

CAVIAR

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

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

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 BAO 55

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

DUCK BAO 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 lettuce, tomato and chef's burger sauce C

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*

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

ALL PRICES ARE INCLUSIVE OF 5% VAT

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