

ISABEL BRASSERIE

STARTERS & SIDES

 **Crispy Truffle & Parmesan Fries** \$16

Golden fries tossed with aromatic truffle oil, freshly grated Parmesan, sea salt, and finished with chopped chives.

 **Chopped Salad with Tahini, Feta & Za'atar** \$19

Peppers, Roma tomatoes, cucumbers, and fresh herbs tossed in tahini dressing, finished with feta and aromatic za'atar.

 **Burrata, Chargrilled Grapes & Basil** \$22

Creamy burrata paired with sweet chargrilled grapes, fresh basil, aged balsamic, and extra virgin olive oil — a balance of richness and brightness.

Norwegian Fjord Trout Tartare with Burnt Butter & Almond \$29

Finely diced Norwegian fjord trout dressed with nutty burnt butter, toasted almonds, citrus zest, and extra virgin olive oil. Served with delicate microgreens.

SOUPS & CHEESE

 **French Onion Soup** \$22

Slow-caramelised onions simmered in rich beef broth with thyme and sherry, topped with golden Gruyère cheese toast.

Artisanal Cheese Selection

One Serving \$25 | Two Servings \$35

Comté 14 Mois, 24-Month Aged Parmigiano Reggiano, Pont l'Évêque, Danish Blue, Pyrénées Brebis. Served with figs, pâte de coing, and charcoal crackers.

MAINS

 **Fusilli with Fresh Basil Pesto, Pecorino & Iranian Pistachios** \$19

Al dente fusilli tossed in house-made basil pesto, finished with Italian pecorino and crushed Iranian pistachios.

Smoked Salmon Burger \$24

Smoked salmon layered with avocado and lemon-dill dressing in a toasted brioche bun.

 **Truffle Mushroom Risotto** \$29

Creamy carnaroli rice with wild mushrooms, black truffle, Parmesan, and herb oil.

Seared Duck with Spiced Cherry Glaze & Purple Cabbage \$34

Crisp-skinned duck finished with spiced cherry glaze, served with braised purple cabbage and orange zest.

Open-Fire Grilled Sirloin \$36

Char-grilled sirloin served with house-made mustard and slow-roasted garlic.

Pan-Fried Norwegian Salmon with Grilled Gem Lettuce \$36

Seared Norwegian salmon with charred gem lettuce and lemon butter emulsion.

DESSERTS

 **Gelato** \$14

Madagascar Vanilla | Salted Caramel | Hazelnut

 **Lemon Meringue Tart** \$14

Buttery tart shell filled with bright lemon curd and topped with lightly toasted meringue.

 **Valrhona Chocolate Fudge** \$14

Rich, smooth Valrhona chocolate fudge with a melt-in-the-mouth finish.

 Vegetarian

All prices are subject to a 10% service charge and prevailing government taxes.

cultivate

STARTERS & SIDES

At Cultivate, we craft pure, nutrient-rich dishes designed to inspire mindful eating — supporting wellness, vitality, and longevity.

Sweet Potato Fries with Spicy Mayo 17

Crisp organic Japanese sweet potatoes served with house-made harissa vegan mayonnaise.

Crispy Fried Kale Leaves with Salted Chilli Spice 19

Young organic kale, lightly baked and seasoned with Maldon salt and chilli spice for a crisp, addictive crunch.

Chaat Roasted Japanese Sweet Potatoes with Tamarind & Coriander Chutney 22

Roasted organic sweet potatoes layered with tangy tamarind dressing and creamy coconut yoghurt made from 100% organic coconuts.

Classic Hummus with Za'atar & Orange Oil 22

A timeless Middle Eastern staple dating back to 13th-century Egypt. Blended chickpeas with roasted garlic, warm spices, and finished with fragrant orange oil.

ORGANIC SALADS

Our salads celebrate the season's finest organic produce. Naturally alkaline-forming, raw plant-based ingredients help restore balance and nourish from within.

Avocado Iceberg Wedges with Eggplant & Mustard Cream Dressing 22

Finished with roasted almonds — a light, modern interpretation of the classic Caesar.

Chopped Kale & White Bean Salad 22

Avocado, pumpkin seeds, sunflower seeds, toasted hazelnuts, and maple Dijon dressing. Protein-rich and beautifully balanced.

Heirloom Tomato & Herb Salad 22

Roasted plums, pomegranate, nori, sesame salt, and a light soy mirin dressing — a refreshing meeting of Mediterranean produce and Japanese influence.

SOUPS & CHEESE

Vegan Cheese Platter One Serving 27 | Two Servings 37

Artisanal cashew-based cheeses crafted using traditional techniques and modern plant-based innovation.

Soup of the Day 22

Served with freshly baked gluten-free bread.

MAINS

Our mains draw inspiration from global traditions — each dish prepared with warm, natural ingredients and vibrant flavours.

Pasta Casarec 26

Roasted peppers, heirloom tomatoes, thyme, smoked Spanish oil, and toasted pine nuts.

Smoked Onion & Asparagus Risotto 29

Slow-stirred in vegetable broth, finished with grated lemon rind — a comforting Northern Italian classic.

Whole Roasted Portobello Mushroom 29

With sun-dried tomatoes, caramelised onions, sumac spice, and creamy butterbean mash.

Pad Thai Rice Noodles 35

Baked tofu, beansprouts, mangetout, chillies, lime, and roasted peanuts in a tangy tamarind sauce — a classic Thai favourite.

SUPERFOOD EARTH BOWLS

Nutrient-dense, antioxidant-rich, and thoughtfully balanced — our Earth Bowls are designed to energise and nourish.

Cauliflower Earth Bowl 24

Crispy kale, avocado, Japanese cucumber, sriracha lemon oil, and organic red and brown rice. Served warm.

Soba Noodles with Broccoli 24

Served chilled with ginger, sesame, and maple dressing.

Vegan Earth Bowl 24

Organic quinoa, broccolini, avocado, seasonal vegetables, and creamy Goma dressing. Served warm.

GLUTEN-FREE DESSERTS & ORGANIC DAIRY-FREE ICE CREAM

All desserts are gluten-free and plant-based, crafted with nutrient-rich ingredients for indulgence without compromise.

70% Dark Chocolate Layer Cake 19

Moist cocoa sponge layered with velvety dark chocolate ganache. 100% plant-based and nut-free.

Classic Tiramisu 19

A vegan, alcohol-free interpretation layered with espresso-soaked sponge and silky plant-based cream.

Vegan Gelato 19

Madagascan Vanilla | Peanut Butter & Jelly | Strawberry