

## Balcon Terrace

Asian meets Mediterranean and Arabesque at Balcon with the best of local and imported ingredients.

From bite-sized tapas to sharing-sized portions, Balcon's menu is full of delicate and delicious gastronomic creations. Enjoy the simple elegance of sushi and sashimi or a selection of taste-broadening platters served poolside in a private cabana or in the lounge.

The experience is elevated with premium drinks, chilled ambience and a selection of flavoured shisha.

# Platters

<b>Arabic</b>	<b>149</b>
Mini Shish Tawook skewers	
Kofta beef kebab	
Shrimp harra	
Chicken Musakhan	
Kibbeh, spinach fatayer, cheese sambousek (V) (served with tahini dip, garlic sauce, hot sauce, Arabic bread)	
<b>Indian</b>	<b>85</b>
Onion bhajis (V)	
Potli samosa (V)	
Hara bhara kabab (V/N)	
Chicken tikka	
Shrimp Amritsari	
Dahi vada (V) (served with mint chutney, tamarind chutney, salad)	
<b>Asian</b>	<b>119</b>
Edamame (V/GF)	
Shrimp gyoza	
Beef satay (N)	
Pandan chicken	
Thai curried black mussels (served with wasabi mayo, peanut sauce (N), gyoza sauce)	
<b>Mediterranean</b>	<b>139</b>
Bresaola with a trio of melon	
Lobster arancini	
Marinated mix olives & parmesan (V)	
Chicken bruschetta	
Tomato mozzarella skewers and basil pesto (V/GF) (served with chilli dip, pesto rosso, lemon mayo)	
<b>Around the world</b>	<b>99</b>
Mini Shish Tawook skewers	
Potli samosa (V)	
Hara bhara kabab	
Beef satay (N)	
Pandan chicken	
Tomato mozzarella bruschetta (V) (served with garlic sauce, peanut sauce (N), mint chutney)	

(N): Contains nuts / (V): Vegetarian / (GF): Gluten Free / (A): Alcohol.  
Menu items may contain nuts. Please advise us of any food allergies.

All prices are in UAE dirhams and are inclusive  
of all applicable service charges, local fees and taxes.

## Starters

Fried lobster dumplings, chilli-soy garlic sauce	85
Shrimp tempura, Yaki Nori, original dipping sauce	50
Fried calamari, Japanese tartar sauce	35
Crispy chicken wontons, Peri-Peri sauce	35
Spicy salmon tartare	48
Crab and cucumber salad, avocado, mango, ponzu wasabi dressing (GF)	35
Fire cracker shrimps, honey Sriracha sauce	66
Steamed edamame, Maldon salt (V/GF)	40
Shish Tawook skewers, garlic sauce	35
Lamb kofta skewers, spicy Arabic sauce	40

## Main course

Pad Thai, shrimps, lobster, fried onion, bean sprouts, peanut sauce	102
Hoisin chicken, stir fried Asian vegetables, tofu, jasmine rice	75
Grilled salmon, Parmesan crust, pesto pasta (N)	75
Lamb kofta burger, zaatar bun, Cheddar cheese, fried onion rings, turkey bacon, lettuce, tomato, French fries, chilli tahina sauce	66
USDA Porterhouse steak 500g	219
Karan beef grain-fed rib eye 350g	105

Steaks are served with a choice of a sauce and side: mushroom sauce, pepper sauce, miso-butter, stir fried Asian vegetables, fat chips, onion rings, mash potato

(N): Contains nuts / (V): Vegetarian / (GF): Gluten Free / (A): Alcohol.  
Menu items may contain nuts. Please advise us of any food allergies.

All prices are in UAE dirhams and are inclusive of all applicable service charges, local fees and taxes.

# Pasta

<b>Pollo</b> Chicken, mushrooms, turkey bacon, sun-dried tomato, cream	65
<b>Pescatore (A)</b> Shrimps, mussels, calamari, spicy marinara sauce	66
<b>Arrabiata (V)</b> Basil, garlic, fresh red chilli, home made roasted tomato sauce	66
<b>Pesto (V/N)</b> Pistachio, basil, parmesan, cherry tomatoes, green beans	65
<b>Gnocchi alla Sorrentina (V)</b> Potato dumplings tossed in marinara sauce, eggplant, basil, fresh mozzarella	55
Pasta choice: Penne, spaghetti, whole-wheat penne, home made tagliatelle	

All pastas are served with a homemade garlic stick

# Pizza

<b>Diavola</b> Marinara sauce, spicy pepperoni, mozzarella	55
<b>Americana</b> Grilled chicken, red Cheddar, cherry tomatoes, rocket, mozzarella	55
<b>Margherita (V)</b> Marinara sauce, basil, mozzarella	45
<b>Tikka</b> Chicken tikka, onions, bell peppers, ranch dressing, mozzarella	55

# Dessert

<b>Apple crumble tart, vanilla ice cream (N)</b>	45
<b>Traditional tiramisu (A)</b>	45
<b>Lemon meringue tart</b>	45
<b>Oreo cheesecake</b>	45

(N): Contains nuts / (V): Vegetarian / (GF): Gluten Free / (A): Alcohol.  
Menu items may contain nuts. Please advise us of any food allergies.

All prices are in UAE dirhams and are inclusive of all applicable service charges, local fees and taxes.

# Arabic Menu

## Arabic cold mezze

Hummus (V/GF)	42
Moutabel (V/GF)	42
Baba ganoush (V/GF)	42
Tabbouleh (V/GF)	42
Fattoush (V)	42
Vine leaves (V/GF)	42
Labneh with mint (V/GF)	48
Tasting of Arabic cold and hot mezze (Choice of 3 cold and 2 hot mezze)	85

## Arabic hot mezze

Meat kibbeh	42
Spinach fatayer (V)	42
Cheese fatayer (V)	42
Falafel (V/GF)	42
Breaded calamari	42

## Soup

Lentil (V/GF)	42
Harees	42

## Arabic grills

Lebanese Shish Tawook	97
Kofta keshkesh	109
Lamb tikka	115
Lamb chops	134
Sharing platter of Arabian grills (Lamb chops, kofta kebab, Shish Tawook, Lamb tikka)	145

## Emirati dishes

Emirati Lamb Machboos	102
Thareed	92
Vermicelli	55
Saffron rice	55

# Dessert

Umm Ali	55
Mahalabiya	55
Fresh fruit platter (V/GF)	55

(N): Contains nuts / (V): Vegetarian / (GF): Gluten Free / (A): Alcohol.  
Menu items may contain nuts. Please advise us of any food allergies.

All prices are in UAE dirhams and are inclusive  
of all applicable service charges, local fees and taxes.

## Maki rolls 8 pcs

<b>California tempura</b>	65
Crabstick, cucumber, avocado, orange tobiko, yumyum sauce	
<b>Crunchy spicy tuna</b>	70
Tuna, cucumber, tempura flakes, Japanese spicy aioli	
<b>Shrimp tempura roll</b>	75
Shrimp, cucumber, tempura flakes, sweet chilli sauce	
<b>Salmon miso roll</b>	70
Salmon, avocado, cream cheese, miso aburi sauce	
<b>The softshell crab roll</b>	65
Softshell crab, onion, chives, orange tobiko, yumyum sauce, teriyaki sauce	

## Nigiri 2 pcs

<b>Shake</b>	36
Salmon	
<b>Maguro</b>	42
Tuna	
<b>Unagi</b>	42
Barbecued eel	

## Sashimi 4 pcs

<b>Shake</b>	48
Salmon	
<b>Maguro</b>	54
Tuna	
<b>Unagi</b>	54
Barbecued eel	

## Sushi combo platters

<b>Salmon mania (20 pcs)</b>	199
Salmon miso roll (8), salmon hosomaki (6), salmon nigiri (2), salmon sashimi (4)	
<b>Tuna obsession (20 pcs)</b>	225
Crunchy spicy tuna (8), tuna hosomaki (6), tuna nigiri (2), tuna sashimi (4)	
<b>Cooked sushi platter (16 pcs)</b>	185
Softshell crab roll (4), shrimp tempura roll (4), California tempura (4), dynamite maki (4)	

(N): Contains nuts / (V): Vegetarian / (GF): Gluten Free / (A): Alcohol.  
Menu items may contain nuts. Please advise us of any food allergies.

All prices are in UAE dirhams and are inclusive of all applicable service charges, local fees and taxes.

# Wine by the Glass

	15cl	25cl	75cl
<b>Sparkling</b>			
Villa Sandi Il Fresco Prosecco Italy, Veneto	45		215
<b>White</b>			
Rosemount Estate Gewurztraminer / Riesling Australia, Multi Regional	53	88	250
Gato Negro Sauvignon Blanc Chile, Central Valley	32	52	150
Emotivo Pinot Grigio Italy, Lombardy	40	67	190
Fleur du Cap Chenin Blanc South Africa, Western Cape	56	93	250
De Bortoli 'Vivo' Chardonnay Australia, Riverina	35	58	165
<b>Rosé</b>			
Nederberg Winemasters Reserve Rosé South Africa, Western Cape	32	52	150
<b>Red</b>			
Emotivo Montepulciano d'Abruzzo DOC Italy, Marches	33	54	160
Trapiche Malbec Argentina, Mendoza	32	52	150
Pablo Old Vine Garnacha Spain, Calatayud DO	65	105	300
De Bortoli 'Vivo' Shiraz Australia, Riverina	35	58	165
Gato Negro Cabernet Sauvignon Chile, Central Valley	32	52	150
<b>Sweet &amp; Fortified</b>	6cl		
Nederberg Winemasters Reserve Noble Late Harvest South Africa, Multi Regional	59		295
Harvey's Bristol Cream Sherry England	50		
Tio Pepe Sherry Spain	55		
Quinta do Crasto Reserve Port Portugal	49		

## Bottled Beers / Cider

Amstel Light	27
Coopers Pale Ale	32
Heineken	28
Tiger	28
Tsingtao	28
San Miguel	28
Budweiser	32
Carlsberg	32
Corona Extra	32
Peroni	32
Singha	30
Strongbow	28

### **Draught Beers**

Amstel	34
Heineken	34

## Classic Cocktails

<b>Aperol Spritz</b> Aperol, Prosecco, soda water	42
<b>Bellini</b> Prosecco, peach purée	42
<b>Black Russian</b> Kahlua, vodka	42
<b>Bloody Mary</b> Vodka, tomato juice, Worcestershire sauce, tabasco	38
<b>Blue Ocean</b> Gin, blue curacao, Galliano, Sprite	38
<b>Caipirinha</b> Cachaça, fresh lime, brown sugar	38
<b>Cosmopolitan</b> Vodka, triple sec, cranberry juice, lime	38
<b>Espresso Martini</b> Kahlua, vodka, espresso	38
<b>Gimlet</b> Gin, lime juice, sugar syrup	38
<b>Long Island Iced Tea</b> Rum, vodka, gin, triple sec, tequila, lemon, Coca-Cola	48
<b>Martini</b> Gin or vodka (lemongrass, lychee, apple, peach)	38
<b>Mai Tai</b> Light and dark rum, apricot brandy, pineapple juice, orange juice	38



<b>Manhattan</b> Rye whisky, sweet vermouth, Angostura bitters	38
<b>Margarita</b> Tequila, triple sec, lime (frozen or shaken)	38
<b>Mimosa</b> Prosecco, orange juice	42
<b>Mint Julep</b> Jack Daniel's, brown sugar, mint	38
<b>Mojito</b> Rum, fresh mint, soda water, lime juice, sugar syrup (blueberry, strawberry, peach, pineapple, passion fruit, mango, lychee, lemongrass, watermelon, spiced)	38
<b>Negroni</b> Campari, Martini Rosso, gin	38
<b>Piña Colada</b> Rum, pineapple juice, coconut cream	38
<b>Singapore Sling</b> Gin, cherry brandy, soda water, lemon juice, grenadine syrup	38
<b>Tequila Sunrise</b> Tequila, Cointreau, orange juice, grenadine syrup	38

## Alcoholic Beverages

<b>Single Malt Whisky</b>	<b>3cl</b>
Dalmore Cigar Malt	135
Glenmorangie Original	40
Glenmorangie 18 Y.O	100
The Macallan 12 Y.O	65
The Macallan 15 Y.O	125
The Macallan 18 Y.O	150
The Macallan 21 Y.O	280
Glenfiddich 12 Y.O	45
Glenfiddich 15 Y.O	60
<b>Whisky</b>	<b>3cl / BTL</b>
Famous Grouse	30 / 450
Dewar's White Label	33
Dewars 12 Y.O Special Reserve	35
Chivas Regal 12 Y.O	39
Chivas 18 Y.O	79
Johnnie Walker Black Label	39
Johnnie Walker Gold Reserve	52
Johnnie Walker Blue Label	144
Johnnie Walker Platinum Label	115
Jameson Irish	38
Nikka Blended	49

<b>Bourbon &amp; Rye</b>	<b>3cl / BTL</b>
Jack Daniel's	38 / 550
Canadian Club	39
<b>Gin</b>	<b>3cl / BTL</b>
Bombay Sapphire	30 / 450
Bulldog	33
Tanqueray No. Ten	42
Gordon's Pink	33
<b>Vodka</b>	<b>3cl / BTL</b>
Romanoff	30 / 450
Russian Standard	33
Tito's Handmade Texan	33
Belvedere Pure	42
Grey Goose	45
<b>Rum</b>	<b>3cl / BTL</b>
Bacardi White	30 / 450
Bacardi Oakheart Spiced	38
Cachaça 51	35
Pyrat XO Reserve	55
Ron Zacapa Centenario 23 años	89
<b>Tequila</b>	<b>3cl / BTL</b>
Camino Silver	30 / 450
Patrón Reposado	49
Patrón Añejo	59
Patrón Silver	55
Patrón XO Cafe	42
<b>Armagnac</b>	<b>3cl</b>
Marquis de Puységur VSOP	36
Castarede VSOP 10 Y.O	48
<b>Brandy</b>	<b>3cl</b>
Klipdrift	30
<b>Calvados</b>	<b>3cl</b>
Château du Breuil Fine	41
<b>Cognac</b>	<b>3cl</b>
Hennessy VS	40
Hennessy VSOP	49
Hennessy XO	135

<b>Aperitifs / Liqueurs</b>	<b>3cl</b>
Amarula	30
Aperol	30
Aquavit Lysholm Linie	39
Archers Peach Schnapps	30
Campari	30
Chambord	41
Cointreau	39
Amaretto Disaronno	36
Drambuie	36
Frangelico	39
Galliano Authentico	36
Grand Marnier	39
Jagermeister	30
Kahlua	32
Limoncello Benalonga Argiolas	30
Martini Bianco	30
Martini Extra Dry	30
Martini Rosso	30
Malibu	28
Midori	36
Pimms	30
Pernod	32
Ricard	32
Southern Comfort	34
Teichenne Butterscotch	39
Tia Maria	34
Vaccari Sambucca	36

## Soft Drinks & Juices

<b>Soft Drinks</b>	17
Coca-Cola, Diet Coke, Sprite, Fanta, ginger ale, bitter lemon, soda water, tonic water	
<b>Mineral Water</b>	S / L
Still	
Al Ain	12 / 19
San Benedetto	18 / 25
Sparkling	
San Benedetto	18 / 25
<b>Chilled Juices</b>	22
Apple, orange, mango, pineapple, tomato	
<b>Energy Drinks</b>	36
Red Bull	

## Mocktails & Shakes

<b>Berry Blast</b>	30
Fresh berries, cranberry juice, elderflower syrup	
<b>Cranberry Cooler</b>	30
Cranberry juice, fresh mint, coconut cream, lemon juice	
<b>Iced Teas</b>	30
Lemon, lychee, peach	
<b>Milkshakes</b>	25
Chocolate, strawberry, vanilla	
<b>Melon Cooler</b>	30
Fresh watermelon, lemon juice, melon syrup	
<b>Southern Sun Punch</b>	30
Fresh orange, banana, guava, pineapple, grenadine	
<b>Watermelon &amp; Mint Breeze</b>	30
Fresh watermelon, fresh mint, pomegranate syrup	

# Hot Beverages

## Tea

**Organic English Breakfast** 32

A robust blend of premium organic black tea leaves from India, punctuated with a hearty finish

**Organic Earl Grey** 32

High-grown Ceylon and China black teas combined with the smoky citrus notes of bergamot fruit

**Green Tea Passion** 32

Fragrant blend of delicate green teas from Japan, China and Taiwan accented by tropical fruits

**Chamomile** 32

The finest Egyptian chamomile with mild sweet infusion and subtle honey overtones

**Jasmine Tea** 32

A mixture of green tea leaves with the aromatic natural flavour of jasmine flowers

**Traditional Moroccan Tea** 35

## Coffee

**American** 24

**Espresso** 23

**Double espresso** 28

**Cappuccino** 24

**Macchiato caldo** 24

**Latte macchiato** 23

**Café latte** 24

**Caramel latte** 27

**Turkish** 27

**Hot chocolate** 24

## Liqueur Coffee

**Calypso - Kahlua** 40

**Cream - Amarula** 40

**French - Grand Marnier** 40

**Irish - Jameson Whiskey** 40

**Italian - Amaretto** 40

**Jamaican - Spiced Rum and Tia Maria** 40