

Typhoon

TERRACE

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MENU

Typhoon Terrace was born from the legacy of the ever standing Typhoon lounge at Gulf Hotel Bahrain, it envisions a new era of dining and lounging which is Asian-inspired. We imagined a culinary journey which would capture the beat of Asian-style fast casual dining in the midst of a bustling lounge environment.

CHOTTO

Potato & Leek TomYum Soup 🍷 🍷 BD 4.5

Creamy leek and potato soup infused with tom yum spice mix and topped with crispy fried shallots and chives

Bo Tai Chan (Vietnamese Carpaccio) 🍷 🍷 BD 13

Angus beef tenderloin topped with chili yuzu dressing, home-made crack sauce, chili crisp dollops, parmesan cheese and chives

Sea Bass Crudo, Thai Green Curry Cream 🐟 🍷 BD 11.2

Ponzu cold poached sea bass, with a base of Thai green curry cream and topped with red chili caviar and French caviar, coconut cream dollops and plum reduction

Grilled Chicken Satay 🍷 🍷 BD 6.7

Chicken satay skewers served with side of peanut cream & lemongrass salsa

Wagyu Com Chay 🍷 🍷 BD 16

Wagyu sirloin grade 8+ on top of crispy Japanese rice, topped with French caviar and served with side of tahini soy aioli

Bang Bang Cauliflower/Chicken 🍷 🍷 BD 4.9

Deep fried cauliflower or chicken bites topped with toasted sesame and chili, BD 5.2 served with a side of crack sauce

Shrimp Toast Bites 🐟 🍷 🍷 BD 5.2

Served with side of chili honey and sweet sambal

Crispy Corn Ribs, Lime Cilantro Aioli 🍷 🍷 BD 5.7

Deep fried crispy corn, tossed in a homemade spice mix, served with a side of lime cilantro aioli and chives

SWEET STORM

Deconstructed Sticky Rice Mango 🍷 🍷 BD 6.1

Biscoff crumble, lychee reduction, sticky rice, Thai sliced mango and coconut pandan cream

Cocoa Blackforest 🍷 🍷 BD 5

Dark chocolate cake, milk chocolate, Thai cherry sauce, boba tea ice cream and topped with cocoa powder and shaved chocolate flakes

Bread Pudding Crème Brûlée 🍷 🍷 BD 6.1

Pan perdu style bread pudding, torched plum sugar and white sugar; vanilla ice cream and toffee sauce

FARMERS MARKET

Glass Noodle Salad 🐟 🍷 BD 6

Blanched glass noodles, poached shrimps, Thai style citrus chili dressing with chopped carrots, cucumbers, and onions

Spicy Tuna Salad on Crispy Rice 🍷 🍷 BD 8

Rice cracker bowl, mixed greens, blue fin tuna cubes, togarashi and wasabi avocado mousse

Thai Laab rolls 🍷 🍷 BD 5.9

Thai style laab rolls with chicken stuffing, creamy green sauce, chili oil and tamarind plum reduction

Goma Salad 🍷 🍷 BD 4.2

Cucumber rolls, sweet sambal, homemade crispy gremolata and red chili jam

Kale Salad 🍷 🍷 BD 6.2

A mix of Thai and American kale, sliced mango & green apple, caramelized walnuts and plum glazed cherry tomatoes

THE MAIN ACT

Black Angus Sirloin, Nam Jim Jaew 🍷 🍷 BD 19

Charcoal grilled sirloin steak, served with a side of Aji sauce and topped with homemade nam jim jaew

Wagyu Sando, Nikki Cream Sauce 🍷 🍷 BD 19

Wagyu sirloin grade 8+, nikkei cream sauce inside white toast bread with gojuchang glaze

Pulled Massaman Pockets 🍷 🍷 BD 11

Roti canai pockets, with pulled lamb masaman topped with potato matchesticks and crispy onion

Green Curry Platter 🍷 🍷 BD 12

Classic Thai green curry (chicken/shrimp), mixed salad, charred chili, crispy garlic, Thai sambal and optional side of rice (steamed or garlic)

Seared Sea Bass, Miso Brown Butter Cream 🐟 🍷 BD 16.5

Miso marinated sea bass, steamed and pan-seared topped with spring onion ribbons and chives

Thai Steamed Fish, Roasted Peanut Gremolata 🐟 🍷 BD 15

Asian-style steamed baby hamour with sweet garlic sauce and finished with peanut gremolata

🍷 Gluten | 🐟 Fish | 🥛 Dairy | 🍖 Meat | 🌰 Nuts | 🍷 Soya | 🍗 Poultry

All prices are in Bahraini Dinars and are inclusive of service charge and all applicable taxes.