

Isola Bella

Appetizers

Zucchini carpaccio, feta, mint, almonds, peaches in a ginger coulis, lime & basil	\$ 20
Deep-fried old cheddar corn fritters, pineapple, mango & cilantro relish, beet mayonnaise	\$ 21
Beef tataki surrounded with brown sugar & coffee, tahini, pickled rhubarb, asparagus, pecan nuts	\$ 22
Argentinian shrimps poached in butter, shrimp oil, fennel, apple & confit lemon salad, crispy dill	\$ 23

Tartares

Salmon, dulce furikake, mirin plum, green onion, sesame oil, miso and yuzu mayo, Japanese peanuts and pistachio crumble	\$ 18 / \$ 36
Angus Prime beef tenderloin, pickles, white onion, old cheddar, iceberg, grilled sesame, homemade Big Mac mayo, potato matchsticks	\$ 19 / \$ 38
Tuna, guacamole, Asian pear, lime, wasabi mayo, ginger and soya sauce, chives, wonton	\$ 20 / \$ 40
Rosemary cold smoked saddle of rabbit, grilled hazelnut oil, cocoa nib, dried blueberries, porcini powder, shredded sage	\$ 22 / \$ 44

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Main courses

Carbonara style fazzoletti, pork belly & ricotta, pepper bechamel, guanciale chips, pecorino, confit egg yolks.....	\$ 34
Farfalle, maple carrot cream, scallops, bacon, green peas, browned butter panko	\$ 36
Risotto, speck, confit garlic sour cream, parley & mint, pickled turnips, napa cabbage, pepperoncini	\$ 40
Pan-seared tuna steak, wakame, shiso & cucumber salad, ponzu condiment, puffed rice	\$ 45
Grilled Black Angus hanger steak, apple gastric, gorgonzola kabocha aligot, tender braised leeks.....	\$ 52
Veal sweetbread medallion, tarragon & mustard sauce, roasted Brussel sprouts with pancetta, Jerusalem artichoke chips, raspberry gel	\$ 55

*** *Ask for our secret menu... available in limited quantities* ***

*** *Add \$ 7 and get a chef's salad or the soup of the day, and a coffee or tea* ***

Desserts

Chocolate cake, caramelized apple, maple meringue	\$ 12
Pear Mille-feuille, vanilla Diplomat cream, salty butter caramel	\$ 12

Children's Menu

Pasta with Alfredo, tomato or rosée sauce / Chicken tenders (4) and fries	\$ 15
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