



Papadom

Botanic Bar
at Trèsind Studio

Our menu was born while strolling amongst the various markets of Dubai, taking inspiration from the myriad of smells, colours and tastes.

We have been amazed by the variety and quality of ingredients to be found here.

... together with these procured spices we will continue to develop infusions, syrups and a variety of other cocktail ingredients while working in synergy with the kitchen by utilising byproducts to consciously reduce waste. The idea is to create a balance between comfort and the element of surprise, not just with the signature cocktails, but also with our complimentary beverages sets as well.

By Dom Carella

Our 1st journey begins....

All signature cocktails: AED 95

All prices are in AED, inclusive of 7% municipality fee, 5% vat & 10% service charge.



THE BLESSING

A soulful concoction that mixes the passion we have for the cacao bean with balancing hint of balsamic from fennel. Be blessed.

tanqueray gin, mancino rosso
vermouth, cacao & fennel cordial



Sweet



Fruity / Floral



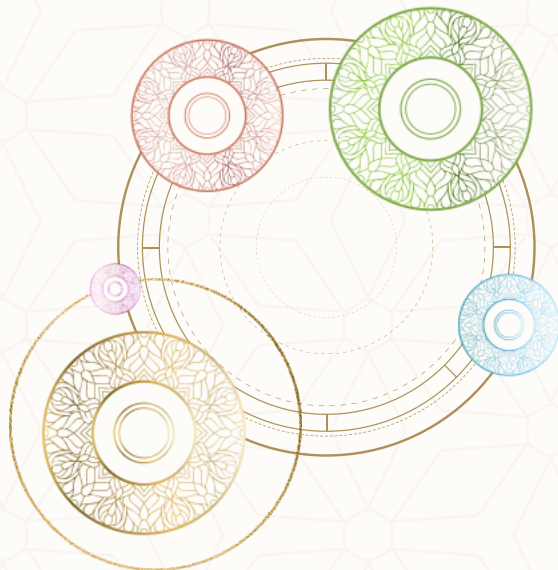
Bitter



Strength



Umami



BACKYARD FIZZ

You have to travel through the valley to appreciate the view from a mountaintop. An aromatic and refreshing journey of discovery from the streets of Delhi to our rooftop Garden.

johnnie walker black herbal whisky,
fino sherry, mango shrub, soda



Sweet



Fruity / Floral



Bitter



Strength



Umami



MEXICAN SUNSET

What you need in your hand while your head is chilling on the beach, relax with the amazing sunset colour in front of you and the taste of Mexico on your lips.

patron silver tequila, pickled papaya, lime
juice muskmelon



Sweet



Fruity / Floral



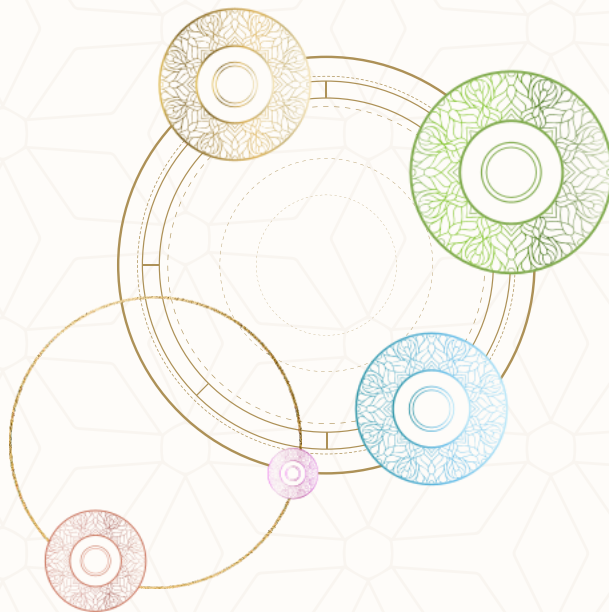
Bitter



Strength



Umami



JUMPOVER

Become so ecstatic about this surprising combination
of flavours, you'll be jumping over your chair.

alipus mezcal, rectified green apple juice,
mango whey champagne



Sweet



Fruity / Floral



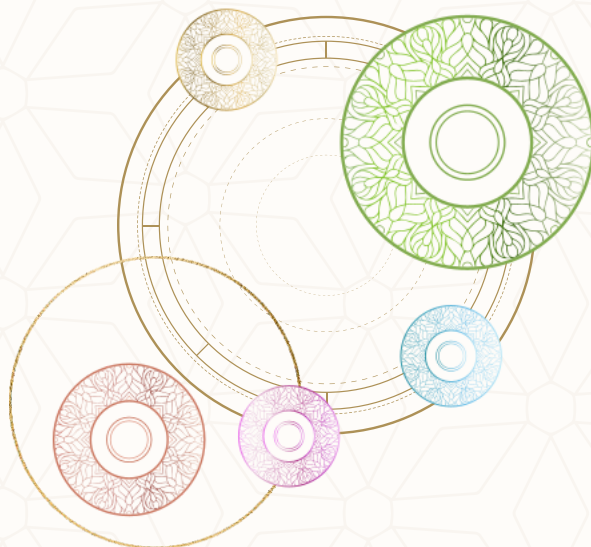
Bitter



Strength



Umami



YOU KNOW YOU WANT IT

Just telling you that were so amazed in the ingredients from the souq market
we had to share them with you and we know you won't want miss out either.

mancino bianco vermouth, pomegranate flowers &
fenugreek cordial, pineapple tepache



Sweet



Fruity / Floral



Bitter



Strength



Umami



NEVER LOSE

Can you think about a richer mix of tastes?
Why should you lose the opportunity to taste it?

bulleit bourbon whiskey, tawny port, fino
sherry, sichuan peppercorn & sandalwood
cordial



Sweet



Fruity / Floral



Bitter



Strength



Umami



MOVIE NIGHT

Oh yes, the popcorn brought us here. Then suddenly, as we munch, the booze and other ingredients that were lurking in the shadows appear to complete our story... a real blockbuster from Bollywood.

hennessy vs cognac, washed coconut fernet branca
mancino bianco vermouth, popcorn & fig acid syrup



Sweet



Fruity / Floral



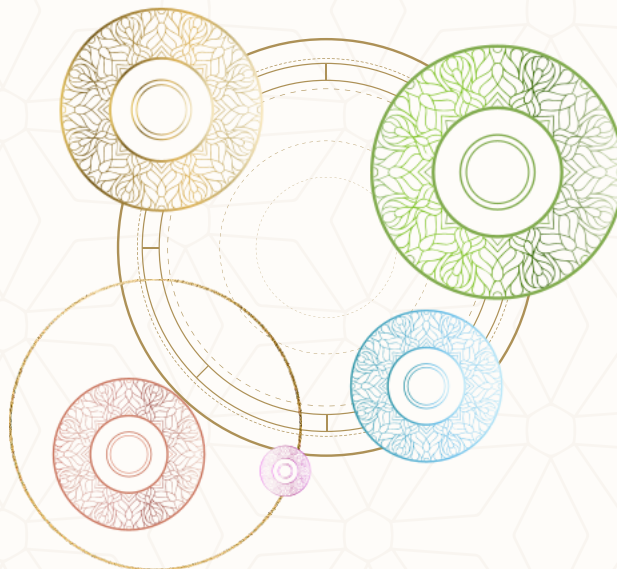
Bitter



Strength



Umami



KILLER PANDAN

Thinking about new herbs and spices and the way they play with the amazing aroma of pandan and here with the best dress we were able to weave around her. A femme fatale.

infused roasted pickled peanut and green peppercorn
bacardi superior, pandan, lime



Sweet



Fruity / Floral



Bitter



Strength



Umami



MASALA CHAI GHOST

The ghost of your chai latte with that alcoholic kick that brings his supernatural flavours to the next level.

chai masala tea, matusalem silver ron, pineapple juice,
lemon, whey, carmenere la postel red wine



Sweet



Fruity / Floral



Bitter



Strength



Umami



HALWAI NEGRONI

Mastering our ghee to push forward the negroni game enhanced with the earthy notes of beetroot.

beetroot ghee washed, mancino rosso vermouth,
campari bitter, tanqueray gin



Sweet



Fruity / Floral



Bitter



Strength



Umami



PANI PURI MARTINI

We love our gin cocktails.

And how we can miss the opportunity to propose to you our blend
of a refreshing pani puri and the king of the cocktails? Say yes!

gin or vodka, pani puri dry vermouth, cardamom bitter



Sweet



Fruity / Floral



Bitter



Strength



Umami

CLASSIC POINT OF VIEW

All classic cocktails: AED 85

MARTINI DRY-DIRTY OR GIBSON

our classic gin, mancino secco vermouth

NEGRONI

campari bitter, mancino rosso vermouth, our classic gin

PALOMA

patron silver, pink grapefruit soda, lime juice

FRENCH 75

our fresh gin, sparkling wine, sugar, lemon

GIN BASIL SMASH

our fresh gin, basil leaves, lemon, sugar

SPICY TOMMY'S MARGARITA

indian spicy mix, patron silver tequila, lime, agave syrup

PENICILLIN

Johnnie Walker black label whisky peanut butter washed
ginger syrup, Rosemary, lemon juice

TEETOTALER

All Teetotaler Mixed Drinks: AED 80

MASQUE NADA

non-alcoholic vermouth, muskmelon juice, rice
cuddapah paprika orgeat, lime

BRING ME BACK

turmeric & bay leaf cordial, lime, young coconut
water soda

LIKE A NICE DAIQUIRI

non-alcoholic ron watermelon juice, mint &
green cardamom sour syrup

MASALA CHAI O GHOST

chai masala tea, pineapple juice, whey, lemon

BITTER HIGHBALL

non-alcoholic bitter liquor (campari style),
grapefruit soda

VERMOUTH HIGHBALL

sweet vermouth, pineapple soda, lime juice

BAR FOOD

Dahi puri chaat, pumpkin mash, basil & raw mango chutney	45
Corn croustade, marigold xo	45
Sour dough bread pakora, buttermilk curry	45
Lamb biria taco, lamb stew	55
Butter chicken kulcha	55
Lobster claw, butter pepper garlic sauce	55