THE TERRACE

MENU

Main Course

Enjoy your choice of à la carte, complemented by our curated buffet selections:

Salad Bar | Sushi & Sashimi | Dessert Station | Soup of the Day | Kids Corner

Smoked BBQ Pork Ribs

Slow-smoked pork ribs glazed with house BBQ sauce, served with baked potato and charred corn ribs.

Suggested Pairing:
Caliterra Reserva, Merlot, Colchagua, Chile $9.00

Honey Walnut Shrimp

Tempura shrimp, sweet potato, candied walnuts, and finished with a sesame-almond glaze.

Suggested Pairing:
Cupcake Rose, California, USA $9.00

Korean Yangnyeom Chicken

Crispy double-fried chicken tossed in a bold Korean sweet & spicy gochujang glaze, finished with toasted sesame seeds and fresh scallions for a perfect balance of heat, sweetness, and crunch.

Suggested Pairing:
Wente Riverbank Riesling, Aroyo, Seco, California $10.00

Sicilian Rotini

Rotini pasta with eggplant, roasted tomatoes, capers, olives, garlic, basil, marinara sauce, and Parmesan cheese.

Suggested Pairing:
Ménage à Trois Pinot Noir, California $11.00

Grilled Salmon

Grilled salmon served with red rice, tropical fruit salsa, cauliflower purée, and tomatoes.

Suggested Pairing:
Calvet, Chardonnay, Bourgogne, France $10.50

Tinaktak Loco Moco

Island-style loco moco featuring savory Chamorro tinaktak beef over red rice, topped with a soft poached egg and finished with rich coconut gravy.

Suggested Pairing:
Les Jamelles Pinot Noir, Pays d'Oc, South of France $8.50

$40 per person