Balcon Terrace

The incarnation story...

Terra... Latin for "Earth", often resonates
a sensation of eternal purity and natural abundance.

Life is a cosmic celebration when kept holistic
and genuinely simple!

Food, on the contrary, over the years has often been garbed under labels of mix fusions, contemporary styling and lately, chemical infused molecular wizardry.

At Balcon Terrace... we deviate a little.
Here, the food embodies the culture of the Chef and his travels to corners of the world, not to forget his strong affinity to flavors from Japan and South East Asia.

We don't emphasize a particular ***"cuisine"*** or a ***"form"...***
but do focus on a strong connect between the ***"Master"***
and his ***"Ingredient".***

There is a popular saying, 'let the ingredients
do the magic.' I differ...

I proclaim... let the chef bring the "soul"
to the ingredients.

Nano Plates

Relatively small... Highly simple

Lobster aranchini, yuzu-truffle mayo	24
Roasted wagyu bone marrow, furikake dressing, crispy garlic toast	22
Octopus carpaccio, kaffir lime jelly, salmon ice cream	27
Dungeness crab taco, avocado relish, dynamite sauce	22
Tokyo hummus, shishito pepper, rice cracker	19
Spiced potli samosa, mint yoghurt raita	15
Vietnamese sugarcane prawn, nouc cham dressing	22
Pandan leaf chicken, sweet chilli dipping	22
F1 Japanese wagyu beef tataki, toasted sesame seeds, ponzu	24
Laksa espresso, chilli infused coconut foam	19

Small Plates

Celebration of tastes & textures

Golden fried soft shell crab, wasabi mayo, ume boshi chutney	65
Spiced salmon tartar, lotus stem crisps, yuzu – Japanese mayo	48
Ebi gyoza, ginger, green onion, toasted sesame, soy dressing	62
Fire cracker shrimps, honeyed sriracha dip	65
Seared aji tuna sliders, wasabi mayo, candied ginger	55
Steamed edamame, truffle mayo, Maldon salt	38
Crispy chicken wontons, peri-peri sauce	42
Yasai tempura, original dipping sauce	48
Raw papaya salad, Thai sweet basil, roasted peanut dressing	48
Yakitori Angus beef, soy tare, grilled leeks	62

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Maki Sensations

No rules... Pure inspiration

Allan 65
Salmon, spring onion, tanaki, tobiko, spicy sauce

Dynamite 65
Salmon, tobiko, takuan, teriyaki sauce, kani mayo

Surf n Turf 65
Wagyu beef, ebi tempura, tobiko, kyuri, Philadelphia cheese, spicy mayo

Dragon 65
Ebi tempura, tobiko, avocado, Japanese mayo, teriyaki sauce

Spider 74
Soft shell crab, kani, tobiko, kabayaki, Japanese mayo, avocado

California 62
Crab stick, cucumber, avocado, tobiko, Japanese mayo

Rainbow 74
Salmon, tuna, ebi, tako, avocado, tobiko, Japanese mayo, ikura

Scallops 62
Scallops, ebi, asparagus, avocado, tobiko, spicy mayo

Sushi / Sashimi

Handcrafted treasures	Sashimi / Nigiri 3 pcs	Sashimi / Nigiri 2 pcs
Ebi (Prawn)		30
Unagi (Roasted eel)		42
Hotate (Scallop)	48	42
Maguro (Tuna)	48	42
Sake (Salmon)	42	38
Tako (Octopus)		42
Ikura Gunkan (Salmon roe)		38

Sashimi Moriwase (12 Pcs) 135
Salmon, tuna, octopus, roasted eel

Nigiri Moriwase (10 Pcs) 135
Salmon, tuna, prawn, octopus, roasted eel

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Main to Share

Gastronomy flair

Phad Thai with lobster, shrimps, fried onion, roasted peanuts, bean sprouts	**104**
Chicken don buri, teriyaki glaze, pea shoots & sisho cress	**85**
Chicken tikka pizza, curried ranch dressing	**62**
Crispy congee lamb, bell peppers, sweet onion & dry chilli, served with jasmine rice	**85**
Steamed sea bream with lime, padi chili & palm sugar dressing, served with jasmine rice	**152**
Char-grilled F1 Japanese wagyu tomahawk, miso butter, shogun salad (Serves two)	**455**

Desserts

Collectibles from around the world

Asian bonsai, white chocolate mousse, matcha soil, green tea ice cream	**55**
Wasabi cheese cake, yuzu marmalade	**48**
Rhubarb crumble tart, Madagascar vanilla ice cream	**55**
Passion fruit pannacotta, Graham cracker crumble	**48**

Soft Drinks 22

Coca-Cola, diet cola, Sprite, Fanta, Ginger Ale,
Bitter Lemon, soda water, tonic water

Mineral Waters S / L

Still Al Bayan	**13 / 20**
Sparkling San Benedetto	**27 / 30**

Chilled Juices 22

Orange, mango, pineapple, apple or tomato

Fresh Juices 32

Orange, lemon, pineapple, green apple or watermelon

Energy Drinks 35

Red Bull

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Mocktails and Shakes

Melon Cooler 35
Fresh watermelon, lemon juice, melon syrup

Virgin Colada 35
Fresh pineapple, coconut cream

Southern Sun Punch 35
Fresh orange, banana, guava, pineapple, grenadine

Lemonance 35
Fresh lemon, blueberry jam, blueberry syrup, lemon juice, apple juice

Fruity Buster 35
A blend of fresh banana, peach, strawberries, orange juice

Passionate 42
Passion fruit juice, strawberry, rosemary, lemongrass

Black Dragon 42
Dragon fruit, blueberries, pineapple juice, lime cordial

Iced Teas 35
Traditional flavoured with fresh lemon, lychee or peach

Milkshakes 35
Chocolate, strawberry or vanilla

Hot Beverages 32

English Breakfast
A robust blend of premium organic black tea leaves, punctuated with a hearty finish

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

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

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

Traditional Moroccan Tea 35

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Coffee Selection

American	28
Espresso	29
Double espresso	34
Cappuccino	28
Macchiato caldo	28
Latte macchiato	29
Café latte	28
Caramel latte	29
Turkish coffee	34
Hot chocolate	29

Wines

Glass / Bottle

White Wines

Chenin Blanc — 40 / 180
Simonsig, South Africa

Sauvignon Blanc — 40 / 180
Argento, Argentina

Chardonnay Semillon, Stamp Series — 45 / 210
Hardys, Australia

Torrontes — 48 / 215
Bodega Norton, Argentina

Pinot Grigio IGT Delle Venezie — 55 / 255
Gabbiano, Italy

KC Sauvignon Blanc — 70 / 325
Klein Constantia, South Africa

Rosé Wines

Malbec Rosé — 40 / 180
Argento, Argentina

Cuvée Henri Fabre — 55 / 255
Rosé, France

Red Wines

Cabernet Sauvignon Shiraz — 40 / 180
Simonsig, South Africa

Malbec — 40 / 180
Argento, Argentina

Merlot — 55 / 235
Montes, Chile

Chianti Vernaiolo DOCG — 59 / 275
Rocca delle Macie, Italy

KC Cabernet Merlot — 70 / 315
Klein Constantia, South Africa

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Champagne and Sparkling

Glass / Bottle

Laurent Perrier Brut NV 115 / 575
France

Prosecco DOCG Valdo Millesimato NV 60 / 280
Italy

Classic Cocktails

Long Island Iced Tea 50
Rum, vodka, gin, Cointreau, tequila, lemon, Coca-Cola

Cosmopolitan 45
Vodka, Cointreau, cranberry, lime juice

Margarita 45
Frozen or straight up with tequila, triple sec, lime

Mojito 45
Rum, fresh mint, soda, lime juice, sugar syrup

Pina Colada 45
Light rum, pineapple juice, coconut cream

Gimlet 45
Gin, fresh lemon juice, lime syrup

Blue Ocean 45
Gin, blue curacao, Galliano, Sprite

Watermelon Tequila 45
Tequila, watermelon, blueberry, mint leaves

Mint Julep 45
Bourbon, brown sugar, mint leaves

Heavenly Breeze 45
Vodka, white wine, fresh pineapple, lemon juice, orange and lemongrass syrup

Signature Cocktails

Balcon Mojito 55
Choose your favorite flavor

M3 Sunset 55
Vodka, blue curacao, strawberry syrup, cranberry

Southern Siesta 55
Tequila, Campari, lemon juice, grapefruit juice, syrup

Pool Spritz 55
Aperol, sparkling wine, soda

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Alcoholic Beverages

Single Malt Whisky

Talisker Storm	45
Glenmorangie Original	48
The Macallan 12 Y.O Fine Oak	59
Dalmore Cigar Malt	112
Glenmorangie 18 Y.O	115

Standard Whisky

Johnnie Walker Red Label, J&B Rare, Jameson	39

Deluxe Whisky

Johnnie Walker Black Label	42
Johnnie Walker Gold Reserve	55
Johnnie Walker Blue Label	145
Johnnie Walker Platinum Label	132
Chivas Regal 12 Y.O	42

Bourbon and Rye

Jim Beam	35
Jack Daniel's	39
Canadian Club	39
Jack Daniel's Single Barrel	44

Gin

Gordon's	39
Plymouth	39
Hendrick's	45
Tanqueray No. Ten	48

Vodka

Smirnoff Red	35
Absolut	39
Belvedere Pure	48
Grey Goose	55
Elit by Stolichnaya	55
Roberto Cavalli	78
Beluga Gold	145

Rum

Matusalem Platino	35
Cachaça 51	35
Captain Morgan Black Spiced	39
Ron Zacapa Centenario 23 Años	95

Brandy

Three Barrel	35

Calvados

Fine Calvados, Château du Breuil	39

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Armagnac

Marquis de Puységur VS	39

Cognac

Remy Martin (Grand Cru) VS	46
Remy Martin V.S.O.P	59
Remy Martin XO	156

Tequila

Jose Cuervo Especial Silver or Gold	35
Patron Reposado	58
Patron Añejo Tequila	70

Aperitifs, Vermouths

Pimm's	35
Aperol	35
Campari	35
Martini Bianco	35
Martini Extra Dry	35
Martini Rosso	35
Ricard	38
Pernod	38
Jägermeister	38

Fortified Wines

Harvey's Bristol Cream	35
Tio Pepe Sherry	35
Taylor's Fine Ruby Port	39
Marsala Superiore DOC	39

Liqueurs

Amaretto Lazzaroni	35
Southern Comfort	35
Drambuie	35
Cointreau	35
Tia Maria	35
Bailey's Original	35
Limoncello Di Capri	35
Grand Marnier	42
Vaccari Sambuca	35

Bottled Beers

Stella Artois	35
Carlsberg	35
Corona Extra	35
Peroni	35
Beirut	35
Asahi Super Dry	39
Heineken	35
Amstel Light	35
Tiger	35

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Draught Selection

Stella Artois	39
Hoegaarden	45
Peroni	45
Heineken	39

Shisha Regular 90

Apple
Double apple
Strawberry
Lemon
Grape
Cherry
Orange
Mango
Mint
Watermelon
Salloum

Mixed Flavors 102

Lemon and Mint
Grape and Mint
Watermelon and Mint
Orange and Mint

Balcon Signature Mix 145

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