carnival™
by Trèsind

BOLLYWOOD GLAM NIGHT

Amuse Bouche

'Doritos dynamite' desi guacamole, yellow cheddar, salsa roja

CHAAT

Mini raaj kachori, kala khatta chaat

STARTERS

Vegetarian

Bhatti da paneer tikka, edamame chokha, raw mango chutney
Jackfruit 65, coconut chutney, pol sambol

Non-Vegetarian

Charcoal chicken tikka, mint chutney
Grilled prawns, aglio e olio e peperoncino, butter pav

MAIN COURSE

Vegetarian

Palak kofta, smoked makhani
Malai paneer, yellow chili korma

Non-Vegetarian

Butter chicken
Hot pot mutton curry

SIDES

Dal makhani
Steamed rice
Assorted Indian breads

DESSERT

'Aam sutra' mango sorbet, coconut rasmalai

Soft Beverage ฿550 | House Beverage ฿700 | Premium Beverage ฿900

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

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BOLLYWOOD GLAM NIGHT

SOFT BEVERAGES

MOCKTAILS

Volcano
Yellow Tail
Elder Tree
Pink Paradise

Coca Cola, Sprite, Ginger Ale, Fanta, Tonic Water

HOUSE BEVERAGES

COCKTAILS

Paloma
El jimador tequila, grapefruit soda

Blueberry G&T
Bombay sapphire gin, lavender, blueberry, tonic

Sangria Rosso
Red wine, orange, cranberry, apple

Tropical Highball
Dewar's white label, peach, orange, mint

Lychee Martini
Tito's vodka, lychee, mint, lemon

SPIRITS

Jim Beam
Royal Ranthambore
Bombay Sapphire
Tito's
Bacardi Carta Blanca

HOUSE WINE

BEER

PREMIUM BEVERAGES

SPIRITS

Chivas 12
Longitude 77
Hendricks
Grey goose
1800 Silver

WINES/CHAMPAGNE

Moët & Chandon Impérial Brut Champagne
Prosecco Zonin Brut Doc, Sparkling
Pinot Grigio, Attems, Italy, White
Beaujolais-Villages, Georges, France, Red
M De Munity, Rosé

Soft Beverage Đ550 | House Beverage Đ700 | Premium Beverage Đ900

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SWAD & SUR

AMUSE BOUCHE

'Doritos dynamite' desi guacamole, yellow cheddar, salsa roja

CHAAT

Carnival chaat, nitro-cooked ghewar, khachalu

STARTERS

Vegetarian

Bhatti da paneer tikka, edamame chokha, raw mango chutney
Patata bravas, muhammara, chilli chatak laccha
Veggie momo, tomato chutney, green chili tapenade, chili garlic oil
Jackfruit 65, coconut espuma, pol sambal

Non-vegetarian

Grilled prawns, aglio e olio e peperoncino, butter pav
Chicken momo, tomato chutney, green chili tapenade, chili garlic oil
Bombay seekh paratha, mint chutney, onions
Crab 65, coconut chutney, pol sambol

MAIN COURSE

Palak kofta, smoked makhani **(vegetarian)**
Chicken tikka masala, fried egg **(non-vegetarian)**
Dal makhani
Biryani rice
Assorted Indian breads

DESSERT

'Gajak' caramelized peanuts, chocolate brownie

Soft Beverage ~~Đ~~480 | House Beverage ~~Đ~~600 | Premium Beverage ~~Đ~~900

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Carnival Interactive Experience

- **Carnival Chaat**
  Nitro cooked ghewar, avocado kachalu
  ฿ *170*
- **Vada Pav**
  Potato fritter, chutney, peanut thecha
  ฿ *95*
- **Patatas Bravas**
  Aloo tuk, muhammara, chili chatak laccha
  ฿ *135*

Dumpling Experience
- Tom yum rasam, assorted Indian vegetables
  Komdi rassa, chicken & water chestnut
  ฿ *125*

Soft Shell Crab
Coconut chutney, pol sambol
฿ *95*

Italian Job
Chicken malai tikka, cheese fondue
฿ *175*

Chicken Khurchan
Whipped laban, avocado créme, corn tortilla crisp
฿ *165*

Utterly Butterly
Wagyu beef, Indian butter
฿ *275*

Grilled Prawns
Aglio e olio peperoncino, mopped pav
฿ *255*

- **Gajak**
  Caramelized peanuts, chocolate brownie
  ฿ *195*
- **Carnival Kheer**
  Gobindbog rice pudding, accompaniments
  ฿ *175*

Chaat, Salad & Dumpling

- **Pani Puri**
  Potato, chickpea, duet of water
  ฿ *55*
- **Kala Khatta Dahi Puri**
  Black lime chutney, yuzu kosho, lemon grass
  ฿ *65*
- **Kale-e-brate**
  Kale salad, strawberry, pomelo, citrus dressing
  ฿ *75*
- **Aloo Samosa**
  Tamarind & mint chutney
  ฿ *55*
- **Veggie Momo**
  Tomato chutney, green chili tapenade, chili garlic oil
  ฿ *70*

Chicken Momo
Tomato chutney, green chili tapenade, chili garlic oil
฿ *70*

Stir Fried & Fried

- **Doritos Dynamite**
  Pie tee, desi guacamole, cheddar, salsa roja
  ฿ *70*
- **Chana Jor**
  Falafel croquette, hot sauce, tzatziki
  ฿ *85*
- **Jackfruit 65**
  Coconut chutney, pol sambol
  ฿ *85*
- **Frontier Cutlet**
  Amritsari vadi, turnip, radish & walnut chutney
  ฿ *85*
- **Bhaji**
  Padron pepper, onion ring, Rajasthani kadhi espuma, capers
  ฿ *105*
- **Konkan Kung Pao**
  Chili chicken, thecha, roasted peanut
  ฿ *115*

Duck-ettes
Duck shawarma croquette, black lime glaze, aioli
฿ *105*

Injipuli Prawns
Ginger pickle, palm sugar caramel
฿ *115*

Kebab & Grill

- **Corn Ribs**
  Tajin spice, barbecue butter, chives
  ฿ *70*
- **Bhatti Da Paneer**
  Edamame & red pepper chokha, raw mango chutney
  ฿ *120*
- **Dahi Kebab**
  Tartlet, raw mango chutney, kanji salad
  ฿ *120*
- **Tandoori Naan**
  Burratta, chili cheese garlic
  ฿ *115*
- **Gucchi Gang**
  Stuffed morrels, wild mushroom pâté, asparagus, toasted hazelnuts
  ฿ *145*

Chicken Tikka
Kashmiri chili, spiced yoghurt
฿ *155*

Tandoori Lamb Chops
Maans ke sule, pickled roots, barley tabouleh
฿ *195*

Bombay Seekh
Lamb, mint chutney, crispy paratha
฿ *130*

Galouti kebab
Warqi paratha, bhunna lamb, mint chutney
฿ *130*

Tiger Prawn
Curry leaf & green chili charcoal, tender coconut sundal
฿ *175*

Charred Seabream
Byadagi chili & garlic marinade, mint yuzu chutney
฿ *175*

Big Plates

- **Pind Da Khana**
  Traditional sarson ka saag, makke ki roti, house butter, gud ki chutney
  ฿ *145*
- **Korma**
  Malai paneer, yellow chili, coriander oil, mint dust
  ฿ *145*
- **Nihari**
  Soya chaap, almonds flakes, ginger & green chili
  ฿ *145*
- **Gol Hatti**
  Chandni Chowk's famous palak chole kulche
  ฿ *145*
- **Palak Kofta**
  Cream cheese, semi-dried tomatoes, smoked makhani curry
  ฿ *145*
- **Quttaro Formaggi**
  Kadhai masala, sweet peppers
  ฿ *145*
- **Ram Babu Paratha**
  Papadum paratha, potato & pumpkin curry, tamarind & banana chutney
  ฿ *145*
- **Classic Butter Chicken**
  Chicken tikka, tomato makhani
  ฿ *170*

Chicken Tikka Masala
Smoked onion tomato masala, fried egg
฿ *170*

Chicken Bharta
Calcutta style smoked shredded chicken
฿ *170*

Hot Pot Lamb Curry
Chili tomato curry, stewed potato
฿ *170*

Erachi Pepper Fry
Lamb, black pepper, curry leaf
฿ *170*

- **Prawn Malai Curry**
  Fragrant East Indian spices, grapefruit ginger salsa
  ฿ *175*

Sea Bass
Malabar tamarind curry, confit baby shallots
฿ *175*

Pot Rice Biryani
(veg / chicken / lamb / prawns)
Tempered yoghurt, papad chiffonade
฿ *165*

Sides

Dal Makhani/ Tadka Dal
฿ *55*

Steam Rice
฿ *45*

Biryani Rice/ Jeera Rice
฿ *50*

Cheese Toast
฿ *40*

Pav
฿ *30*

French Fries
฿ *30*

Masala Fries
฿ *40*

Papad Basket
฿ *45*

Choice of breads
Tandoori roti/ Naan / Butter naan/ Garlic Naan/ Butter Kulcha/ Malabar Paratha/ Laccha Paratha/ Ulta Tawa Paratha/ Kallappam/ Pav
฿ *35*

Cheese Naan
฿ *40*

Desserts

- **Aam Sutra**
  Aamras sorbet, coconut rasmalai
  ฿ *105*
- **Kakigōri**
  Amritsari fruit cream, basil seeds
  ฿ *85*

Tiramisu
Served with hazelnut kulfi
฿ *75*

Signature Dish · Live Dish · Veg

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MICHELIN 2025

Gault&Millau CARNIVAL BY TRÈSIND 2026

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