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TERRENAL

# OUR STORY

Step through the stone textured entrance, along the greenery  
& into a metallic structure that spirals like DNA at the heart of Terrenal.

A symbol of nature, design, and connection.

Where nature meets nurture - and dining becomes something deeper.  
Our food is an extension of the space: thoughtful, comforting, & rooted in nature.

Crafted with seasonal ingredients and global inspiration,  
every dish is meant to nourish and connect—something familiar, yet entirely new.

This is more than a place to eat. It's a space to feel, to share, & to slow down.

Welcome to the renaissance of contemporary dining.

# FOOD MENU

# SALADS

## Beetroot Carpaccio

Arugula, Goat cheese, Caramelized walnuts  
with Orange vinaigrette.  
400

## Smoked Salmon & Crab

Smoked salmon, shredded Crab, Avocado, Caper, Dill,  
Lettuce, Heart of palm & Lemon Dijon dressing.  
600

## Burrata

Roasted bell pepper, Sun dried tomatoes, topped  
with toasted Almond, fresh Basil, Mint & Pesto.  
530

## Chili Beef Salad

Beef tenderloin, Glass noodles, Carrots, Tomatoes,  
Chinese cabbage & Thai lime dressing.  
650

## Crispy Duck Salad

Crispy duck, Baby spinach, Daikon cress, Thai dressing,  
toasted Almonds & Grape fruit.  
475

## Tropical Seafood

Marinated Octopus and Shrimp, Green apple, Orange,  
Bell pepper, Lettuce, Coconut flakes & Lemon  
Coriander infused oil.  
530

# RAW & MARINATED

## Beef Carpaccio

Delicately sliced beef with our signature lime soy sauce,  
japanese truffle mayo, crisp leeks & pickled peppers.  
860

## Sea Bass Ceviche

In Tiger milk, Caviar, Orange wedges,  
Dried orange flakes & Chili.  
465

## Salmon Tataki

Seared salmon, Guacamole, Wasabi,  
Ponzu sauce, Togarashi.  
550

## Zesty Shrimp Aguachile

Marinated shrimp, Avocado, pickled Cucumbers,  
pickled Onion, Green pepper and Cilantro salsa.  
420

# STARTERS

## Grilled Baby Calamari

With Taro Garlic mousse, Bottarga bits, Charcoal tapioca & Lemongrass caviar.  
600

## Calamari Fritti

Fried Squid with zucchini noodles & Tartar sauce.  
520

## Grilled Octopus

Grilled capsicum, Lemon butter sauce.  
650

## Shrimp Tempura

Crispy fried spicy shrimps, Bang Bang sauce.  
475

## Brown Butter Truffle Steak

Fillet with Brown butter truffle sauce served with fried Wild chestnut mushrooms.  
950

## Shrimp Andalouse

Glazed with Garlic Oyster sauce, Asparagus, and Sesame.  
450

## Chilean Tiger Shrimps

Jumbo Shrimps with Chilean lime sauce.  
850

## Scallops & Caviar

pan seared scallops topped with Caviar served with Buerre Blanc Sauce.  
800

## Honey Sriracha Salmon

Glazed with Honey Sriracha sauce & Nori crisps.  
695

## Korean Chicken

Fried chicken bites, Gochujang chili sauce, pickled Cucumbers.  
400

## Truffle Fries

With Truffle paste & Parmesan.  
250

## Edamame

Edamame beans with Truffle oil.  
300

## Cheese Platter

Five artisanal kinds of Cheese, Red grapes, Walnuts, Salted crackers.  
940

# TACOS

## Tuna

Marinated tuna & Avocado in a crispy taco shell.  
430

## Salmon Nori

Fresh Salmon, Pineapple, Avocado, Sushi rice,  
Spicy mayo, Crispy fried Nori taco.  
375

## Crispy Fish

Mojo Verde, Pickled onions, Sour cream  
dressing in a soft tortilla.  
345

# SUSHI

## Ebi Tempura - 8 pcs

Fried shrimp, Avocado, Crispy rice, topped with Cream cheese, Teriyaki sauce.  
385

## Sunset Roll - 8 pcs

Shrimp tempura, Smoked salmon, Avocado, Cream cheese topped with seared salmon, Hot sauce.  
520

## Salmon Dozo

Salmon, Fried shrimp, Crab tempura topped with avocado, seared salmon, Black caviar & spicy Dozo sauce.  
595

## Philadelphia Roll - 8 pcs

Fresh Salmon, Cream cheese, Avocado, topped with Smoked salmon, Teriyaki sauce.  
495

## California Roll - 8 pcs

Salmon, Crab, Avocado topped with Masago caviar.  
450

## Lemon Roll - 6 pcs

Fresh Salmon, Crab, Cream cheese topped with Spicy mayo and chives.  
385

## Shrimp Crunchy Roll - 4 pcs

Fried shrimp, Avocado, Cream cheese, covered in Teriyaki sauce.  
355

## Kryptonite Roll

Tuna Saku, Sriracha, Lemon, Shrimp, Salmon, Orange.  
575

## Tobiko Shrimp Roll

Shrimp, Cream cheese, Spicy mayo, Teriyaki sauce, Caviar, Spring onion.  
355

## Chilli Parmigiano

Parmesan Cheese, Smoked Salmon, Shrimp, Salmon, Spicy mayo, Togarashi.  
565

NIGIRI	SASHIMI
Salmon - 355	Salmon - 475
Shrimp - 305	Tuna - 440

# MAINS

## Fillet Mignon

Premium imported Beef Fillet  
Served with your choice of a side and sauce.  
1450

## Miso & sorrel Sea Bass

Sea Bass fillet, Miso, Sorrel, Ginger, Steamed rice.  
900

## Salmon Fillet

Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.  
**OR.** Grilled Salmon: Vierge Sauce.  
Served with your choice of a side.  
1000

## Tuscan Chicken

Pan seared chicken breast, sundried tomato,  
Cream sauce. Served with your choice of a side.  
560

## Ribeye Steak

American Angus, five marble scores.  
Served with your choice of a side & sauce.  
2050

## Veal Schnitzel

Fried veal cutlet, sides of potato and sweet potato wedges,  
Hot Berry sauce, Cheese sauce.  
860

## Truffle Pappardelle

Fresh Pappardelle pasta, smoked Cheese,  
Black truffle, Parmesan.  
660

## Pistachio Trofie Pasta

Pistachio pesto, Cream,  
Parmesan cheese, roasted pistachio.  
660

## Lime seafood Spaghetti

Shrimp, Octopus, Calamari,  
Lime cream, grated Parmesan.  
850

## Bloody Mary shrimp pasta

Jumbo shrimp glazed with lemon  
garlic butter & spaghetti with  
our signature Beetroot Tabasco sauce.  
725

## Truffle Rigatoni & Cheese

Pasta Rigatoni, smoked cheese,  
Truffle cream, Parmesan.  
520

## Duck Confit Gnocchi

Asparagus, sundried tomatoes,  
Parmesan cheese & home made Gnocchi.  
485

## Mushroom Risotto

Shiitake, Portobello,  
White mushroom, Parmesan.  
600

## Shrimp Risotto

Shrimp biscue, Jumbo shrimp &  
Parmesan cheese.  
700



# TO SHARE

## T - bone

1kg T-Bone Angus steak,  
served with your choice of 3 sides & 3 sauces.  
4200

## Chateaubriand

600g Premium Imported Beef tenderloin topped with herb butter,  
served with your choice of 3 sides & 3 sauce  
3350

# SIDES

Herbed Potato Wedges - 175

Steamed Jasmine Rice - 175

Mashed Potato - 175

House Salad - 175

Creamy Black Rice - 250

Asparagus - 250

# SAUCES

Smoked Peppercorn

Black Pepper

Mushroom

Creamy Gorgonzola

Argentinian Chimichurri

# DESSERTS

## Mont Blanc

A delicate tart filled with vanilla bean Chestnut custard  
& chestnut cream.  
350

## Snickers bar

Chocolate sponge cake with nougat caramel,  
Peanuts covered in chocolate ganache.  
330

## Chocolate Fondant

Belgian chocolate served on chocolate butter crumble  
& vanilla ice cream.  
330

## Tiramisu

Made with rich creamy Mascarpone cheese,  
savoiardi biscuits dipped in Coffee, Cocoa powder.  
330

## Tropical Mango Coconut Cake

Moist coconut sponge, fresh mango compote & coconut cream.  
300

## Honeycomb Cheesecake

Honey biscuit base, topped with crushed Honeycomb.  
290

Please inform our staff if you have any allergies or dietary restriction,  
as some dishes may contain any of the below allergens:  
Nuts - Peanuts - Dairy - Seafood - Soy - Eggs

