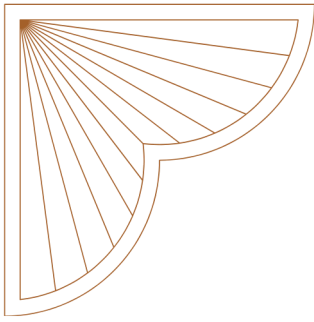




TRÈSIND™
MAYFAIR

Classic Tasting Menu

Non-Vegetarian

£ 75

Amuse bouche

Arugula pani puri, preserved pears, feta cream

Soup

Mushroom chai, king oyster mushroom, za'atar cannolo

Chaat

Ghewar chaat, avocado, strawberry, pomelo, yogurt ice cream

Kebab

Tandoori tiger prawn, buttered asparagus, hollandaise espuma

Tenderloin wagyu, molcajete chimichurri chutney

(£55 supplement per 120g)

Main course

(choose any two) served with black dal

Traditional butter chicken, Butter Naan

Bengali kosha mangsho, green pea kachuri

Alleppey fish curry, Malabar Paratha

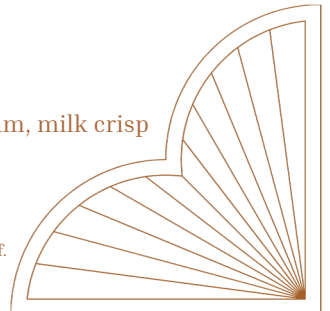
Khichdi of India

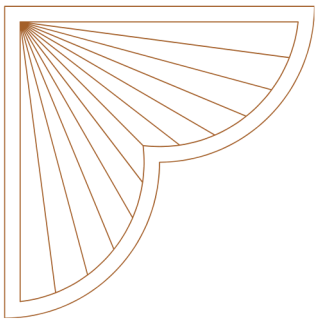
(£12 supplement per person)

Dessert

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

If you have any allergies or require any nutritional information please notify a member of staff.
A discretionary 15% service charge will be added to your bill. All prices include VAT.
To ensure seamless service, we ask that all guests at the table select the same menu.





TRÈSIND[™]
MAYFAIR

Classic Tasting Menu

Vegetarian

£ 75

Amuse bouche

Arugula pani puri, preserved pears, feta cream

Soup

Mushroom chai, king oyster mushroom, za'atar cannolo

Chaat

Ghewar chaat, avocado, strawberry, pomelo, yogurt ice cream

Kebab

Paneer tikka paturi, potato crisp, spiced onion

Main course

(choose any two) served with black dal

Tandoori morels, yellow chili lababdaar, butter Naan

Achari chana martaban, green pea kachuri

Saag burrata, garlic pickle and laccha paratha

Khichdi of India

(£12 supplement per person)

Dessert

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

If you have any allergies or require any nutritional information please notify a member of staff.
A discretionary 15% service charge will be added to your bill. All prices include VAT.
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