

Liquid echoes of our most iconic dishes.

When cuisine tells a story, the bar can amplify its voice. That's the spirit behind Signature Trèsind Studio – a curated collection of cocktails inspired by some of the iconic dishes that helped shape the journey of Trèsind Studio.

Together with Chef Himanshu Saini, visionary mixologist Dom Carella, works closely with our talented bar team to translate Chef's creations into liquid form – through extractions, infusions, fermentations, and clarifications. Every cocktail is a sensory reflection of a previous favourite dish, crafted to reflect its essence in a new, drinkable and delicious expression.

From the warm spice of Injipuli, the indulgent comfort of Kheer, and the umami depth of Mushroom Chai – each sip invites you to experience familiar flavours in surprising new ways.

Here, the boundaries between plate and glass dissolve.

What begins in the kitchen finds a new voice at the bar.

Welcome to a multi-sensory journey by Dom Carella & Chef Himanshu Saini.

All signature cocktails: ₱115

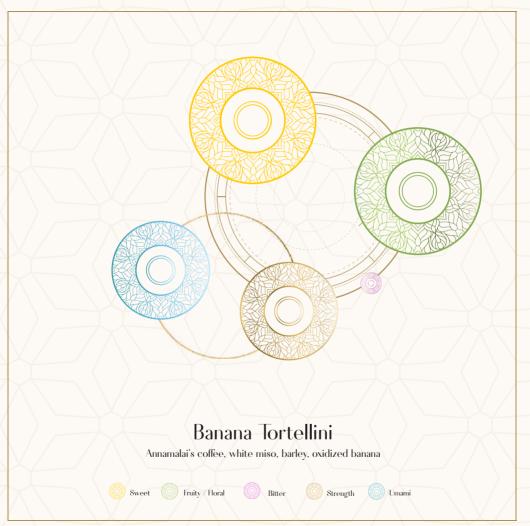












A NEGRONI JOURNEY ₱ 115

Thar Desert
Ghee-fat washed gin, saffron & dates vermouth, pistachio bitter

Deccan Plateau Spiced gin, mango & mint vermouth, kafir lime bitter

Coconut gin, pandan vermouth, beans bitter

Northern Plains Beetroot infused Mancino rosso, Campari, Bombay Sapphire gin

Himalayan Mountains Masala chai gin, black tea vermouth, aromatic bitter

BEST SELLERS FROM THE PAST

Aam Panna

Patron silver tequila, green mango reduction with masala spices, agave syrup, fresh lime

Kung Fu Pandan

Roasted peanut & green peppercorn infused rum, pandan, lime

Masala Chai Ghost

Masala tea, Matusalem silver ron, pineapple juice, lemon, red wine

The Blessing

Bombay sapphire gin, Mancino rosso, cacao & fennel cordial

Gun Powder

Amrut 'fusion' whiskey, fino sherry, jasmine, curry leaf, sesame oil, kashmiri chili

CLASSIC POINT OF VIEW

Dry – Dirty Martini or Gibson Our classic gin, Mancino secco

French 75
Our fresh gin, champagne, lemon

Gin Basil Smash Our fresh gin, basil leaves, lemon, sugar

Paloma Patron silver tequila, pink grapefruit soda, lime juice

20th Century Bombay sapphire gin, Lillet blanc, crème de cacao, lemon, sugar

TEETOTALER ₱90

Injipuli
Tamarind, ginger, curry leaves, smoked black pepper

Kheer
Jasmine rice, green cardamom, pandan

Oyster
Rambutan, lemongrass, oyster leaf, yohgurt, cucumber vinegar

Like a Nice Daiquiri
Non-alcoholic ron, watermelon juice, mint & cardamom cordial

Bring me back Turmeric & bay leaf cordial, lime coconut water soda

