



TERRACE GRILL

APPETIZERS & SALADS

Jumbo Prawns Cocktail	6.500	Escargot Marinated with garlic, butter and herbs	7.750 / 14.000 ½ dozen / dozen	Mixed Herbal Salad Cherry tomato, cucumber, crostini and balsamic vinaigrette	5.000
Crispy Calamari Served with tomato onion salad	6.500	Caesar Salad	4.500 / 5.800 Small / large	JarJir Salad Tomato, roasted pine seeds, dry figs, chimichuri & balsamic dressing	5.000
Fresh Buffalo Mozzarella Salad Aged balsamic dressing	6.000	Scottish Smoked Salmon Salad bouquet crostini, capersberry and lemon	7.000	TG Salad Baby gem lettuce, brie cheese, walnut, orange, strawberries, honey mustard dressing	5.500
Pan Fried Foie Gras With caramelized apple	6.000				

SOUP

Lobster & Crab Bisque	6.000	Mushroom Soup With truffle essence	5.500	Gumbo Soup	5.000
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STEAKS, CHOPS AND CHICKEN

Angus Beef Fillet Mignon 8 oz / 12 oz With pan fried foie gras	14.250 / 16.500 16.250 / 18.500	Signature Duo 4oz angus beef fillet, 4oz wagyu fillet	23.000
Angus Rib Eye Steak 10 oz	16.000	Angus Beef Porter House Steak 18oz	18.000
Angus Sirloin Steak 10 oz	12.000	Grilled Lamb Loin	14.000
Angus Prime Rib 12oz	17.000	Lamb Shank Served with mash potato	13.000
Angus Beef Brochette	13.000	Grilled Chicken Breast	12.000
Wagyu Fillet 8 oz	28.000		

FISH AND SEAFOOD

TG Seafood Platter Hammour, lobstertail, shrimps served with mushroom and ragout	18.500
Grilled Whole Lobster Tail	16.000
Crispy Skinned Salmon	12.000
Grilled Gulf Prawns	13.000
Grilled Whole Tiger Prawns	18.000
Lobster Tail Thermidor	23.500
Pan Seared Scallop (6pcs)	17.000
Grilled Hammour with Tarragon	14.000

SIGNATURE DISHES

Wagyu Beef Burger	16.000
Angus Beef Burger With foie gras	9.000
Surf & Turf Fillet mignon 8oz with your choice of surf: 3 jumbo prawns Lobstertail	18.500 21.000
Angus Fillet 8 oz Danish blue & panko crust Gremolata crust Coffee rubbed	15.250
Angus Rib Eye 10 oz with Raclette Cheese	18.500

SIDE ORDER

Fried Onion Rings	3.500
Grilled Asparagus	3.000
Grilled Vegetables	3.000
Portobello Mushroom	4.000
Sautéed Mushroom Caps	4.000
Steamed Vegetable	2.600
Steamed Broccoli	2.800
Creamy Spinach	2.600
TG Mixed Leaves with balsamic	2.500
Cheddar mac & Cheese	2.500
Roasted Root Vegetables	3.000
Gratinated / grilled broccoli	3.000
Glazed carrot	3.000
Raclette Cheese	3.000

SAUCES

Hollandaise / Béarnaise / Creamy Mushroom / Creamy Pepper / Lemon Garlic / Garlic Cream / Lamb Jus / Demi Glace / Lemon Butter / BBQ Sauce
Paprika Butter / Steak Butter

POTATO

2.500

Loaded Baked Potato With cheddar cheese
Baked Jacket Potato With butter
Simply Buttery Mash

Potato Au Gratin
Herbs Roasted Mini Potato
Steak Fries

French Fries With tomato salsa & sour cream
Sweet Potato Fries
Soft Polenta With parmesan

* If you are concerned about food allergies, please alert your waiter prior to ordering

* The above mentioned prices are in Kuwaiti Dinar.



SWEET CORNER

**TG Signature Marriott
Key Lime Pie
3.000**

**Rockslide Brownie
3.500**

**Flourless Chocolate Torte
4.000**

**Blueberry White Chocolate
Cheese Cake
3.900**

**Apple Pie
4.500**

**Traditional Bread Pudding
4.300**

**New York Cheese Cake
4.600**

**Selection of Ice Cream
Vanilla, Chocolate, Strawberry
4.600**

**Seasonal Fresh Fruit Platter
5.200**

**Warm Chocolate Lava with
Vanilla Ice Cream
5.200**

