

# CAVIAR

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## TRÉSOR

50g of Siberian sturgeon  
caviar served on ice s

880

## BELUGA ROYAL

50g of Huso Huso caviar  
served on ice s

3,500

# FLATBREAD & SOURDOUGH

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## MUSHROOM 85

Mixed portobello and oyster  
mushroom with truffle on  
sourdough D, C

## BURRATA 90

Burrata topped with  
kalamata olives, green olives  
and fresh herbs on sourdough D, C

## BEEF CARPACCIO 95

Angus beef carpaccio  
with truffle, wild rocket and  
Parmesan on traditional  
southern Italian flatbread,  
"Carta di Musica" D, C

## AVOCADO 65

Sliced avocado on a base of  
cream cheese, black pepper  
and lime on traditional  
southern Italian flatbread,  
"Carta di Musica" D, C

# STARTERS

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## EDAMAME 35

Salty / Spicy C / Iris Seasoning

## GUACAMOLE 45

Iris' guacamole with peppers  
and chia seeds, served with  
crispy tortilla chips

## BEEF BRESAOLA 60

Sliced beef bresaola topped with  
aged Parmesan, fresh rocket and  
aged balsamic D

## GLAZED SHORT RIBS 65

Slow-cooked spicy caramelized  
beef short rib cubes C

## SPICY ROCK CHICKEN 60

Yoghurt-marinated fried chicken breast  
served with sweet chilli sauce A, D, C

A - ALCOHOL | D - DAIRY | N - NUTS | S - SHELLFISH | G - GLUTEN

ALL PRICES ARE INCLUSIVE OF 5% VAT

# STARTERS

## CRISPY FETA 55

*Lightly fried feta cheese served with fresh oregano, white sesame, cinnamon and honey* D, G

## FRIED CALAMARI 55

*Lightly battered fresh calamari served with aioli* D, S

## BURRATA 110

*125g of fresh burrata served with heirloom tomatoes and lemon marmalade* D

## TRUFFLE COMTÉ 70

*Melted Comté in crispy dough topped with fresh summer black truffle* D, G

## GRILLED OCTOPUS 75

*Grilled octopus served with red bell pepper mousse* D, S

## TERIYAKI BEEF 90

*Teriyaki-marinated seared Angus beef topped with fresh lemon wedges* G

## CHEF'S SPECIAL

### WAGYU SANDO

*Wagyu beef fillet with katsu sauce in Japanese milk bread* D, G

145



### ROYAL LOBSTER ROLL

*Mixed fresh lobster meat topped with caviar* S, D

115

# STARTERS

## TACOS

### **CHICKEN**

Lightly fried chicken breast, pico de gallo and aioli served in soft shell tacos D

60

### **BEEF**

Prime beef tenderloin cubes, smoked vegetable mousse, guacamole, parsley and lime served in soft shell tacos N

70

### **GOAT CHEESE**

Goat cheese, mint, cucumber and walnuts served in hard shell tacos D, N

60

### **GRILLED CALAMARI 75**

*Grilled calamari served with homemade sauce vierge S*

### **TENDERLOIN CUBES 75**

*Grilled pineapple and tenderloin cubes served with truffle mango mint*

### **BEEF BOA 55**

*18 hour slow-cooked marinated ribs topped with black sesame, parsley and jalapeño in a steamed bun C*

### **DUCK BOA 55**

*Duck confit with hoisin sauce in a steamed bun C*

### **ROCK SHRIMP TEMPURA 70**

*Deep fried rock shrimp mixed with sweet chilli mayonnaise D, S*

### **TRUFFLE FRIES 55**

*Thick hand-cut potatoes topped with creamy black truffle sauce D*

### **IRIS MINI BURGERS 100**

*Graded beef patties with cheese, lettuce, tomato and chef's burger sauce D, G*

# SALADS

## GREEK 65

*Oxheart tomatoes, cucumber, olives,  
onion, bell peppers, caper berries  
and red wine vinaigrette D*

## DATE NIGHT 65

*Mixed greens, local dates, shaved almonds,  
goat cheese and orange blossom dressing D*

## DUCK 75

*Sakura mix tipped with duck confit,  
watermelon and hoisin sauce N*

## TERIYAKI STEAK 85

*Grilled teriyaki tenderloin, mixed greens,  
mushroom, crispy onion and  
aged balsamic vinaigrette C*

## KING CRAB

*Fresh king crab, red & purple potatoes,  
green beans, onion, radish, basil and  
lemon-mustard dressing S*

105

## CHICKEN SOBA 60

*Grilled marinated chicken breast,  
soba noodles, Chinese cabbage,  
carrot and lemon-mustard dressing*

## GREEN SALAD 60

*Mixed greens with avocado and  
light French mustard dressing*

## WATERMELON & FETA 60

*Watermelon cubes served with feta cheese,  
honey and micro mint D*

## IRIS SALAD 60

*Quinoa, avocado, garden tomatoes, kale,  
carrot, red bell peppers and citrus oil*

## URAMAKI ROLLS

### IRIS CALIFORNIA 75

*Shrimp, crab, tobiko,  
avocado* D, S

### CRISPY SALMON 75

*Salmon, avocado, crispy tempura,  
salmon topping* D, G

### SPICY TUNA 75

*Fresh tuna, black sesame,  
spicy mayonnaise,  
spring onion* D

### SHRIMP TEMPURA 75

*Shrimp tempura, avocado,  
tobiko, crispy tempura* D, S, G

### IRIS SPECIAL 85

*Shrimp, crab, hamachi, tuna,  
avocado, salmon topping* D, S

### HAMACHI 75

*Hamachi, cucumber,  
shiso leaves, yuzu tobiko,  
ponzu sauce* G

## RAW SELECTION

### SASHIMI (2PCS) 45

*Salmon | Tuna | Hamachi* S

### NIGIRI (2PCS)

*Salmon | Tuna | Hamachi* 50  
*Beef* 60

### CRISPY SPICY TUNA 60

*Raw yellowfin tuna cubes with  
spicy light Japanese mayonnaise  
on crispy rice* D

### SPICY CRUNCHY SALMON 70

*Fresh salmon, crispy tempura and  
spicy Japanese mayonnaise* D, G

### TUNA TARTARE 70

*Fresh tuna tartare with  
avocado mousse* D

### IRIS SPECIAL NIGIRI 90

*Nigiri selection with fresh black  
truffle, yuzu, shiso leaves and caviar* S

## CEVICHE

### TUNA 75

*Fresh tuna in sambal oelek and  
lemon juice with watermelon*

### SALMON 75

*Fresh salmon with coconut cubes,  
cucumber and citrus juice*

### SEA BASS 80

*Fresh sea bass with lime, cucumber,  
coriander and fresh jalapeño*

### MUSHROOM 70

*Mixed portabello &  
button mushrooms with  
lemon herb juice*

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# MAINS

## **GRILLED SALMON**

*Sesame crusted salmon with  
passionfruit sauce and  
creamy potato D*

160

## **ASPARAGUS RISOTTO**

*Carnaroli rice with asparagus  
and Parmesan D*

120

## **JUMBO PRAWNS**

*Grilled jumbo prawns brushed with  
orange butter and served with arugula D, S*

185



## **TRUFFLE RIGATONI**

*Rigatoni pasta with button mushrooms,  
Parmesan and fresh truffle sauce D, G*

120

## **BABY CHICKEN**

*Free-range baby chicken marinated in lemon  
and fresh herbs, charcoal-grilled and served  
with arugula, baked potatoes and lime*

145

# MAINS

## **STRIPLOIN**

*Australian Wagyu A6 served with  
wasabi chimichurri A*

210

## **STEAK AND FRIES**

*Australian beef tenderloin served with  
chef's special sauce and fries A, D*

200

## STEAK

### **TOMAHAWK STEAK**

Australian Wagyu Tomahawk  
A9 served with a selection of  
vegetables and homemade  
rosemary demi-glace sauce A

800

### **TENDERLOIN**

Australian whole beef tenderloin  
(min 1kg) served with roasted  
vegetables and a selection of  
homemade sauces A, D

800

## **LAMB CHOPS**

*Australian lamb chops served with arugula,  
Datterini tomatoes and rosemary sauce A*

175

## SIDES

CAVIAR  
SPOON (5g)  
75

FRENCH  
FRIES  
40

GREEN  
SALAD  
40

BAKED  
POTATO  
40

GREEN  
BEANS  
35

MASHED  
POTATOES D  
35

SAUTÉED  
MUSHROOMS  
35

GRILLED  
VEGETABLES  
40



## DESSERTS

### **ICE CREAM SANDWICH 55**

*Vanilla ice-cream in homemade  
chocolate chip cookies with  
hot chocolate sauce D, G*

### **PAIN PERDU 75**

*French toast served with  
caramel and vanilla ice-cream D, G*

### **BAKED CHEESECAKE 55**

*Baked cheesecake served  
with blueberry sauce D, G*

### **WARM CHOCOLATE BROWNIE 60**

*Warm chocolate brownie served  
with vanilla ice-cream D, N, G*

### **MOCHI 65**

*Ask your waiter for our  
selection of Mochi D*

### **CHOCOLATE FONDANT 65**

*Warm chocolate fondant served  
with vanilla ice-cream D, G*

### **ICE-CREAM & SORBET 55**

*(3 scoops)*

*Ask your waiter for our selection  
of ice-cream and sorbet D*

### **IRIS DESSERT PLATTER 210**

*A selection of Iris' signature desserts D*

### **IRIS FRUIT PLATTER 160**

*A selection of fresh fruit*