



*Papadom*  
Botanic Bar  
at Trèsind Studio





Its time for the second journey between the regions & souk markets.

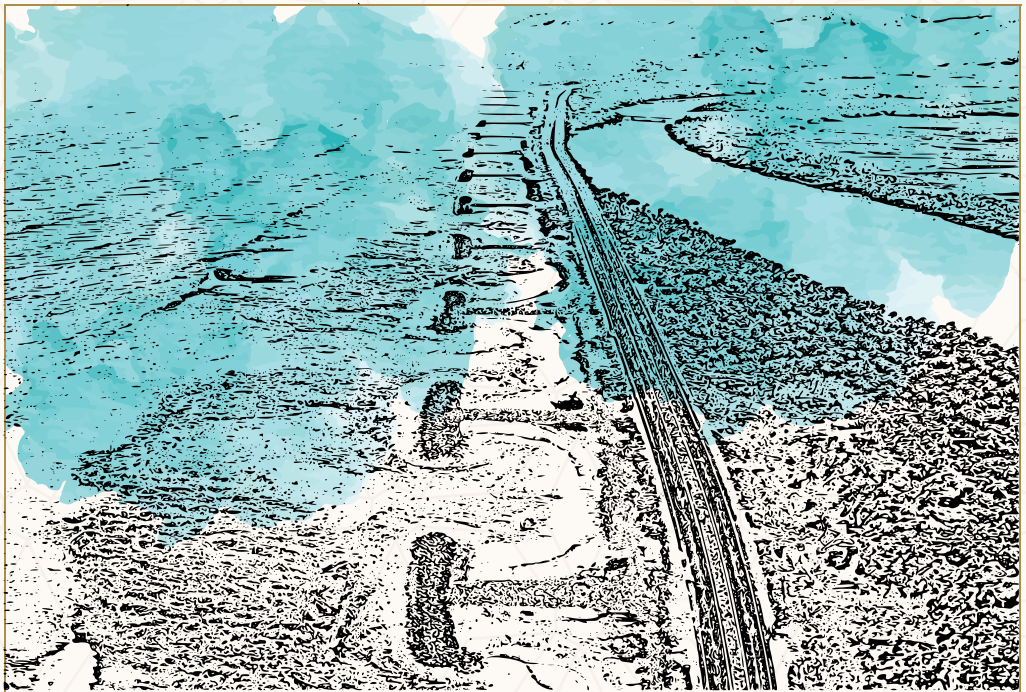
We interpret some classic cocktails influenced by the diverse Indian regions and their local ingredients.

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 utilizing 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**

**All signature cocktails: AED 95**



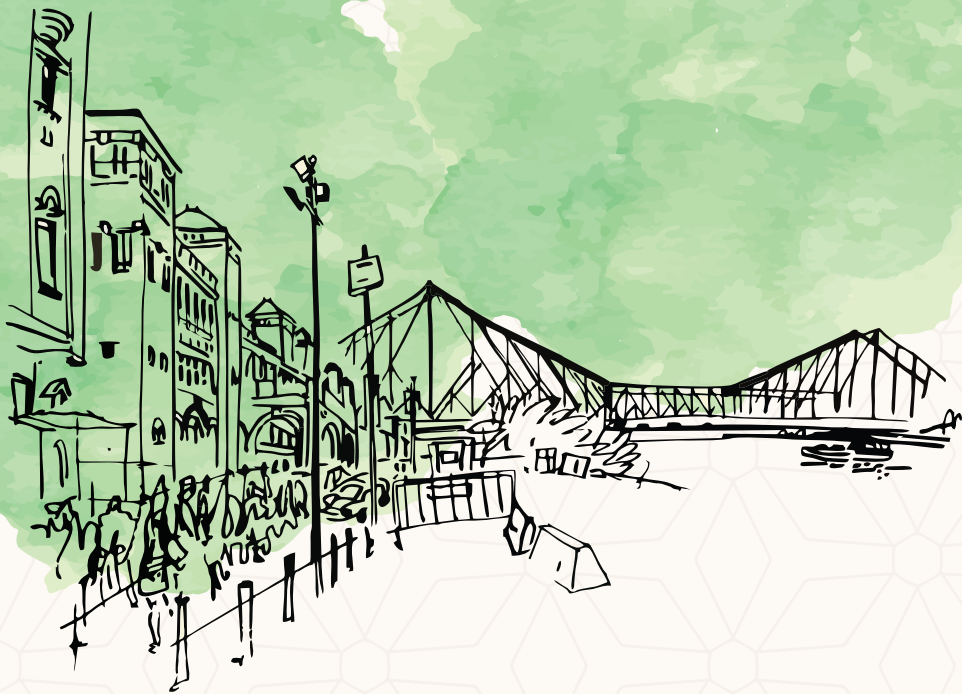


# MANGALORE MANHATTAN

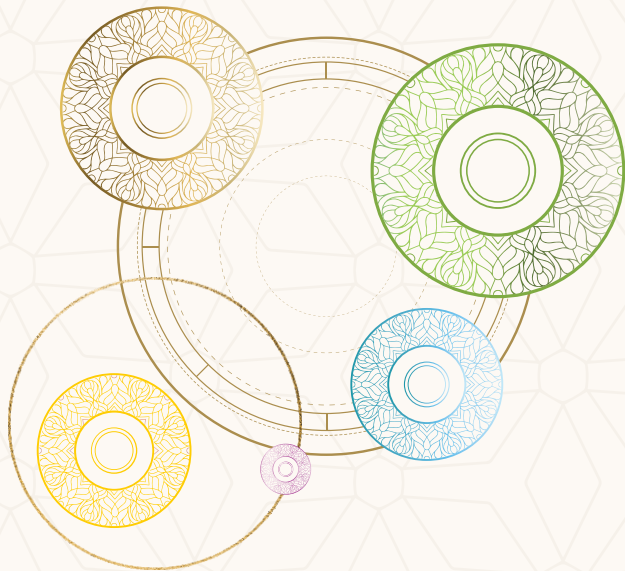


Bulleit Bourbon Whiskey, Tawny Port, Fino Sherry, Sichuan Pepper & Sandalwood Cordial

-  Sweet
-  Fruity / Floral
-  Bitter
-  Strength
-  Umami



# KILLER PANDAN



Roasted Peanut & Green Peppercorn Infused Matusalem Rum,  
Pandan, Lime



Sweet



Fruity / Floral



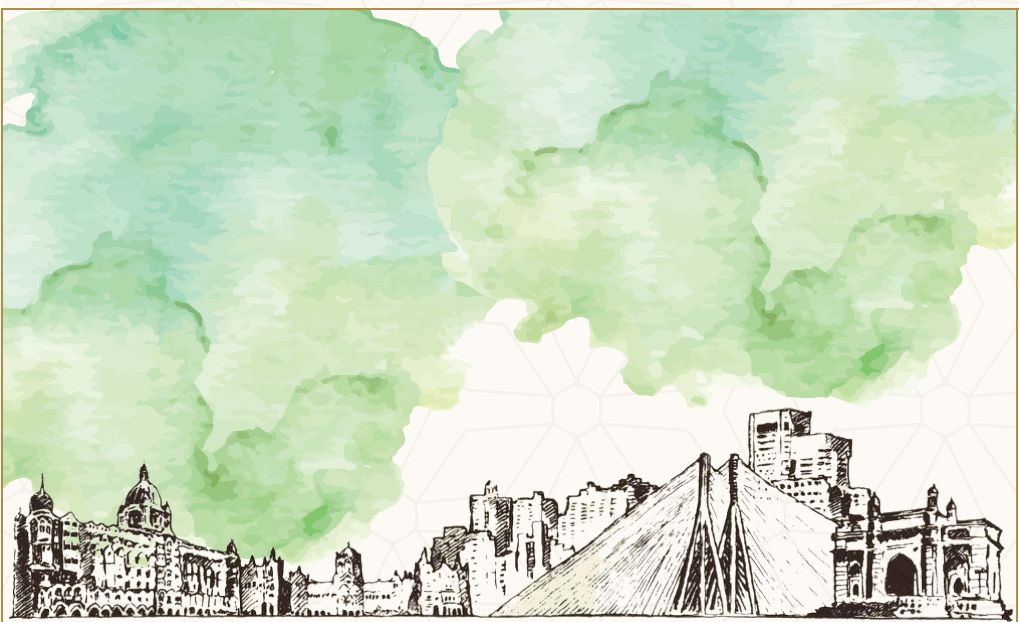
Bitter



Strength



Umami



# MAHARASHTRA MARY



Onion Spirit, Chipotle, Green & Ripe Mango, Salt, Lime



Sweet



Fruity / Floral



Bitter



Strength



Umami





# MADRAS GUNPOWDER



Amrut 'Fusion' Whiskey, Fino Sherry, Jasmine, Curry Leaf,  
Sesame Oil, Kashmiri Chilli



Sweet



Fruity / Floral



Bitter



Strength



Umami



# MAHARAJA MARGARITA



Patron Silver Tequila, Green Mango Reduction with Masala Spices,  
Agave Syrup, Fresh Lime



Sweet



Fruity / Floral



Bitter



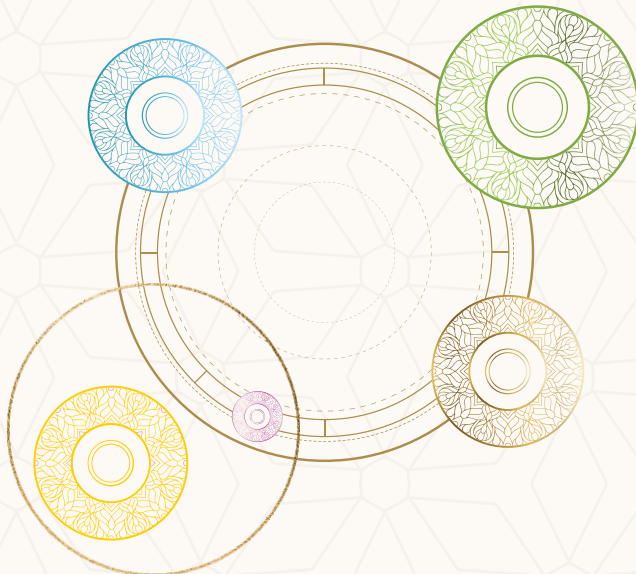
Strength



Umami



# KONKAN KADI



Tanqueray Gin, Coriander & Chilli Spirit, Housemade Kokum Syrup,  
Coconut Milk



Sweet



Fruity / Floral



Bitter



Strength



Umami



**NILGIRI  
NEGRONI**



Coconut Gin, Campari, Nilgiri Vermouth



Sweet



Fruity / Floral



Bitter



Strength



Umami





# CHAI HIGHBALL

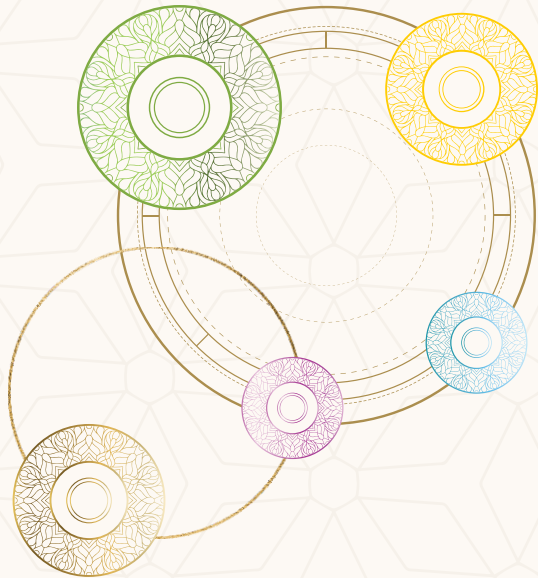


Masala Chai Spirit, Lime Juice, Persimmon & Marigold Soda

-  Sweet
-  Fruity / Floral
-  Bitter
-  Strength
-  Umami



# BACKWATER GIMLET



Yoghurt Spirit, Classic Gin, Rose & Coffee Cordial, Fino Sherry



Sweet



Fruity / Floral



Bitter



Strength



Umami

## FROM OUR SYNERGY PAIRING

ALL THE SYNERGY PAIRING: AED 75

### RED BELL PEPPER

Red Bell Pepper, Young Coconut Water,  
Herbal Cordial, Amrut Fusion Whisky

### RED CHERRY & DILL KOMBUCHA

Red Cherry & Dill, Green Tea Kombucha,  
Arrak

### THAR AWAKENESS

Hibiscus, Aam Panna, Grapefruit, Vodka

### BLACK LIME GIN WINE

A Concoction of Juniper Spirit &  
Omani Black Lime Wine

### GREEN KARMA

Green Apple, Cucumber, Cardamom,  
Mustard Oil, Roasted Sesame Oil, Mezcal

## CLASSIC POINT OF VIEW

ALL CLASSIC COCKTAILS: AED 85

### DRY-DIRTY MARTINI OR GIBSON

Our Classic Gin, Mancino Secco

### HAWAII NEGRONI

Beetroot Ghee Washed, Mancino Rosso Vermouth,  
Campari Bitter, Tanqueray 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

### 20TH CENTURY

Lillet Blanc, Crème De Cacao, Lemon, Sugar

### PENICILLIN

Peanut Butter Scotch, Ginger Syrup, Rosemary, Lemon Juice

# TEETOTALLER

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

Masala Chai, Pineapple Juice,  
Whey, Lemon

## BITTER HIGHBALL

Non-Alcoholic Bitter Liquor (Campari Style),  
Grapefruit Soda

## VERMOUTH HIGHBALL

Sweet Vermouth, Pineapple Soda, Lime Juice

