



# Papadom

Botanic Bar  
at Trèsind Studio



Our third journey brings a liquid tribute to the vibrant and diverse world of Indian cuisine, known for its rich and delicious flavors. Deciding on a few of the most iconic dishes from across India, we have curated a unique selection that captures the essence of this extraordinary culinary tradition.

Indian cuisine is renowned for its diverse range of flavors and spices, reflecting the rich tapestry of regional variations. Each dish tells a story of the place it originates from, offering a glimpse into the culture and heritage of the region.

Drawing inspiration from these classic Indian dishes, we have crafted a series of cocktails infused with innovative flavors, syrups, and other cocktail ingredients. Collaborating closely with the chefs, we have utilized kitchen byproducts to minimize waste and developed a range of surprise-filled signature cocktails and beverage pairings. Our aim is to strike a harmonious balance between comfort and creativity, reimagining traditional flavours into unique libations.

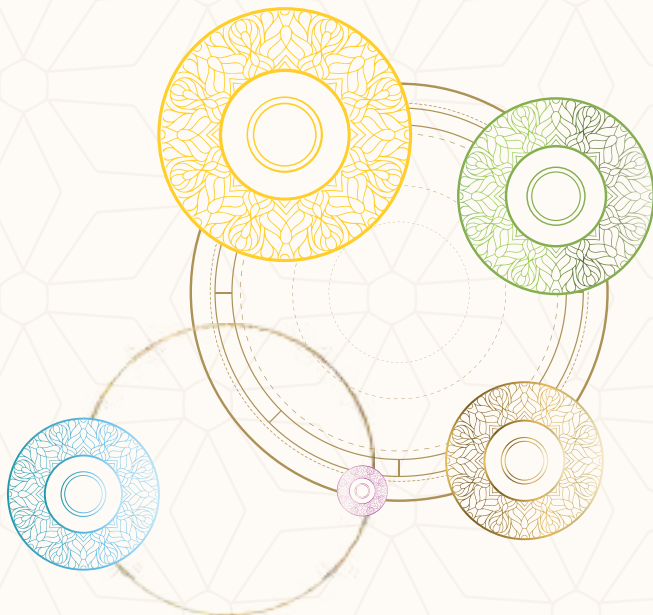
**Dom Carella**

**All signature cocktails: AED 105**





**Shrikhand**



Bombay Sapphire Gin, Shrikhand Cordial, Sauvignon Blanc



Sweet



Fruity / Floral



Bitter



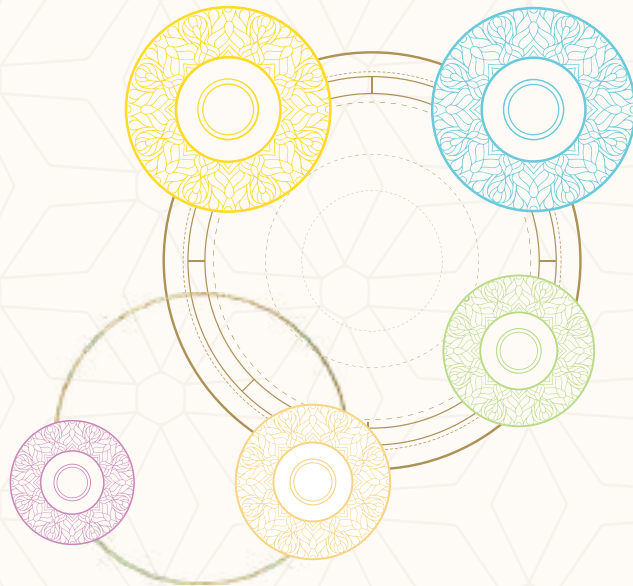
Strength



Umami



**Coconut Moilee**



Mustard Spirit, Turmeric Cordial, Coconut Water



Sweet



Fruity / Floral



Bitter



Strength



Umami



**Whiskey Cola**



## Bulleit Bourbon & Housemade Cola



Sweet



Fruity / Floral



Bitter



Strength



Umami



**Dal Baati Churma**



Dewar's 12 YO Whiskey, White Wine, Almond Milk, Cashew Milk,  
Garam Masala, Cumin Seeds, Green Cardamon.



Sweet



Fruity / Floral



Bitter



Strength



Umami



**Biryani**



Bombay Sapphire Gin, Campari, Biryani Infused Mancino Rosso



Sweet



Fruity / Floral



Bitter



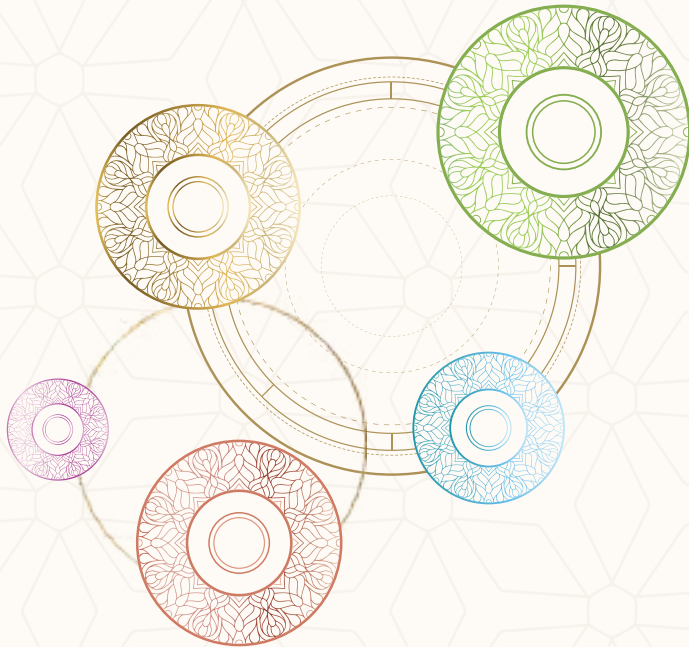
Strength



Umami



**Gun Powder**



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



Sweet



Fruity / Floral



Bitter



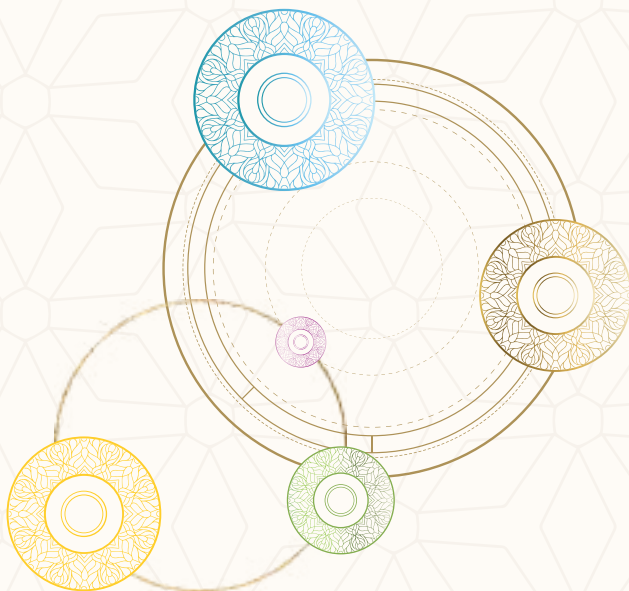
Strength



Umami



**Mizo Bai**



Patron Silver, Tio Pepe Fino Sherry, Vodka, Mizo Bai Cordial, Sushi rice Vinegar



Sweet



Fruity / Floral



Bitter



Strength



Umami



**Chai**



Masala Chai Spirit, Lime, Persimmon & Marigold Soda



Sweet



Fruity / Floral



Bitter



Strength



Umami

## BEST SELLERS FROM THE PAST

ALL THE BEST SELLERS DRINKS: AED 105

### MANGALORE MANHATTAN

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

### KILLER PANDAN

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

### HAIWAI NEGRONI

Beetroot Ghee Washed Mancino Rosso, Campari, Bombay Sapphire Gin

### THE BLESSING

Bombay Sapphire Gin, Mancino Rosso, Cacao & Fennel Cordial

### KONKAN KADI

Bombay Sapphire Gin, Coriander & Chili Spirit, House made  
Kokum Syrup, Coconut Milk

## CLASSIC POINT OF VIEW

ALL THE CLASSIC POINT OF VIEW: AED 95

Dry – Dirty Martini or Gibson  
Our Classic Gin, Mancino Secco

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

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

ALL THE TEETOTALER MIXED DRINK: AED 80

## Coconut Moilee

Turmeric Cordial, non-Alcoholic Mustard distillate, Coconut water

## Mizo Bai

Mizo Cordial, Sushi Rice Vinegar

## Shrikhand

Shrikhand Cordial, non – Alcoholic Gin

## Like Nice Daiquiri

Non Alcoholic Ron, Watermelon Juice, Mint & cardomom cordial

## Bring me back

Turmeric & Bay leaf Cordial, Lime Coconut Water Soda

