




Papadom
Botanic Bar
at Trèssind 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.

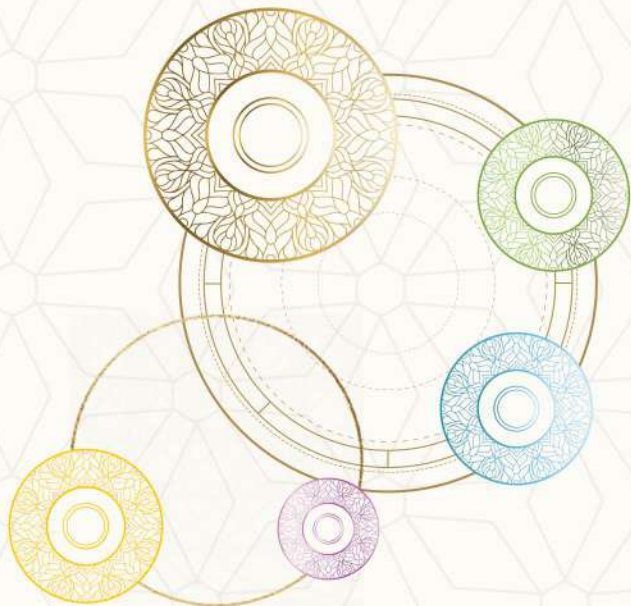
By Dom Carella

All signature cocktails: AED 95





MANGALORE MANHATTAN



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



Sweet



Fruity / Floral



Bitter



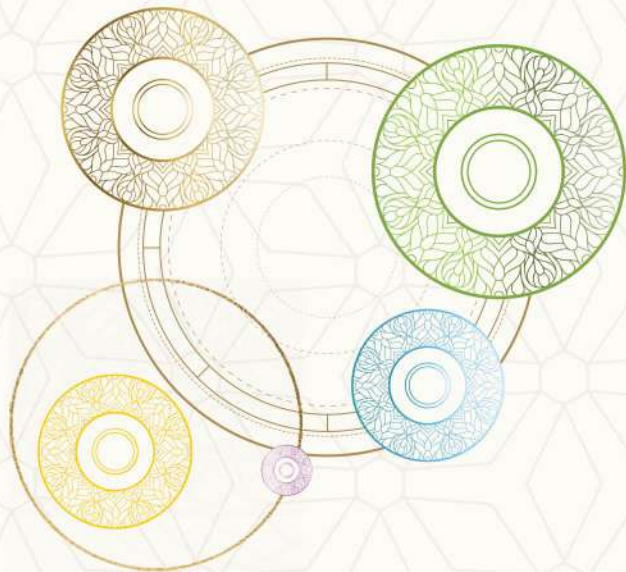
Strength



Umami



KILLER PANDAN

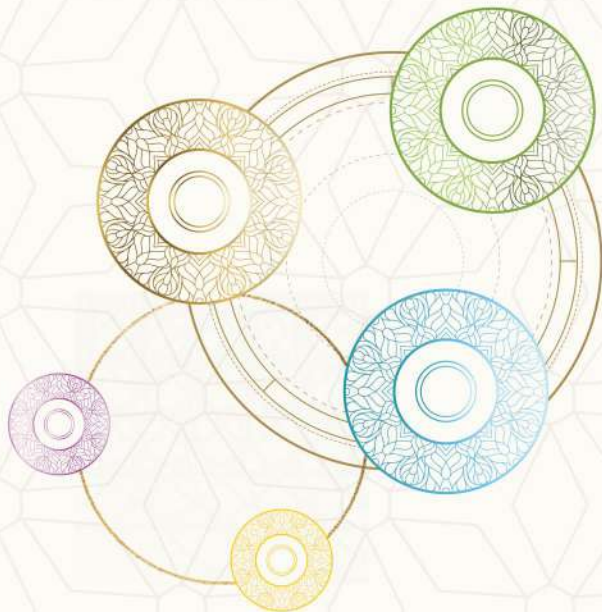


Roasted Peanut & Green Peppercorn Infused Matusalem Rum,
Pandan, Lime

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



MAHARASHTRA MARY



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



Sweet



Fruity / Floral



Bitter



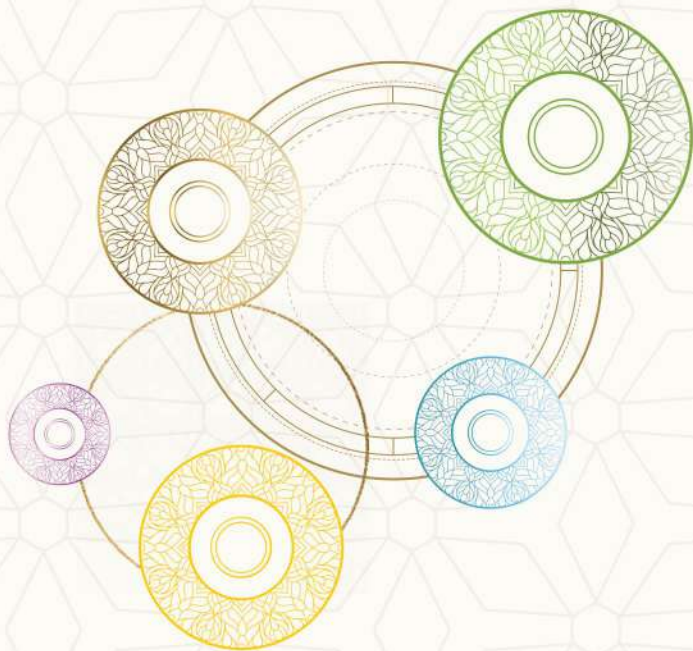
Strength



Umami



MADRAS GUNPOWDER



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



Sweet



Fruity / Floral



Bitter



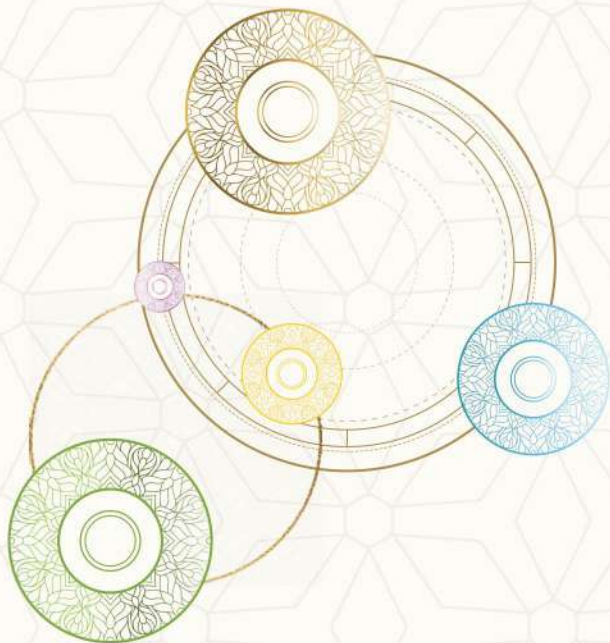
Strength



Umami



**MAHARAJA
MARGARITA**



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



Sweet



Fruity / Floral



Bitter



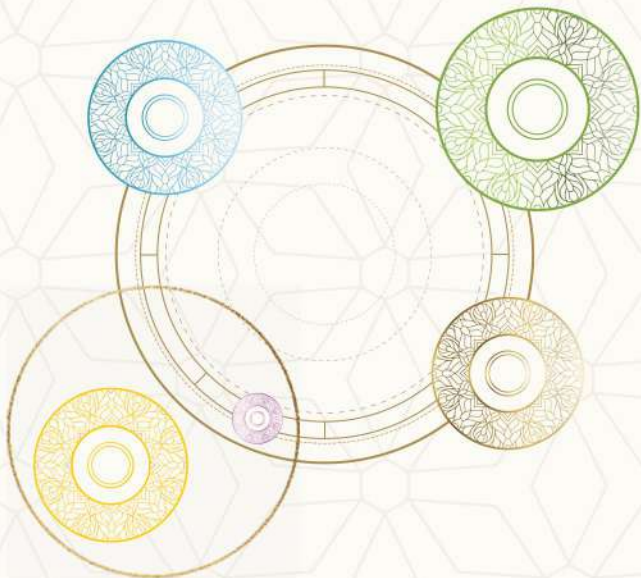
Strength



Umami



KONKAN KADI



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



Sweet



Fruity / Floral



Bitter



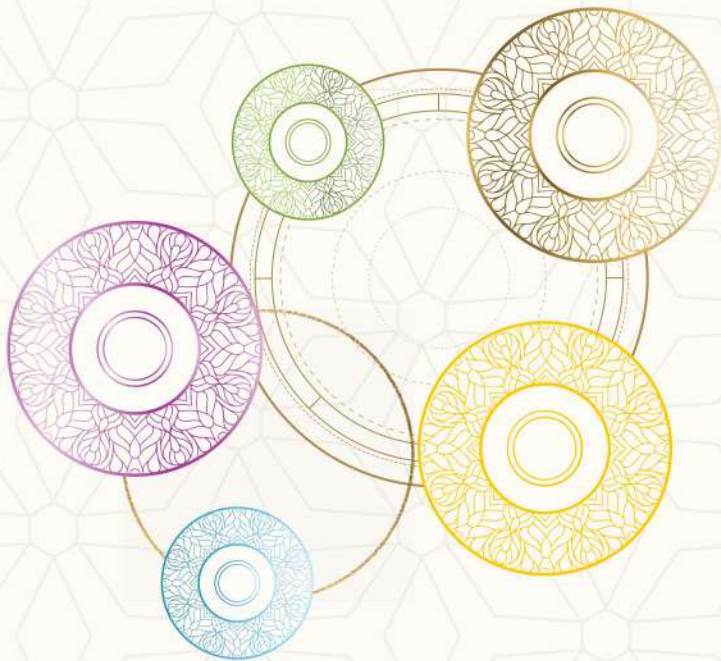
Strength



Umami



**NILGIRI
NEGRONI**



Coconut Gin, Campari, Nilgiri Vermouth



Sweet



Fruity / Floral



Bitter



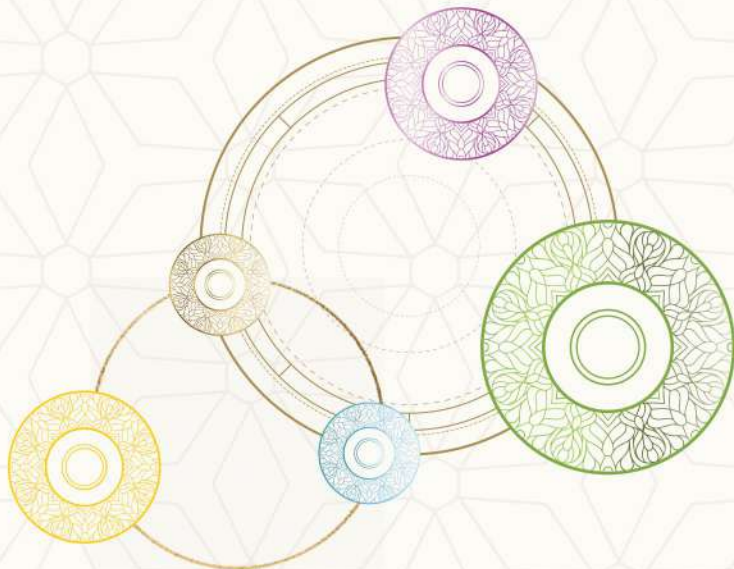
Strength



Umami



**CHAI
HIGHBALL**



Masala Chai Spirit, Lime Juice, Persimmon & Marigold Soda



Sweet



Fruity / Floral



Bitter



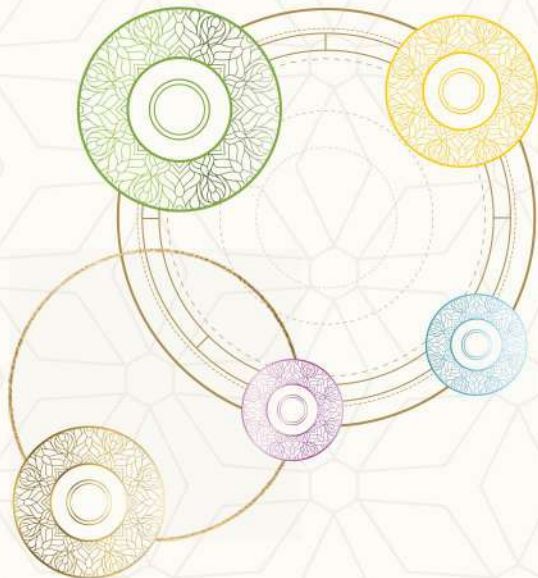
Strength



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 NEGROM

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

PENCILLIN

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

