



Tuesday 28th September 2021

Himanshu SAINI

TRÈSIND STUDIO • DUBAI | EMIRATI ARABI UNITI

Pumpkin bao, coriander pesto

Steamed bun filled with sweet & sour pumpkin mash
served with coriander chutney pesto

Salad

Shiso khakra, yogurt crèmeux, raw mango chutney, fresh herbs
Shiso leaf papadum served with tangy yogurt, raw mango chutney and fresh herbs

Soup

Chicken dumpling, tomato & lentil broth

Tomato essence cooked with black lentil water brewed with cloves, cardamom,
fenugreek and coriander seeds, served with chicken dumplings

Ghee roast crab, burnt cinnamon

Crab cooked with blend of southern spices like star anise, fennel,
black pepper and dried chilies, served in a burnt cinnamon bark

Slow cooked lamb tart, mashed potato espuma, pea pods

Crispy tart filled with slow cooked lamb,
seasoned with the combination of 12 different spices

Dessert

Coffee coral, miso caramel ice cream, chocolate ganache

Filter coffee rosette presented as a cornetto

Euro 90,00 including wine pairings and service | Beverages and coffee not included

Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 3,00 | STILL WATER: Acqua Panna 0.75 Euro 3,00

Our coffees are by Lavazza - Espresso Euro 3,00 | Decaffeinated coffee Euro 3,00 | Cappuccino Euro 4,00 | Filter coffee Euro 5,00 | Cold Brew Euro 5,00

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, pasta factory Felicetti, Petra® Molino Quaglia flours, Valrhona chocolate.

The information regarding the presence of substances or products causing allergies or intolerances, or home manufactured products from fresh raw materials exposed to a rapid freezing process in order to guarantee high standards of quality and safety can be provided by the staff and you can consult the relevant documentation that will be provided upon request.