



TRÈSIND[™]
MAYFAIR

Signature Chef Tasting Menu

Non Vegetarian

£ 138

Amuse Bouche

*Arugula pani puri, preserved pears
Watermelon, guntur chili sambal, petit herbs
Mushroom chai, king oyster mushroom, za'atar cannolo*

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

Orkney scallop varuval, kristal caviar, black truffle

Prawns & asparagus, zeera aloo espuma, tomato rasam

Wild duck confit, saag, corn waffle

Tortellini, gorgonzola dolce, smoked chicken makhani, chili jam

Lamb chop, rosemary vindaloo, hasselback artichoke, goan sanna

Tenderloin wagyu, molcajete chimichurri chutney

(£55 supplement per 120g)

Khichdi of India

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

Coffee stone

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.



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Watermelon, guntur chili sambal, petit herbs

Mushroom chai, king oyster mushroom, za'atar cannolo

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

Cauliflower varuval, pepper reduction, black truffle

Water chestnut & asparagus, zeera aloo espuma, tomato rasam

Jackfruit, saag, corn waffle

Tortellini, gorgonzola dolce, smoked carrot makhani, chili jam

Paneer tikka, malvani curry, hasselback artichoke, goan sanna

Khichdi of India

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

Coffee stone

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