



SOUPS

CREAM OF TOMATO SOUP Fresh tomato & cream	12.00
VEGETABLE MANCHOW SOUP Young minced vegetable with coriander flavor	12.00
VEG LEMON CORIANDER SOUP Fresh Lemon & Coriander with young vegetable	12.00
MINISTRONE VEG SOUP The Italian style vegetable pasta soup	12.00
CREAM OF CHICKEN SOUP The Traditional style Cream & Chicken	12.00
TOM KHA KAI SOUP – SEAFOOD Thai Seafood Soup in coconut milk	24.00
CHICKEN HOT & SOUR SOUP Chicken – soya – chilly & Sour taste	15.00
CHICKEN MANCHOW SOUP Chicken minced with coriander flavor	15.00
CHICKEN BURGAL SOUP Chicken – Burgal & Lemon healthy soup	15.00
TOM YUM GOONG (SHRIMPS) Thai Style Spicy Shrimps Soup	24.00

SALADS

FATTOUSH SALAD Fine cuisine chef's delight, the favorite local salad with a twist	15.00
TRADITIONAL GREEK SALAD Iceberg, tomato, cucumber, onion rings, oregano dusted feta cheese & vinaigrette	15.00
MEXICAN CORN SALAD American corn, bell peppers, onion in a Chef Special salsa	15.00
HUMMUS Traditional Chickpeas Arabic starter / served with Arabic khuboos	10.00
MUTABLE A Traditional Arabic parsley salad	15.00
HAWAIIAN CHICKEN SALAD Roasted chicken pineapple & coleslaw	18.00

STARTERS - INDIAN

PANEER MAKAI KA SHEEKH KEBAB A unique combination of cottage cheese & corn cooked to perfection	22.00
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SUBZI SHEEKH KEBAB Mix vegetable minced & spice cooked to perfection	18.00
TANDOORI ACHARI ALOO Young potato, pickle & spice cooked to perfection	18.00
MIX VEG KEBAB PLATTER An array of veg kebabs for your taste buds	26.00
AATISH MURG TIKKA Succulent's chicken pieces marinated with Indian spice and cooked to perfection	24.00
PAHADI MURG TIKKA Succulent's chicken pieces marinated with Indian green spice and cooked to perfection	24.00
ZAFFRANI MURG KEBAB Chicken chunks marinated with rich cream, saffron, light spice and cooked to perfection	24.00
TANDOORI PRAWNS Prawns marinated with Indian spice & herbs and cooked to perfection	48.00
TERRACE TANDOORI MURG (FULL) Full chicken pieces marinated with Indian spice & herbs and cooked to perfection.	42.00
MUTTON SHEEKH KEBAB Fresh mutton minced marinated with Indian spice & herbs and cooked to perfection	26.00
MUTTON BEHARI KEBAB Fresh mutton strips marinated with Chef choice spices and cooked to perfection	26.00
NON – VEG KEBAB PLATTER An array of non-veg kebabs for your taste buds	60.00

MAIN-COURSE - INDIAN

PRAWNS POLICHEDU A spicy Malabar specialty cooked in traditional spices	48.00
PRAWNS MASALA Jumbo prawns cooked in Punjabi style	48.00
GOAN FISH CURRY Boneless fish chunk cooked in Goan style tangy & spicy	34.00
AMRITSARI FISH Boneless fried fish Amritsari style	34.00
CHICKEN TIKKA MASALA Tandoori Chicken Tikka cooked in spiced makhni gravy	32.00
KADHAI CHICKEN Chicken chunks, capsicum, onion cooked in flavored spices	30.00
BUTTER CHICKEN Tandoori spring chicken cooked in rich cream makhni sauce.	32.00



CHICKEN HARA MASALA Boneless chicken pieces cooked in chef special green chili sauce	32.00
CHICKEN LABABDAR Boneless chicken pieces cooked in light spices with onion & tomato gravy	32.00
CHICKEN HYDERABADI Boneless chicken pieces cooked in whole spices and green masala gravy	30.00
MUTTON HYDERABADI Tender Mutton pieces cooked in whole spices and green masala gravy	42.00
MUTTON ROGANJOSH Tender Mutton pieces cooked in whole array of spices in rogan gravy Kashmiri delicacy	42.00
MUTTON KADHAI MASALA Tender Mutton chunks cooked in whole spices with capsicums, onion cooked to perfection	42.00

MAIN-COURSE - INDIAN

MUTTON NOORANI BHUNA MASALA Tender Mutton chunks cooked in whole spices with capsicum, onion cooked thick gravy to perfection	42.00
MUTTON RARA MASALA Tender Mutton chunks cooked in whole spices with minced mutton, onion gravy cooked to perfection	42.00
PANEER PALAK Cream cottage cheese cooked with fresh spinach sauce and tempered with fresh garlic & cumin	28.00
PANEER MATAR MASALA Cottage cheese & green peas cooked in light spices with onion & tomato gravy	28.00
PANEER TIKKA MASALA Tandoori Paneer Tikka cooked in spiced makhni gravy	28.00
PANEER MAKHANWALA Cream cottage cheese cooked in rich cream Makhani sauce slightly sweet	28.00
KADHAI PANEER MASALA Cottage cheese chunks, capsicum, onion cooked in flavored spices & tomato gravy	28.00
VEGETABLE JALFREZI Mixed julienned Vegetables, capsicum, onion cooked in flavored spices & tomato gravy	22.00
MIXED VEG KORMA Mixed vegetables cooked in a Rich cream & cashew gravy	22.00
ALOO GOBI ADRAKI Two humble vegetable cooked in ginger & whole spice masala	18.00



BHINDI MASALA Baby okra cooked in spicy tomato gravy	18.00
DAL MAKHANI Black urad dal cooked in a spicy sauce of butter, cream, tomatoes, and herbs	18.00
YELLOW DAL TADKA Two lentils cooked together & tempered with Indian spices	14.00
DAL FRY MASKAWALA Lentils cooked & tempered with Indian spices and fried with salted butter	16.00

RICE PREPARATION

VEGETABLE PULAO Long grain basmati – vegetables & whole garam masala, scented with ghee, cooked to perfection	16.00
PEAS PULAO Long grain basmati – green peas & Jeera, scented with ghee, cooked to perfection	16.00
LIGHT SAFFRON RICE Long grain basmati & saffron, scented with ghee, cooked to perfection	16.00
JEERA RICE Long grain basmati tempered with Jeera and coriander	14.00
STEAM RICE Long grain basmati rice cooked to perfection	12.00
MIXED VEG DUM BIRYANI Mix vegetables cooked with spl flavor spice together with saffron flavor long grain rice simmered & served hot	18.00
PRAWN MASALA BIRYANI Jumbo Prawns cooked in chef spl spice & saffron flavor long grain rice mixed together, simmered & served hot	52.00
FISH DUM BIRYANI Boneless fish chunks cooked in chef spl spice & saffron flavor long grain rice mixed together, simmered & served hot	36.00
MURG DUM BIRYANI Boneless Chicken pieces cooked with spl flavor spice together with saffron flavor long grain rice simmered & served hot	34.00
MUTTON DUM BIRYANI Mutton with bones cooked with spl flavor spice together with saffron flavor long grain rice simmered & served hot.	38.00

ROTI PREPARATION

TANDOORI ROTI Pure flour Indian oven baked Bread	04.00
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PLAIN NAAN / BUTTER NAAN Eggs, banana & Butter	06.00
STUFFED KULCHA / STUFFED PARATHA (Choice of mix-vegetables- potato & onion)	14.00
LACCHA PARATHA	06.00
KHEEMA NAAN Stuffed with Mutton Kheema	19.00

SIDE DISHES

ALOO CHANA CHAAT	10.00
MINT & POTATO RAITA	10.00
MIX VEG RAITA	12.00
PINEAPPLE RAITA	12.00
ALOO ANAR KA RAITA	12.00
PLAIN YOGHURT	05.00

MAIN-COURSE -INTERNATIONAL

LOBSTER THERMIDORE Lobster meat cooked in a rich cream & baked.	150.00
BAKED LOBSTER IN MEXICAN SALSA Lobster meat cooked in spicy Mexican salsa, cheese cream & baked.	150.00
GRILLED FISH IN 7 HERBS SAUCE Fish fillet marinated with herbs & olive oil, layered with unique 7 herbs cream sauce	48.00
GRILLED CHICKEN IN PERIPERI SAUCE Chicken fillet marinated with herbs, paprika & olive oil, layered with chef's sun dried tomato periperi sauce.	48.00
PEPPER STEAK WITH SAUTEED VEGGIES All-time favorite Steak glazed with peppery sauce	50.00
GRILLED LAMB CHOPS Lamb chops uniquely marinated & layered with Espagnole sauce	50.00
CHICKEN STROGENOFF Succulent's chicken strips, mushroom cooked in veloute sauce served with parsley butter rice	48.00
FRIED FISH & CHIPS Bone less fish fillet spiced & crumbed fried served with fries	44.00
GRILLED PRAWNS WITH PARSLEY RICE Jumbo prawns lightly marinated and grilled served with butter parsley rice.	50.00
HERB CRUSTED GRILLED FISH IN LEMON BUTTER SAUCE Bone less fish fillet crusted with herbs glazed with butter lemon and served with parsley rice	48.00



STARTERS - ARABIC

COLD MEZZEH Hummus – Babaganoush- Lebnah- Mutabboul	24.00
HOT MEZZEH Kebbeh- Lamb kebab- Lamb Chops & Chicken Sausage	62.00
PRAWNS GRILLED Jumbo Prawns cooked in fresh garlic sauce	48.00
CHICKEN SHEEKH KEBAB Marinated minced chicken cooked to perfection in a clay oven, served with mint yoghurt dip	32.00
KEBAB INTABLEH Chef Special minced lamb mixed with Halloumi cheese, pistachio & mushroom, served with mint yoghurt dip	38.00
KEBAB HALLABI Chef Special minced lamb mixed with pine nuts, unique flavor served with spiced burnt tomato yoghurt dip	38.00
SAFFRON FISH KEBAB Chef Special saffron fish chunks cook to perfection, unique flavor served with saffron garlic yoghurt dip	32.00
FALAFEL An authentic Arabic vegetable starter	18.00
TERRACE ARABIC PLATTER A chef spl platter with seafood, lamb & chicken kebabs to relish	60.00
BATATA HARRA A crispy, spicy, sizzling hot savory	18.00
BALILA Boiled chick peas with pine seeds for pure eating moments	18.00
MUSAKAA Fried eggplant, diced tomatoes, green & red peppers, onions & chick peas mixed with a homemade tomato sauce	24.00
GRAPES VINE LEAVES Vine leaves stuffed with rice, tomato, parsley and fresh mint	24.00
KEBBEH Ground sirloin mixed with cracked wheat & stuffed with spiced beef & cashew nuts fried in vegetable oil	36.00

MAIN COURSE - ARABIC

HAMOUR GRILLED Fresh hamour marinated with chef spl spice, lemon & olive oil served with char grilled veggies or Arabic brown rice	48.00
HAMOUR FRIED Fresh hamour fillet marinated with chef spl spice, emon & olive oil, golden crumbed fried served with spicy potato wedges or Authentic tartar sauce	48.00



LOBSTER GRILLED Jumbo lobster grilled to perfection served with char grilled veggies	150.00
TIGER PRAWNS GRILLED Tiger Prawns grilled to perfection served with char grilled veggies	150.00
SHISH TAWOUK Succulents chunks of chicken marinated with chef spl spices, lemon & olive oil, served with French fries.	34.00
MEDITERRANEAN GRILLED CHICKEN Char grilled chicken breast served on traditional Turkish pilaf covered with a sensational mushroom sauce, grilled potatoes & beetroot	48.00
TERRACE ROAST CHICKEN Full chicken marinated with chef spl spice served with saffron pilaf and char grilled veggies	48.00
TERRACE SPICY FRIED CHICKEN Spicy chicken breast crumbed fried served with potato wedges, grilled potatoes & mushrooms	48.00
LOUBIEH BEL ZEIT A pure traditional vegetarian dish with green Beans	20.00
MOSAKAET BETINJIN A Lebanese specialty eggplant dish served with a twist	20.00
LAHAMB BAMIA SALOONA Lamb Cubes & Okra cooked in Arabic flavor	38.00
DEIJAJ SALOONA Arabian chicken curry	34.00
SAMAK HAMOUR SALOONA Hamour fish cooked in Arabic style	34.00
SAMAK SAYADIEH A middle eastern dish with a combination of Fresh Fish & Long grain rice	42.00
CHICKEN MATCHBOOSH A Bahraini dish, Arabic spiced chicken and long grain rice cooked together & loved all over the middle east	38.00
MUTTON KABLI Fresh lamb cooked with Arabic spices-dry fruits simmered with saffron spiced rice	40.00
BROWN ARABIC RICE Arabic specialty brown rice with pine nuts	18.00
STEAM RICE Plain Steam Rice	10.00
BUTTER GARLIC NAAN Clay baked fresh bread with butter & garlic	10.00



BUTTER ZATAR NAAN Clay baked fresh bread with butter & zatar LABNEH	12.00
STARTERS – CHINESE	
SESEME FRIED FISH Fresh Boneless fish pieces marinated with Chinese spice & fried	26.00
PRAWNS CHILLY DRY Jumbo prawns stir-fried in a spicy Chinese spice served dry	48.00
CHICKEN LETTUCE WRAP Stir fried chicken served in crispy wrapped lettuce	24.00
CHICKEN BANGKOK STYLE Succulents chicken cooked to perfection in Bangkok style	24.00
CHICKEN CHILLI OYSTER Succulents chicken green chilly & Oyster sauce blends to perfection	24.00
MONGOLIAN CHICKEN DRY Chicken chunks cooked to perfection in Mongolian style	24.00
CHICKEN MANCHURIAN – DRY Stir fried chicken chunks in coriander flavor Manchurian sauce served.	24.00
DRUMS OF HEAVEN Drum sticks cooked in a spicy hot garlic sauce	18.00
BUTTER FRIED PRAWNS Jumbo prawns cooked in garlic butter	38.00
FISH IN HOT GARLIC – DRY Boneless fish chunks cooked in fresh garlic hot spice sauce	26.00
GOLDEN FRIED PRAWNS Jumbo prawns crumbed fried served with hot chili sauce	38.00
MAIN-COURSE - CHINESE	
LOBSTER IN XO SAUCE Lobster meat cooked in 5 spice & XO sauce served with steam rice and crispy vegetables	150.00
LOBSTER IN BEIJING STYLE Lobster meat cooked in Chef spl hot spice & Schezwan sauce served with steam rice and vegetables	150.00



PRAWNS IN HOT GARLIC SAUCE Jumbo Prawns cooked in fresh garlic & hot spice sauce	48.00
PRAWNS IN CHILLY SAUCE Jumbo prawns marinated with spice mix sauces stir fried with green pepper & chillies	48.00
FISH IN SCHEZWAN SAUCE Crispy Fish Chunks tossed with fresh garlic Schezwan sauce	34.00
FISH IN HOT GINGER GARLIC SAUCE Crispy Fish Chunks tossed with fresh ginger & garlic sauce	34.00
FISH IN CHILLY OYSTER SAUCE Fish Chunks marinated in oyster sauce and stir fried in fresh green chillies	34.00
CHICKEN IN MANCHURIAN SAUCE Battered fried chicken chunks in coriander flavor Manchurian sauce	30.00
KUNG PAO CHICKEN Chicken chunks marinated with burnt red chillies, bell peppers and cashew nut in celery soya sauce	32.00
CHICKEN IN BANGKOK STYLE Chicken chunks marinated with Chinese spices, red chillies & Red bell peppers, cooked in Bangkok Style	30.00
CHICKEN IN SCHEZWAN SAUCE Crispy Chicken Chunks cooked with fresh garlic Schezwan sauce	30.00
CHICKEN & MUSHROOM IN CHILLY OYSTER SAUCE Crispy Chicken Chunks and Fresh Mushrooms cooked with fresh green chillies & oyster sauce	32.00
CRISPY CHICKEN CHUNKS cooked with fresh ginger & garlic sauce	30.00
DEVEILED CHILLY CHICKEN Crispy Chicken Chunks cooked with fresh green chillies & oyster sauce, dark soya sauce, crushed black pepper & fresh green chillies	32.00
DEVEILED CHILLY MUTTON Crispy Mutton Strips cooked with fresh green chillies & oyster sauce, dark soya sauce, crushed black pepper & fresh green chillies	40.00
CRISPY LAMB HONEY CHILLY Crispy Mutton Strips cooked with fresh green chillies & dark soya sauce, crushed black pepper & fresh green chillies & honey	40.00
CHILLY MUTTON Crispy Mutton Strips cooked with onion & capsicum chunks in oyster sauce, dark soya sauce, crushed black pepper & fresh green chillies	40.00
MUTTON MANCHURIAN Tender Mutton cubes battered fried cooked in coriander flavor Manchurian sauce	40.00



RICE & NOODLES PREPARATION	
VEGETABLE FRIED RICE	14.00
BURNT GARLIC SPINACH RICE	14.00
ORIENTAL VEG RICE	14.00
SCHEZWAN VEG FRIED RICE	16.00
VEGETABLE HAKKA NOODLES	14.00
SCHEZWAN VEG HAKKA NOODLES	14.00
SCHEZWAN VEG FRIED RICE & NOODLES	16.00
BURNT GARLIC NOODLES	14.00
PRAWNS FRIED RICE	42.00
CHICKEN FRIED RICE	22.00
MIXED NON-VEG FRIED RICE	28.00
TRIPLE SCHEZWAN CHICKEN FRIED RICE	28.00
CHICKEN HAKKA NOODLES	22.00
SCHEZWAN CHICKEN NOODLES	22.00
SPICY HOT GARLIC PRAWN NOODLES	42.00
AMERICAN CHOPSUEY	34.00
CHICKEN CHOW MEIN	
DESSERTS	
GULAB JAMUN	12.00
CHOCOLATE BROWNIES with ICE-CREAM	20.00
OUMALI (REGULAR / SUGAR FREE)	17.00
FRESH FRUIT VANILLA GATEAUX	17.00
CHOCOLATE EXCESS PASTRY	17.00
CHOCOLATE & CARAMEL PASTRY	17.00
STRAWBERRY CHEESE CAKE	17.00
TIRAMISU	17.00
CHOCOLATE PUDDING	15.00
SOFT BEVERAGES	
SOFT DRINKS -330.ML	5.00
MINERAL WATER-500 ML	2.00
MINERAL WATER – 1.5 –LTR.	5.00



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