

- NIBBLES

ITALIAN MARINATED OLIVES

with rosemary, garlic, and lemon

SWEET POTATO FRIES

harissa spiced vegan mayo

JAPANESE SPICY TAMARI ROASTED NUTS

GLUTEN FREE PITA BREAD

maldon sea salt

SOUP & SALADS

- TENDER PEA AND LEEK SOUP

with fresh basil oil

NEW ZEALAND OCTOPUS

prawn, fennel, and lime salad

AVOCADO ICEBERG WEDGES

with eggplant and mustard cream dressing

NORWEGIAN FJORD TROUT TARTARE

with burnt butter and almond

CHOPPED SALAD

with tahini and zaatar

BURRATA

chargrilled grapes and basil

CHEESE AND COLD CUTS

- CHEESE BOARD

Two Servings - \$35 | Four Servings - \$45

comte 14 Mois, 24 aged parmigiano reggiano, pont i'veveque, danish blue cheese, pyrenees brebis, figs, pate de coing, charcoal crackers

ITALIAN CHARCUTERIE PLATTERS

Two Servings - \$35 | Four Servings - \$45

milano salami, chorizo, swiss smoked coppa ,18 aged prosciutto ham, gherkins, pitted olives, almonds, pickled baby radish, sundried prunes, and figs



Indulge in a thoughtfully curated selection of dishes inspired by classic brasserie flavors, reimagined with a fresh and modern touch. Our Brasserie Menu at Isabel brings together vibrant ingredients, rich flavours, and timeless culinary techniques to create a dining experience that is both comforting and refined. From hearty mains to light, flavourful bites, each dish is crafted with high-quality, carefully sourced ingredients to delight every palate.

Join us at Isabel and savor a menu that celebrates the art of good food, great company, and elevated dining.

MAINS

- PERUVIAN AVOCADO BUTTER ON TOAST

with tomatos salsa

SCRAMBLED ZAATAR TOFU

with avocado and cucumber

SUMAC MARINATED FREE RANGE CHICKEN

with red grapefruit, avocado and baby argula salad

APPLEWOOD SMOKED CHICKEN SANDWICH

with bacon, lettuce and avocado

SEARED DUCK

spiced cherry glaze, orange purple cabbage

HARISSA MARINATED BEEF SIRLOIN

with pepper and lemon sauce

PANFRIED NORWEGIAN SALMON

with organic broccolini and pine nut salsa

- NOODLES & PASTA
- FUSILLI PASTA

with fresh basil pesto, anchovies, italian pecorino cheese and iranian pistachios

- CHEFS SIGNATURE SOBA NOODLES

with pistachios lime cardamon and avocado

THREE CHEESE RAVIOLI

with buttered garlic shrimps, chardonnay sauce

Puddings

FRESH CANADIAN BLUEBERRY

almond and lemon cake

SWEET AND SALTY CHEESECAKE

cherries

VANILLA CUSTARD

with roasted fresh california strawberry and rhubarb

SPRITZER

APEROL SPRITZ	\$24
<i>aperol, prosecco, orange</i>	
HUGO SPRITZ	\$24
<i>elderflower, prosecco, lime</i>	
LIMONCELLO SPRITZ	\$24
<i>limoncello, prosecco, lemon</i>	

SIGNATURES

ITALY 3 WAY	\$28
<i>lemon infused gin, campari, limoncello, tonic</i>	
HUNTERS ELIXIR	\$28
<i>gin, vanilla, lemon, champagne</i>	
LUCIFER	\$28
<i>smoky whiskey, angostura bitter, maple</i>	
POLO ROYALE	\$28
<i>gin, passionfruit, lemon, chartreuse</i>	
IT'S IN BEETROOTS	\$28
<i>vodka, beetroot, lemon, ginger, grapefruit</i>	
CITRON VERT & ÉPICES	\$28
<i>gin infused with lemongrass and cardamom, tonic water</i>	

CLASSICS

NEGRONI	\$24
<i>french gin, campari, sweet vermouth</i>	
MARTINEZ	\$24
<i>gin, sweet vermouth, maraschino cherry</i>	
CAIPIRINHA	\$24
<i>abelha organic cachaca, lime, sugar</i>	
MOSCOW MULE	\$24
<i>vodka, lime, ginger beer</i>	
CHARLIE CHAPLIN	\$24
<i>gin, apricot brandy, lime</i>	
PAPER PLANE	\$24
<i>rye, aperol, amaro, lemon</i>	
LYCHEE MARTINI	\$24
<i>lychee liqueur, gin</i>	

CHAMPAGNE

FRENCH 75	\$24
<i>gin, lemon, lavender, champagne</i>	
KIR ROYALE	\$24
<i>blackcurrant liqueur, champagne</i>	
PEACH ROYALE	\$24
<i>peach liqueur, champagne extra brut</i>	

RUM

RON ZACAPA 23 YRS OLD	\$22
DIPLOMATICO EXCLUSIVA RESRERVA	\$18
PLANTATION 3 STAR WHITE RUM	\$18
PLANTATION HAITI XO	\$22

VODKA

BELUGA NOBLE	\$22
BELUGA GOLD	\$35
ABSOLUTE ELYX	\$16
MAJA'S RASPBERRY VODKA	\$26



SIGNATURE COLD PRESSED ORGANIC JUICES

Our house-made juices offer high vibrations that embrace balance with beauty, wellness, wisdom and love to nurture our personal and planetary ecosystems.

Each bottle is packed with nutrients from raw enzymes, vitamins, trace minerals, antioxidants and other phytonutrients found in fresh fruits and vegetables.

CITRUSY COOLER	\$18
<i>(Improves Heart Health & Vision)</i> <i>beetroot, apple, carrot, lemon, ginger & turmeric</i>	
IMMUNIZATION	\$18
<i>(Immunity Booster & Vitamin C Enhancer)</i> <i>orange, lemon, coconut water, lucuma, baobab, probiotics & burdock root</i>	
BREEZY SUMMER	\$18
<i>(Stress Reliever & Soothes the Soul)</i> <i>red apple, orange, lemon, watermelon, lucuma & baobab</i>	
TROPICAL	\$18
<i>(Immunity Builder & Cools Your Body)</i> <i>red apple, mint, lemon, watermelon, chia seeds & acai</i>	
THE TONIC	\$18
<i>(Detox & Colon Cleanser)</i> <i>celery, green apple, lemon, cucumber & ginger</i>	

ORGANIC SMOOTHIES

ANCIENT VIBES	\$18
<i>a satisfying blend of orange, mango, carrot, ginger, and turmeric to enhance your immunity.</i>	
WIDE AWAKE	\$18
<i>a harmonious blend of cocoa, maca, cauliflower, espresso and almond butter to nourish your mind and sooth your soul.</i>	
COCO GREENERY	\$18
<i>a swirl of coconut milk, spinach, kale, avocado and flaxseed for heart health, increased weight loss, and protection against disease.</i>	
PINK FLAMINGO	\$18
<i>crafted with red dragon fruit, soy milk, honey, chia seeds and spirulina, this blend is rich in antioxidants. dragon fruit's high supply of vitamin C and carotenoids may offer immune-boosting properties</i>	

TROPICAL HEALER	\$18
<i>blueberries, banana, lemon, mint, charred honey pineapple and blue spirulina. excellent source of manganese to nourish your skin, aid your digestion and boost your energy</i>	

KOMBUCHA

STRAWBERRY LEMONADE	\$16
LIME MINT	\$16
YUZU	\$16

GIN

KI NO BI GIN FROM KYOTO	\$26
<i>yuzu, ginger, tea</i>	
MONKEY 47 DRY	\$24
<i>lavender, gooseberry, citrus, juniper</i>	
BRASS LION DRY	\$24
<i>ginger blossom, lemongrass, pomelo</i>	
IRON BALLS	\$22
<i>pineapple, coconut, citrus fruits</i>	

AGAVE

ARTENOM 1579 BLANCO	\$28
ARTENOM 1146 ANEJO	\$35
ARTENOM 1414 REPOSADO	\$30
ALIPUS SAN BALTAZAR GUELAVILA	\$22

BEER

KONA BIG WAVE HAWAIIAN GOLDEN ALE	\$22
BREWDOG WINGMAN SESSION IPA	\$24
JAPANESE-STYLE LAGER FROM 4 PINES	\$18
4 PINES ULTRA LOW (0.05%)	\$22

Coffee

The Black&White4c by Thermoplan is an innovative fully automatic machine that delivers excellent Coffee and Espresso.

ESPRESSO (single/double)	\$6/8
LONG BLACK	\$8
FLAT WHITE	\$8
LATTE	\$8
CAPPUCCINO (hot/iced)	\$8

Milk Options:
Organic Whole / Organic Skim / Soy / Oat / Almond

TEA SELECTION

CHAMOMILE	\$10
<i>soft and soothing, these rare chamomile flowers boast a rich honey aroma</i>	
ENGLISH BREAKFAST	\$10
<i>this classic was originally blended as an accompaniment to the traditional English breakfast</i>	
FRENCH EARL GREY	\$10
<i>a fragrant variation of the great classic</i>	
JASMINE GREEN	\$10
<i>an aromatic and delightfully refreshing green tea</i>	

H2O

ACQUA PANNA (250ml/750ml)	\$5/12
SAN PELLEGRINO (250ml/750ml)	\$5/12