

By - Liam Collens

She charms and allures with a mystique that unfolds before you. You don't see it all at once but, as revealed over time, her greatness is felt by those who know her. For she loved. Wise, with eyes that bore witness to centuries. She represents many. A polyglot, she speaks many languages. She sees in colour. Her body is strong and tall. Her head, adorned with blossoms, rich with the scent of wild leaves and woody spice. Her skin's glossy; the colour of tamarind. Her sandy feet travel far leaving footprints that others have followed. Arms cradled civilizations, stretching east to west, connecting beyond her reach. Arms that brought in strangers and gifted the world with her touch. Her heart beats with enlightenment and many know her before they've ever met. She's familiar, but with depths requiring a lifetime to explore.

### Her name is India

India, the birthplace of a civilisation that is over 5000 years old. A land where age-old traditions live side by side with dynamic modern society. Ancient festivals still dictate the rhythms of life here as Indians continue to forge new traditions from a drive to make democracy work in a nation of over a billion people. A secular country where multiple faiths have thrived over centuries. This is the birthplace of the oldest surviving religion, Hinduism. Scholars believe the roots of Hinduism lie in sacred texts written thousands of years ago. A universe of its own, India has 18% of the world's population, more than 100 languages, and a dozen religions thrive here. It has sand deserts, cold deserts, all seasons, snow mountains, forest mountains, many islands, glaciers, a vast coastline, all types of lakes, active volcanoes, mud volcanoes, the driest place, the wettest place, rain forests, fertile soil, plains, plateaus, rivers, coral reefs, lagoons, rich history and one of the largest locally endemic cultures. This makes India one of the most biodiverse countries in the world, and in this menu, we endeavour to show how geography and patterns of nature mould both the landscape, the lives of its people, and the varied food they eat.

Tresind Studio celebrates the spirit of this unique nation with its Rising India menu, which will showcase India's diversity and strength while celebrating the spirit of her 75 years of independence. We explore India's rich food identity through four major regions: Thar Desert, Deccan Plateau, Coastal Plains & Islands, Northern Plains & Himalayan Mountains. Tresind Studio humbly offers its own language to the chorus of Indian cuisines by extending to you a modern, 'simplified' version that is refined, true, and comforting at its heart.





## Studio

### Rising India The great continent

#### Thar desert

Shiso papadam, yogurt crèmeux, garden herbs  
Missi roti, nopales curry, cultured butter  
Confit duck, ash roasted artichokes, black lime chutney  
Pickled pepper, buttermilk curry ice cream  
Cacao ghevar, cauliflower crèmeux, roasted barley ice cream

#### Deccan plateau

Medu vada, peanut mole, parmesan saaru  
Tender coconut kushiyaki, smoked Nilgiri spices, yuzu rasam  
Tortellini, gorgonzola dolce, pandhra rassa  
Onam sadya; a celebration of flavors  
Rhubarb & strawberry paan, nasturtium leaf

#### Coastal plains

Mustard & miso scallop, ripe banana, potato tartlet  
Ghee roast crab, burnt cinnamon, curry leaf crisp  
Charred lobster tail, thakkali thokku, corn & tamarind curry  
Puran poli, shrimps, 'aamti' sour lentil broth  
Oyster pearl, rambutan, sea water

#### Northern plains & Himalayan mountains

Pani puri, sparkling sweet lime water, jicama  
Lamb kebab, green plum korma, mountain greens  
Kebab scarpetta, sour dough toasts  
King oyster noodles, black fungus xo, morel shoyu  
'Honeymoon' tea, milk & honey

the courses on the menu may change based on the availability of the ingredients  
please advise the server should you be allergic to any ingredients / have dietary restrictions  
all prices are in aed, inclusive of 7% municipality fee, 5% vat & 10% service charge



*Studio*

**Rising India**  
**The great continent**  
**Vegetarian**

**Thar desert**

Shiso papadum, yogurt crémeux, garden herbs  
Missi roti, nopales curry, cultured butter  
Ash roasted artichokes, black lime chutney  
Pickled pepper, buttermilk curry ice cream  
Cacao ghevar, cauliflower crémeux, roasted barley ice cream

**Deccan plateau**

Medu vada, peanut mole, parmesan saaru  
Tender coconut kushiyaki, smoked Nilgiri spices, yuzu rasam  
Butternut ravioli, butternut mash, butternut stew  
Onam sadya; a celebration of flavors  
Rhubarb & strawberry paan, nasturtium leaf

**Coastal plains**

Raw & ripe banana, mustard miso, potato tartlet  
Ghee roast jackfruit, burnt cinnamon, curry leaf crisp  
Charred white asparagus, thakkali thokku, corn & tamarind curry  
Puran poli, tapioca grits, 'aamti' sour lentil broth  
Oyster pearl, rambutan, sea water

**Northern plains & Himalayan mountains**

Pani puri, sparkling sweet lime water, jicama  
Turnip kebab, green plum korma, mountain greens  
Kebab scarpetta, sour dough toasts  
King oyster noodles, black fungus xo, morel shoyu  
'Honeymoon' tea, milk & honey

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