	150	1725
Don Julio Anejo	190	2140
Clase Azul Reposado	420	4695
Clase Azul Guerrero Mezcal	770	9500
Patrón El Cielo	480	4880
Patrón El Alto	580	6730



Vodka

	DBL	BTL
Beluga Noble	140	1460
Beluga Transatlantic	170	1705
Ketel One	100	1205
Belvedere	140	1610
Grey Goose	180	2070
Smoke Lab Classic	100	1205
Smoke Lab Saffron	120	1340
Belvedere 10 Luminous	240	2680
Beluga Gold Line	240	2680
Beluga Allure Vodka	210	2195
Grey Goose Altius	360	3660

Blended Scotch

	DBL	BTL
Chivas Regal 12yo	170	1955
Chivas Regal 18yo	250	2875
Chivas Regal 25yo	610	6100
Chivas Crystal Gold	250	3750
JW Black Label	160	1840
JW Blue Label	480	5365
Royal Salute 21yo	480	4880
JW Gold Reserve	180	2010
JW Black Ruby	240	2680



American and Irish

	DBL	BTL
Woodford Reserve	170	1955
Jack Daniel's Old No.7	140	1610
John Jameson	140	1610
Michter's Kentucky Straight Rye 10yo	320	3170
Maker's Mark	180	2070

Japanese Whisky

	DBL	BTL
Hibiki Harmony	210	2195
Yamazaki 12yo	510	5120
Nikka From The Barrel	210	1095

Blended Malt

	DBL	BTL
Monkey Shoulder	130	1340
Sangam	120	1220



Single Malt

	DBL	BTL
Glenfiddich 30yo	2440	24400
Glenfiddich Grande Couronne 26yo	1050	11500
Glenfiddich 21yo	460	4880
Glenfiddich 15yo	210	2100
Glenfiddich 18yo	350	3500
Glenfiddich 12yo	140	1460
Glenlivet 15yo	180	1830
Glenlivet 18yo	260	2680
Macallan 18yo	750	7500
Glenmorangie	140	1460
Talisker 10yo	140	1460
Macallan 12yo	250	2500
The Balvenie 21yo	610	6100
Amrut Fusion	140	1460
Lagavulin 16yo	410	4145
Rampur	150	1740
Godawan Rich & Rounded	140	1460
Godawan Fruit & Spice	140	1460
Paul John Classic	130	1340
Paul John Nirvana	100	1095
Paul John Oloroso	140	1460
Laphroaig 10yo	130	1340
Longitude 77	140	1610
Isle Of Jura 18yo	230	2315
The Macallan 25yo Sherry Cask	3580	35380



TRÈSIND™

Still & Sparkling Beverages

Coke	55
Coke Zero	55
Sprite	55
Fanta	55
Soda Water	55
Tonic Water	55
Ginger Ale	55
Perrier	60
Sparkling Water	60
Still Water	60
Red Bull	60



TRÈSIND™

Tea & Coffee

Assam breakfast	55
Ginger & lemon grass	55
Jasmine Pearls	55
Earl Grey	55
Chamomile	55
Espresso	55
Americano	60
Café Latte	60
Macchiato	55
Cappuccino	60
Double Espresso	55



TRÈS IND™

WINE LIST

Our name—a blend of the French word Très ("very") and Ind (Indian)—signifies a unique fusion. Our wine program, too, is a bridge between worlds: a curated journey designed to elevate our award-winning modernist Indian cuisine.

Here, dining is a theatrical experience, where the boundaries of traditional Indian cuisine are reimagined through a modernist lens. Our culinary narrative is a celebration of vibrant spices, innovative techniques, and rich cultural heritage.

The accompanying list of wines and spirits has been thoughtfully curated to complement this unique experience. We invite you to explore a world-class selection that bridges the gap between classic global vineyards and the bold, complex flavors presented in our kitchen.

Our sommelier team is at your service to guide your journey. Whether you are seeking a crisp Champagne to cut through the spice or a robust red to harmonize with a rich curry, we are dedicated to finding the perfect expression for your palate.

Savor the moment, discover the unexpected, and allow us to host you in the true spirit of Indian hospitality.

Rajesh / Mangesh
(Sommelier) / (Jnr. Sommelier)



TRÉSIND™

Fine Wines of the World

2010 Chateau Margaux, 1^{er} Grand Cru Classé, Bordeaux, France 25440

Since the 17th Century, the first wine of Château Margaux has been recognized as being one of the greatest wines in the entire world. It's a remarkable wine that combines characteristics rarely found: finesse, elegance, complexity, density, intensity, length, and freshness.

1995 Chateau Haut-brion, 1^{er} Grand Cru Classé, Bordeaux, France 15225

In 1521, Château Haut-Brion became the first Bordeaux vineyard to be named after its terroir, making the estate the world's first luxury wine brand. This led Haut-Brion to earn the rare distinction of Premier Grand Cru Classé (Classified First Growth).

2015 Chambertin Grand Cru, Domaine Perrot-Minot, Burgundy, France 12225

The overall vineyard area of Chambertin Grand Cru is approximately 13 hectares. In style, it is probably the most powerful of them. This is a rich and deep Chambertin with incredible length and complexity. This is a masterful Chambertin which reflects the site but also the craft of this great winemaker.

2018 Opus One, USA 9150

The essence of time is expressed in Opus One by the character of each vintage. Place, often defined as terroir, represents the geography, the climate and the essential human element which is captured in the wine's balance between power and finesse, structure and texture.

2018 Batard-Montrachet Grand Cru, Domaine Henri Boillot, Burgundy, France 8895

A true expression of Grand Cru Burgundy, this powerful and elegant Chardonnay offers a full-bodied, rich experience balanced by lively acidity and a saline, mineral finish. Intense aromas of mandarin peel, white flowers, and toasted hazelnuts lead to an ample and concentrated palate, featuring seamless orchard fruit and brioche flavors. This exceptional wine hails from the renowned Domaine Henri Boillot, a respected family estate in Meursault known for meticulous, minimal-intervention viticulture that highlights the unique Grand Cru terroir with purity and precision.

2019 Sassicaia, Super Tuscan, Bolgheri, Italy 7930

Sassicaia is a legendary, complex Super Tuscan red wine from Tuscany, Italy, made primarily from Cabernet Sauvignon and Cabernet Franc. It presents an elegant structure with rich aromas and flavors of dark fruits, such as blackcurrant and cherry, complemented by notes of cedar, espresso, and spice. With firm, yet silky tannins and a long, harmonious finish.

2009 Dom Perignon Rose, Champagne, France 8345

A bold, vintage-only tribute to Pinot Noir, aged for over a decade in the cellars to achieve a unique tension between youth and maturity. This "gastronomic" champagne offers a deep, radiant hue with copper reflections and a rich bouquet of wild strawberries, raspberries, and blood orange, underscored by notes of cocoa, gingerbread, and smoky minerals. On the palate, it is full-bodied and enveloping with a structured, silky texture and a persistent, spicy finish.

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TRÈSIND™

A Curated Journey of wines thoughtfully selected by our sommelier team to complements the flavors, textures & progression of our experience menus. Each pairing is designed to enhance the dining experience, creating a harmonious balance between cuisine & terroir from the first course to the last bite.

Fine Wine Pairing - AED 1240

Dom Perignon Brut, Champagne (120 ml)

Henri Bourgeois, Sancerre (90 ml)

Louis Latour, Burgundy, Pinot Noir (90 ml)

Pieve Santa, Brunello di Montalcino (90 ml)

Chateau Armajan des Ormes, Sauternes (60 ml)

Wine Pairing - AED 645

Moet & Chandon Brut, Champagne (120 ml)

Cloudy Bay, Sauvignon Blanc (90 ml)

Kanonkop, Pinotage (90 ml)

Kabir, Moscato (60 ml)

Non-Alcoholic Wine Pairing - AED 445

A premium, naturally alcohol-free sparkling alternative handcrafted by Wild Idol, which is never fermented, preserving the pure, vibrant essence of the grape with fine, persistent bubbles. And elevate your dining experience with Saicho Sparkling Teas, a non-alcoholic alternative to fine wine and champagne. Crafted from single-origin teas and cold-brewed to extract delicate flavors without bitterness, ensuring an inclusive and memorable culinary journey.

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TRÉSIND™

Coravin Wine By Glass Tasting

Coravin or how to taste a wine without opening a bottle...

A thin needle that pierces the cork stopper and injects argon into the bottle.

A Neutral gas that prevents the oxidation of the wine, allowing it to be preserved for months. This is the opportunity to try our finest selection of Wines by the glass and captivate your palate with a true new experience.

White Wine by Glass

Glass/Bottle

Sancerre, Henri Bourgeois, France, Sauvignon Blanc	425 / 1705
Chablis, Domaine Laroche, Les Vaudevey Premier Cru, France, Chardonnay	365 / 1460
Riquewihr, Grossi laue, Famille Hugel, Riesling	320 / 1295
Pouilly-Fumé, Pascal Jolivet, France, Sauvignon Blanc	240 / 975
Bot River, Elodie, South Africa, Chenin Blanc	240 / 975

Red Wine by Glass

Pomerol, Chateau Latour a Pomerol, France, Blend	495 / 2010
Amarone della Valpolicella, Zonin, Italy, Blend	365 / 1460
Brunello di Montalcino, Pieve Santa Restituta, Italy, Sangiovese	405 / 1660
Napa Valley, Black Stallion, USA, Cabernet Sauvignon	335 / 1340
Stellenbosch, Kanonkop, South Africa, Pinotage	250 / 1035
Bourgogne, Louis Latour, France, Pinot Noir	240 / 975

Rose Wine by Glass



Provence, Dom.Ott, Cotes de Selle, France, Grenache Blend	300 / 1205
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Champagne by Glass

Dom Perignon, Brut	850 / 3995
NV Perrier-Jouët, Grand Brut	250 / 1035
NV Moët & Chandon, Brut	200 / 915

Champagne Rosé

NV Perrier- Jouet Blason Rosé	350 / 1340
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Dessert Wine

75ML / Bottle

Niagra State, Inniskillin Icewine, Canada, Vidal blanc (375 ml)	350 / 1650
Tokaji Aszu, 5 Puttonyos, Oremus by Vega sicilia, Hungary, Furmint (500 ml)	275 / 1650



Organic & Vegan
Biodynamic

Standard Pouring Bubbles (125 ml) & Wine (150 ml)

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TRÈSIND™

Wine By Glass

Glass/Bottle

White Wine

Marlborough, Cloudy Bay, New Zealand, Sauvignon Blanc 215 / 915

Marsannay, Jean-Claude Boisset, France, Chardonnay 200 / 850

Mosel, Kabinett, Blue Slate Dr. Loosen, Germany, Riesling 145 / 620

Rias Baixas, La Val, Spain, Albarino 125 / 540

Big Easy, South Africa, Chenin Blanc 115 / 505

Rosé Wine

Provence, Whispering Angel, Caves d'Esclans, France, Grenache Blend 150 / 640

Red Wine

Marlborough, Cloudy Bay, New Zealand, Pinot Noir 225 / 945

Colchagua Valley, Montes Alpha, Chile, Cabernet Sauvignon 150 / 640

Mendoza, La Linda, Argentina, Malbec 125 / 540

Rapel Valley, Casa Lapostole, Chile, Merlot 115 / 505

Sparkling

Treviso Prosecco, Valdo Millesimato, Italy, NV 125 / 540

Dessert Wine

75 ML / Bottle

Sauternes, Château Armajan des Ormes, France, Sémillon Blend (750 ml) 150 / 1220

Tawny Port 10 year, Taylor's, Portugal, Blend (750 ml) 150 / 1220

Sicily, Kabir Donnafugata, Italy, Moscato de Pantelleria (375ml) 150 / 610

0% Alcohol Wine

Sparkling



Wild Idol Rosé

150 / 640



Wild Idol Blanc

150 / 640



Organic &
Biodynamic



Vegan

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TRÉSIND™

Champagne

Vintage Champagne

2014 Belle Epoque, Perrier-Jouet, Blanc de Blanc, Brut	9345
2013 Dom Pérignon Blanc Luminous	5445
2015 Dom Pérignon Brut	3995
2014 Belle Epoque, Perrier-Jouet, Brut	4125
2013 Hemera, Henriot, Brut	3495

Vintage Rosé Champagne

2009 Dom Pérignon Rosé, Brut	8345
2013 Belle Epoque Rosé, Perrier-Jouet, Brut	4995
2014 La grande Année Rosé, Bollinger, Brut	4645

Non-Vintage Champagne

Armand De Brignac Gold Brut, NV	6545
Krug, Grand Cuvee, NV	4695
Heritage, Laurent Perrier Brut Reserve, NV	1595
Ruinart "R" Brut, NV	1195
Billecart Salmon, Brut Reserve, NV	1105
Bollinger Special Cuvee Brut, NV	1085
Perrier-Jouët Grand Brut, NV	1035
Moët & Chandon Ice Impérial, Demi Sec, NV	975
Taittinger Brut Réserve, NV	945
Moët & Chandon Impérial Brut, NV	915
Laurent-Perrier Brut, NV	915
Henriot, Brut, NV	915



Non-Vintage Rosé Champagne

Armand De Brignac Rosé Brut, NV	9245
Laurent-Perrier Rosé Brut, NV	2145
Perrier Jouet Blason Rosé, NV	1340
Taittinger Prestige Rosé Brut, NV	1205
Moët & Chandon Rosé Imperial, Brut, NV	1195
Henriot Rose, Brut, NV	915

Non-Vintage Blanc de Blancs Champagne

Ruinart "R" Brut, Blanc de Blancs, NV	1795
Perrier-Jouët, Blanc de Blancs, NV	1585

Grower Champagne

 Grand Cru, Marguet Shaman 21, Rosé, Brut Nature	1695
 Latitude, Larmandier-Bernier, Blanc de Blanc, Extra Brut NV	1595
Espirit Nature, Henri Giraud, Brut, NV	1295



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TRÈSIND™

Sparkling

Kit's Coty, Chapel Down, Blanc de Blanc	1295
Crémant de Bourgogne, Simonnet-febvre, Brut, France, NV	625
✓ Cava, Parés Baltà, Spain, NV	595
Prosecco, Soligo, Valdobbiadene DOCG, Italy, NV	585
Prosecco, Zonin Rosé, Italy, NV	540

0% Alcohol Wine Sparkling

Wild Idol, Blanc	640
Wild Idol, Rosé	640
 ✓ French Bloom Blanc	670
 ✓ French bloom Rosé	670
✓ Saicho Jasmine (200 ml)	120
✓ Saicho Hojicha (200 ml)	120
✓ Saicho Darjeeling (200 ml)	120



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TRÉSIND™

White Wines

France

Burgundy - Chablis

2023 Chablis Grand Cru, Bougros, Domaine de Varoux	1830
2023 Chablis 1er Cru, Domaine Laroche, Les Vaudevey	1460
2024 Chablis, Saint-Martin, Domaine Laroche	850

Burgundy - Côte de Nuits

2023 Marsannay, Jean-Claude Boisset	850
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Burgundy - Côte de Beaune

2018 Grand Cru, Batard-Montrachet, Henri Boillot	8895
2022 Grand cru, Corton Charlemagne, Bouchard Père et Fils	4950
2022 1er Cru Les Foliatières, Puligny-Montrachet, Xavier Monnot	2875
2020 1er Cru, Monopole, Clos de la Chapelle, Morgeot, Chassagne-Montrachet, Louis Jadot Vougeraie	2095
2022 Meursault 'Les Clous', Bouchard Père et Fils	1745
2020 1er Cru, Saint-Aubin, Jadis, France	1220

Burgundy - Côte Maconnaise

2023 Pouilly Fuisse, Louis Jadot	995
2018 Macon Aze, Domaine de le Garenne	750

Bordeaux- Pessac Leognan

2021 Grand Cru Classé, Château Carbonnieux Blanc	1045
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Loire Valley

2022 Sancerre, "Le Château", Domaine Vincent Pinard	1995
2022 Sancerre, Domaine Henri Bourgeois	1705
2024 Pouilly Fumé, Pascal Jolivet	975
2024 Vouvray, Marc Brediff	675
2024 Muscadet Sevre et Maine, Chateau du Cleray	625

Alsace

2014 Riquewihr, Grossi laue, Famille Hugel, Riesling	1295
2023 Famille Hugel, Riesling Classic	790
2020 Ribeauville, Trimbach, Gewürztraminer	700

Northern Rhone

2022 Condrieu, E. Guigal	2995
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TRÉSIND™

Italy

Venezia & Trentino

2024 Ca Montini, Terra di Valfredda, Pinot Grigio, Trentino 695

 2023 Soave, Pra Otto, Garganega 625

Friuli-Venezia Giulia

2024 Jermann, Pinot Grigio 955

2021 Jermann, Traminer Aromatico, Trevenezie 850

Piedmont

2021 Gavi di Gavi, Monterotondo, Villa Sparina 1150

2024 Gavi di Gavi, Batasiolo 645

Tuscany

2023 Ca'Marcanda, Gaja, Vista mare 1550

Abruzzo

 2024 Lupi Reali, Trebbiano 575



Campania

2023 Greco di Tufo, Mastroberardino 625

Spain

2023 Rias Baixas, Pazo das Bruxas 585

Germany

  Multi Vintage Rheinhessen, Dreissigacker Vintages, Riesling 750

2024 Mosel, Kabinett, Blue Slate Dr. Loosen, Riesling 620

2024 Pfalz, Villa Wolf, Riesling Dry 575

Austria

2022 Kamptal, Laurenz V. Charming, Gruner Veltliner 790



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TRÉSIND™

USA

California - Napa Valley & Sonoma

2021 Napa Valley, Chateau Montelena, Chardonnay	1425
2023 Carneros, Rombauer Vineyards, Chardonnay	1065
2023 Sonoma, La Crema, Chardonnay	925
2023 Fume Blanc, Murphy Goode, Sauvignon Blanc	670

South Africa

2023 Bot River, Gabrielskloof, Elodie, Chenin Blanc	975
2023 Stellenbosch, The White Lady, Warwick, Chardonnay	790
2023 Stellenbosch, Waterkloof, Sauvignon Blanc	790

New Zealand

2023 Marlborough, Te Koko, Cloudy Bay, Sauvignon Blanc	1515
2025 Marlborough, Cloudy Bay, Sauvignon Blanc	915
2024 Marlborough, Villa Maria, Sauvignon Blanc	645

Argentina

2022 Catena Alta (94 Points by James Suckling), Chardonnay	915
2022 Uco Valley, Terrazas de los Andes, Chardonnay	645
2024 Mendoza, Catena Alamos, Viognier	545
2023 Zuccardi Series A, Torrontes	545

Chile

2021 Casablanca Valley, Errazuriz, Wild Ferment, Chardonnay	645
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Australia

2024 Eden Valley, Julius, Henschke, Riesling	1185
2022 Bin 311, Penfolds, Chardonnay	995
2022 Max's, Penfolds, Chardonnay	790
2024 Hunter Valley, Tyrell's, Semillon	645

India

2023 Jnoon by Fratelli, Chardonnay & Sauvignon Blanc Blend	825
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TRÈSIND™

Rosé Wines

France

Côtes De Provence

	2023 Cuvée Etoile, Domain Ott	2250
	2024 Château Minuty 281	1280
	2023 Dom.Ott, Cotes de Selle	1205
 	2023 Fantastique, Cru Classe, Sainte Marguerite	895
 	2023 Symphonie, Sainte Marguerite	695
	2023 Bandol, Dedicace	670
	2024 Whispering Angel, Caves d'Esclans	640

Loire Valley

	2023 Pascal Jolivet Sancerre Rosé, Pinot Noir	750
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Italy

Bolgheri, Tuscany

	2023 Scalabrone, Marchesi Antinori	610
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Sicily

	2022 Dolce and Gabbana, Donnafugata	760
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TRÉSIND™

Red Wines

France - Bordeaux

Bordeaux - Médoc / Haut-Médoc

2019 Haut-Médoc, FWT Penfolds 1765

Haut-Médoc – Saint Estephe

2010, 3ème Grand Cru Classé, Chateau Calon-Segur 3995

2017 Le Marquis de Calon-Segur (Second Vin of 3ème Cru) 1295

Haut-Médoc - Margaux

2010 1èr Grand Cru Classé, Chateau Margaux 25440

2011 3ème Grand Cru Classé, Château Palmer 8140

2020 Alter Ego de Chateau Palmer, (Second wine of 3ème Cru) 2745

2021 Margaux de brane, (Third wine of Brane cantenac 2ème Cru) 915

Haut-Médoc - Pauillac

2016 5ème Grand Cru Classé, Château Batailley 2195

2020 Pauillac famille j-m cazes, Lynch-bages (Third wine of 5ème Grand Cru Classé) 1095

Haut-Médoc - Saint-Julien

2012 Château leoville-las-cases (2ème Cru) 5575

Graves - Pessac-Léognan

1995 1èr Grand Cru Classé, Chateau Haut-Brion 15225

2016 Grand cru classe, Chateau Smith Haut lafithe 3575

2016 L'Esprit de Chevalier (Second wine of Domaine de Chevalier) 1095

Bordeaux - Saint-Émilion

2011 1er Grand cru Classé B, Clos Fourtet 3050

2017 Collines de l'If (Second wine of Château L'if Saint-Émilion Grand Cru) 1145

Bordeaux – Pomerol

2010 Chateau Trotonoy 5495

2011 Chateau Latour a Pomerol 2010

2014 Les Chemins de la Croix du Casse (Second wine of Chateau La croix de Gay) 1185



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TRÈSIND™

Burgundy

2022 Domaine Louis Latour, Negociant 975

Burgundy - Côte de Nuit

2015 Chambertin Grand Cru, Domaine Perrot-Minot 12225

2020 Grands Echezeaux Grand Cru, Domaine Mongeard-Mugneret 9445

 2012 Corton Bressandes, Grand cru, Domaine Chandon de Briailles 4250

2018 Clos-Sorbe, 1er Cru, Morey St. Denis 2350

 2020 Chateau Gris, 1er Cru Monopole, Albert Bichot, Nuit St. George 1765

2019 Gevrey Chambertin, Dom Henri Rebourseau 1695

Burgundy - Côte de Beaune

 2019 Les Rugiens-Bas 1er Cru, Pommard 3595

2018 Chassagne-Montrachet, Au Pied Du Mont Chauve 1155

2022 Santenay, Chartron et Trebuchet 845

Burgundy - Côte Chalonnaise

2020 Clos des Montaigus 1er Cru, Domaine Levert-Barault, Mercurey 1185

Beaujolais

2023 Fleurie, Chateau des Jacques, Maison Louis Jadot 750

2023 Morgon, Mommessin 645

Jura

2020 Arbois, Domaine Maire, Poulsard 595



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TRÈSIND™

Loire Valley

2021 Sancerre, Domaine de la Garenne, Pinot Noir	750
2021 Chinon, La Perruche, Cabernet Franc	695

Northern-Rhone Valley

2019 Côte-Rôtie, Brune et Blonde, E.Guigal	1645
2019 Hermitage, Domaine des Tourettes, Maison Delas Frères	1585
2020 Cornas, Cuilleron, Le Village	975

Southern-Rhone Valley

2022 Châteauneuf-du-Pape Rouge, Domaine de la Janasse	1430
 2016 Châteauneuf-du-Pape, M.Chapoutier	1220
2023 Vacqueras, Ogier, GSM blend	775
2023 Cotes Du Rhone, M.Chapoutier, Belleruche	545

Languedoc-Roussillon

2022 Chateau d'Aussieres, Syrah Blend	790
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TRÉSIND™

Italy

Northern Italy - Piedmont

2020 Barbaresco DOP, Gaja	4495
2019 Barolo Castiglione DOCG, Vietti	1535
2020 Barbaresco DOCG, Pio Cesare	1525
2020 Barolo DOCG, Beni di Batasiolo	1115
2021 Barbaresco DOCG, 'Bric Turot' Prunotto	1095
2023 Langhe DOC, Massolino, Nebbiolo	845
2022 Barbera di Alba, Pio Cesare	675
2022 Dolcetto d'Alba DOC, Prunotto	645

Northern Italy - Veneto

2015 Amarone della Valpolicella DOCG, Stella, Aneri	3425
2022 Amarone della Valpolicella DOCG, Zonin	1460
 2022 Valpolicella Ripasso Classico Superiore, Speri	725

Central Italy - Tuscany Chianti

2021 Chianti Classico Gran Selezione DOCG, Tenuta Fizzano	1035
 2021 Chianti Classico Riserva, Castello di Albola	850
2021 Chianti Ruffina Riserva, Sangiovese, Nipozzano	790

Central Italy - Southern Tuscany

2017 Brunello di Montalcino, Biondi Santi	3695
2019 Brunello di Montalcino 'Pieve Santa Restituta', Gaja	1660

Super Tuscans

2019 Sassicaia, Tenuta San Guido	7930
2016 Bolgheri DOC, Ornellaia	5245
2021 Tignanello, Marchese Antinori	3780
2021 Lucente, Tenuta Luce	1065
2021 La Difese, Tenuta San Guido	825

Central Italy - Abruzzo

2024 Valle Reale, Montepulciano	645
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Southern Italy

2017 Taurasi, Radici, Mastroberardino Aglianico	995
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TRÉSIND™

Spain

Rioja DOCa

2004 Gran Reserva, Gran Faustino	1550
2020 Macan Classico, Vega Sicilia & Benjamin de Rothschild	1525
2018 Gran Reserva, Cune	975
2020 Reserva, Marqués de Riscal	797
2021 Crianza, Marqués de Cáceres	695

Ribera Del Duero

2014 Unico, Vega Sicilia Do, Tempranillo	8595
2019 Valbuena 5°, Vega Sicilia Do, Tempranillo	3500
2020 Alion, Vega Sicilia, Do, Tempranillo	

Toro

2018 Pintia, Vega Sicilia, Tempranillo	1340
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Catalunya

2019 Priorat, Torres Salmos, Grenache	730
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Portugal

2021 Duoro, Quinta de Leda, Casa Ferreirinha, Blend	1075
2022 Douro, Vinha Grande, Casa Ferreirinha, Belnd	695

Australia

2021 St. Henri, Penfolds, Shiraz	2295
2023 Bin 28, Penfolds, Shiraz	1035
2022 Max's, Penfolds, Shiraz	850
2021 Mc Laren Valle, Yangarra, GSM	750
2023 Barossa, Yalumba, Shiraz Barossa, Little Ripples, Shiraz	740
2018 Mc Laren Valle, The Custodian, Grenache	645

Argentina, Mendoza

2022 Catena Zapata Rebirth of Malbec	1950
2020 Quimera, Achaval Ferrer, Malbec	1150
2022 Achaval Ferrer, Malbec	790

Chile

2020 Puento Alto, Don Melchor, Concha y Toro, Cabernet Sauvignon / Carmenere	2395
2018 Colchagua Valley, Purple Angel, Montes, Carmenere	1195
2023 Colchagua Valley, Lapostole Grand Selection, Carmenere	645



Organic &
Biodynamic



Vegan

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The closest vintage will be served in case of unavailability
All prices in AED, inclusive of 7% municipality fee, 5% vat & 10% service charge



TRÈSIND™

USA

California - Napa Valley

2018 Oakville, Opus One, Bordeaux Blend	9150
2016 Rutherford, Quintessa, Bordeaux Blend	5345
2017 Georges de Latour Private Reserve, Beaulieu Vineyard, Cabernet Sauvignon	3355
2022 Black Stallion, Cabernet Sauvignon	1340
2021 Freemark Abbey, Merlot	1245

California

2023 Robert Modavi Private Selection, Merlot	725
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California - Sonoma County

2022 Russian River, J Vineyards, Pinot Noir	1195
2023 La Crema, Pinot Noir	975

California - Mendocino

2022 Kendall Jackson, Vintners Reserve, Zinfandel	730
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California - Paso Robles

2017 Chronic Cellars Dead Nuts, Red Blend	670
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Oregon

2021 Yamhill-Carlton, Gran Moraine, Pinot Noir	1445
2022 Erath, Pinot Noir	730



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TRÉSIND™

New Zealand

2022 Central Otago, Super Nanny, Pinot Noir	1215
2022 Marlborough, Cloudy Bay, Pinot Noir	945
2022 Martinborough, Craggy Range Te Muna Pinot Noir	915
2021 Hawke's Bay, Merlot / Cabernet, Te Mata	645

South Africa

2022 Stellenbosch, Meerlust Rubicon, Bordeaux blend	1480
2020 Stellenbosch, De Toren Fusion V, Bordeaux blend	1145
2021 Western Cape, Thelema Mountain Vineyards, Cabernet Sauvignon	1095
2022 Stellenbosch, Kanonkop, Pinotage	1035
2022 Western Cape, The Chocolate Block, Boekenhoutskloof, Blend	995
✓ 2023 Stellenbosch, Meerlust, Pinot Noir	945
2019 Atarxia Serenity, Pinot noir Blend	760

Lebanon

2021 Beqaa Valley, Massaya Le Colombier, Cinsault Blend	625
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India

2023 J'Noon, Fratelli, Bordeaux blend	
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Dessert Wine	930
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Hungary

2017 Tokaji Aszu, 5 Puttonyos, Oremus by Vega Sicilia, Furmint (500ml)	1650
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Canada

2024 Ice Wine, Insklillin, Vidal Blanc (375 ml)	1650
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France - Bordeaux

2020 Sauternes, Château Armajan des Ormes, Semillion Blend (750 ml)	1220
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Italy - Sicily

2024 Kabir Donnafugata, Moscato de Pantelleria (375 ml)	610
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Portugal - Douro

Port, Taylor's, Tawny 10 years (750 ml)	1220
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