



Showcasing the progressive mixology of Dom Carella, Papadom adds a new beverage dimension to the Trèsind Studio experience.

Visitors to Dubai's award-winning Trèsind Studio can now add a unique beverage experience to their culinary adventure. Located amongst Studio's rooftop gardens, Papadom offers a one-of-a-kind selection of specially curated mixed beverages alongside a collection of premium wine labels from its climate-controlled cellar.

The cocktail menu, designed by critically acclaimed Italian star-mixologist, Dom Carella, focuses on showcasing a diverse range of flavours and innovative creations through infusions in his spirit-based and zero % ABV drinks.

Carella's beverages deliver a wide range of flavour profiles while working in synergy with the kitchen to utilise previously unused byproducts, consciously reducing kitchen waste. The outcome is an experience that, through cuisine and mixology, bridges the gap between what is known, and what is yet to be discovered.

Guests can indulge in creations that pay homage to the modern Indian flavours of the Studio menu, such as the Masala Chai Ghost, Halwai Negroni and the Pani Puri Martini. Cocktails are priced at 95 dhs with a teetotaller menu available for 80 dhs each.

About Trèsind Studio:

Trèsind, the multi-award winning & critically acclaimed flagship of Passion F&B, has been serving guests their progressive take on Indian fine-dining since 2014. An amalgamation of two small words ('Trés' for very and 'Ind' for India), Trèsind has been considered among the region's leading restaurants since its inception. Trèsind's passion for showcasing the intricacies of Indian cuisine, its regional diversity and hidden gems has garnered them a fervent fan base both locally and internationally, leading to a Mumbai location being added to their portfolio in recent years.

Emerging from Trèsind, Trèsind Studio is an immersive, intimate journey into Modernist Indian cuisine. Chef Himanshu Saini and his team of dynamic young chef's craft elevated seasonal tasting menus with creative dishes that have taken inspiration from everything from Frank Sinatra to lockdown banana bread. Studio's butlers meld world-class service with the finest in Indian hospitality to deliver a fine dining experience like no other in Dubai, for just 20 guests per seating.

Trèsind Studio is ranked #4 on the Middle East and North Africa's Best Restaurants List 2022 and was awarded the region's inaugural Art of Hospitality award.

Further information:

Timings: 6:00 PM - 11:00 PM

Days: Tue-Sun

Location - Rooftop East, Nakheel Mall – The Palm Jumeirah – Dubai

Bookings - 971-0588951272 / tresindstudio@passionfandb.com

Menu - <https://tresindstudio.com/menu/>

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