

ISABEL BRASSERIE

NIBBLES

-  Japanese Spicy Tamari Mixed Nuts \$16
-  Sweet Potato Fries, Harissa Spiced Vegan Mayo \$14
-  Italian Marinated Olives with Rosemary, Garlic & Lemon \$12
-  Gluten-Free Pita Bread, Maldon Sea Salt \$10

SOUPS & SALADS

-  Norwegian Fjord Trout Tartare with Burnt Butter & Almond \$29
- New Zealand Octopus, Prawn, Fennel & Lime Salad \$19
-  Avocado Iceberg Wedges with Eggplant & Mustard Cream Dressing \$19
-  Chopped Salad with Tahini, Feta & Zaatar \$19
-  Burrata, Chargrilled Grapes & Basil \$19
-  Tender Pea & Leek Soup with Fresh Basil Oil \$17

NOODLES & PASTA

- Three Cheese Ravioli with Buttered Garlic Shrimps, Chardonnay Sauce \$25
-  Fusilli Pasta with Fresh Basil Pesto, Anchovies, Italian Pecorino Cheese & Iranian Pistachios \$19
-  Chef's Signature Soba Noodles with Pistachios, Lime, Cardamon & Avocado \$19

 Vegetarian

Prices are subject to a 10% service charge & prevailing government taxes.

CHEESE BOARDS & ITALIAN CHARCUTERIE PLATTERS

-  Comte 14 Mois, 24 Aged Parmigiano Reggiano, Pont l'Eveque, Danish Blue Cheese, Pyrenees Brebis, Figs, Pate de Coing, Charcoal Crackers
One Serving \$25 Two Servings \$35

Milano Salami, Chorizo, Swiss Smoked Coppa, 18 Aged Prosciutto Ham, Gherkins, Pitted Olives, Almonds, Pickled Baby Radish, Sun-dried Prunes & Figs
One Serving \$25 Two Servings \$35

MAINS

-  Harissa Marinated Beef Sirloin with Pepper & Lemon Sauce \$39
- Seared Duck, Spiced Cherry Glaze, Orange Purple Cabbage \$39
- Pan-Fried Norwegian Salmon with Organic Broccolini & Pine Nut Salsa \$34
- Sumac Marinated Free-Range Chicken with Red Grapefruit, Avocado & Baby Arugula Salad \$24
-  Apple Wood Smoked Chicken Sandwich, Bacon, Lettuce & Avocado \$19
-  Scrambled Zaatar Tofu, Avocado, Cucumber \$19
-  Peruvian Avocado Butter on Toast with Tomato Salsa \$19

DESSERTS

- Fresh Canadian Blueberry, Almond & Lemon Cake \$14
-  Sweet & Salty Cheesecake with Cherries \$14
- Vanilla Custard with Roasted Fresh California Strawberries & Rhubarb \$14

SIGNATURE COCKTAILS

Italy 3 Way	\$28
Lemon-Infused Gin, Campari, Limoncello, Tonic	
Hunter's Elixir	\$28
Gin, Vanilla, Lemon, Champagne	
Lucifer	\$28
Smoky Whiskey, Angostura Bitters, Maple	
Polo Royale	\$28
Gin, Passionfruit, Lemon, Chartreuse	
It's in BeetRoots	\$28
Vodka, Beetroot, Lemon, Ginger, Grapefruit	
Citron Vert & Épices	\$28
Gin infused with Lemongrass and Cardamom, Tonic Water	

CLASSIC COCKTAILS

Negroni	\$24
French Gin, Campari, Sweet Vermouth	
Martinez	\$24
Gin, Sweet Vermouth, Maraschino Cherry	
Caipirinha	\$24
Abelha Organic Cachaça, Lime, Sugar	
Moscow Mule	\$24
Vodka, Lime, Ginger Beer	
Charlie Chaplin	\$24
Gin, Apricot Brandy, Lime	
Paper Plane	\$24
Rye, Aperol, Amaro, Lemon	
Lychee Martini	\$24
Lychee Liqueur, Gin	

AGAVE

ArteNOM 1146 Añejo	\$35
ArteNOM 1414 Reposado	\$30
ArteNOM 1579 Blanco	\$28
Alipús San Baltazar Guelavila	\$22

RUM

Plantation Haiti XO	\$22
Ron Zacapa 23 Years Old	\$22
Plantation 3 Stars White Rum	\$18
Diplomático Reserva Exclusiva	\$18

VODKA

Beluga Gold	\$35
Maja's Raspberry Vodka	\$26
Beluga Noble	\$22
Absolut Elyx	\$16

KOMBUCHAS

Strawberry Lemonade	\$8
Lime Mint	\$8
Yuzu	\$8

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SIGNATURE COLD PRESSED ORGANIC JUICES

Organic Greens + Apple Lemon Ginger	\$14
Organic Celery, Cucumber, Kale, Romaine, Parsley, Dandelion, Apple, Lemon, Ginger	
Organic Heavenly	\$14
Organic Granny Smith Apple, Cucumber, Pineapple, Kiwi, Spinach, Broccoli	
Organic Hardcore Greens	\$14
Organic Celery, Cucumber, Collard Greens, Swiss Chard, Parsley, Ginger	
Organic High Vibe	\$14
Organic Granny Smith Apple, Pineapple, Beet, Rose Water, Lemon	
Organic Summer Berry	\$14
Mix Berries, Watermelon Juice	

ORGANIC SMOOTHIES

Ancient Vibes	\$15
A satisfying blend of Orange, Mango, Carrot, Ginger, and Turmeric to enhance your immunity.	
Wide Awake	\$15
A harmonious mix of Cocoa, Maca, Cauliflower, Espresso, and Almond Butter to nourish your mind and soothe your soul.	
Coco Greenery	\$15
A swirl of Coconut Milk, Spinach, Kale, Avocado, and Flaxseed for heart health, increased weight loss, and protection against disease.	
Pink Flamingo	\$15
Crafted with Red Dragon Fruit, Soy Milk, Honey, Chia Seeds, and Spirulina — this antioxidant-rich blend supports immunity with Vitamin C and carotenoids.	
Tropical Healer	\$15
A refreshing mix of Blueberries, Banana, Lemon, Mint, Charred Honey Pineapple, and Blue Spirulina — an excellent source of Manganese to nourish skin, aid digestion, and boost energy.	
Organic Bohemian Raspberry Smoothie	\$15
Organic Pitaya, Banana, Raspberry, Pineapple, Coconut Water, Lemon	

H2O

Acqua Panna	(250ml / 750ml)	\$5 / \$12
San Pellegrino	(250ml / 750ml)	\$5 / \$12

SHOTS

Good Gut Shot	\$8
Ginger Juice, Apple Cider Vinegar, Cayenne Pepper, Pau d'arco, Wild Oregano Extracts	
Wellness Shot	\$8
Carrot, Lemon, Ginger, Garlic Juices	
Tumeric Liquid Gold	\$8
Organic Lemons, Ginger, Turmeric, Cayenne Pepper	
Germ Warfare Shot	\$8
Filtered Water, Lemons, Colloidal Silver, Reishi Powder, Elderberry Extract, Garlic Extract, Grapefruit Seed Extract, Wild Oregano	
Golden Force Shot	\$8
Citrus, Beet, Ginger, Turmeric, Cayenne Pepper, Colloidal Silver	

SPRITZ COCKTAILS

Aperol Spritz	\$24
Aperol, Prosecco, Orange	
Hugo Spritz	\$24
Elderflower, Prosecco, Lime	
Limoncello Spritz	\$24
Limoncello, Prosecco, Lemon	

CHAMPAGNE COCKTAILS

French 75	\$24
Gin, Lemon, Lavender, Champagne	
Kir Royale	\$24
Blackcurrant Liqueur, Champagne	
Peach Royale	\$24
Peach Liqueur, Champagne Extra Brut	

PREMIUM GIN

Ki No Bi Gin (Kyoto)	\$26
Yuzu, Ginger, Tea	
Monkey 47 Dry	\$24
Lavender, Gooseberry, Citrus, Juniper	
Brass Lion Dry	\$24
Ginger Blossom, Lemongrass, Pomelo	
Iron Balls	\$22
Pineapple, Coconut, Citrus Fruits	

BEER

BrewDog Wingman Session IPA	\$24
Kona Big Wave Hawaiian Golden Ale	\$22
4 Pines Ultra Low (0.05%)	\$22
Japanese-Style Lager by 4 Pines	\$18

COFFEE

Latte (hot / iced)	\$8
Flat White (hot / iced)	\$8
Cappuccino (hot / iced)	\$8
Long Black (hot / iced)	\$8
Espresso (single / double)	\$6 / \$8

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

TEA SELECTIONS

Chamomile	\$8
Soft and soothing with a gentle honey aroma.	
English Breakfast	\$8
A timeless blend to complement your morning ritual.	
French Earl Grey	\$8
Floral and fragrant, a refined twist on the classic.	
Jasmine Green	\$8
Light, aromatic, and refreshingly smooth.	