

STARTERS

Edamame	40
<i>Salty / Spicy G</i>	
Crudit� Platter	60
<i>Selection of raw vegetables served with tapenade</i>	
Cheese Platter	125/250
<i>Chef's selection D</i>	
Fried Feta	60
<i>Oshemelli wrapped feta cheese and truffle honey D, G</i>	
Octopus Carpaccio	90
<i>Octopus topped with harissa, served with a citrus dressing and extra virgin olive oil</i>	
Salmon Tostada	110
<i>Fresh salmon served with aioli sauce on a corn tortilla D, S</i>	
Beef Skewers	125
<i>Beef served with pineapple and passion fruit sauce with Japanese mayonnaise D</i>	
Chicken Skewers	70
<i>Chicken marinated in teriyaki sauce and served with sesame seeds D, G</i>	
Spinach Artichoke Dip	55
<i>Mixed cheese, spinach and artichoke dip and served with tortilla chips D, G</i>	

FROM THE OVEN

Baked Potato	65
<i>Served with shiso butter and lime D</i>	
Baked Feta	55
<i>Feta phyllo dough with toasted nuts and honey D, G</i>	

SALADS

Cauliflower	70
<i>Avocado, basil, caramelised walnuts and served with orange dressing N</i>	
Quinoa	75
<i>Mixed quinoa, orange, chickpeas, Datterino tomatoes and served with avocado mousse</i>	
Burrata Beetroot	90
<i>Burrata with gold and red beetroot, snow peas and balsamic reduction D</i>	
Greek [For Two]	125
<i>Oxheart tomatoes, cucumbers, olives, onion, caper berries and red wine vinaigrette A, D</i>	

SALADS

Crab	115
<i>Fresh king crab, potatoes, green beans, avocado, Datterino tomatoes, dill and lemon-mustard dressing S, D</i>	
Endive	75
<i>Mâche salad, Parmesan, caramelised pistachios, baby asparagus and beetroot mousse N, D</i>	
Mixed Garden	65
<i>Mixed greens with avocado and light French mustard dressing</i>	

PIZZA

Feta & Fig	110
<i>Mozzarella, feta, fresh fig, walnuts, rocket leaves and aged balsamic N, G, D</i>	
Purple Rain	100
<i>Mozzarella, creamy purple potatoes, caramelised onion D, G</i>	
Burrata & Truffle	145
<i>Mozzarella, white asparagus, creamy burrata, fresh truffle and rocket leaves D, G</i>	
Burrata & Caviar	230
<i>Mozzarella cheese, white asparagus, creamy burrata, caviar and rocket leaves D, G, S</i>	
Iris Zucchini Flower	95
<i>Mozzarella, zucchini, chia seeds D, G</i>	
Margherita	90
<i>Organic tomatoes, mozzarella and basil D, G</i>	
Diavola	105
<i>Lightly smoked spicy Italian salami, organic tomatoes, mozzarella, aged Parmesan, homemade chilli oil and fresh basil D, G</i>	
Bresaola	105
<i>Wagyu bresaola, goat cheese, Parmesan and rocket leaves G, D</i>	
Garden Spinata	80
<i>Zucchini, white asparagus, cream and tomato sauce, rocket leaves and Parmesan D, G</i>	

MAINS

Striploin	220
<i>Australian A6 Wagyu striploin A</i>	
Steak And Fries	220
<i>Australian beef tenderloin served with chef's signature sauce and fries D, G</i>	
Tenderloin	800
<i>Australian whole beef tenderloin (min 1kg) served with grilled vegetables and a homemade sauce selection A, D</i>	
Tomahawk	800
<i>Australian Wagyu Tomahawk A9 served with a selection of vegetables and homemade rosemary demi-glace A</i>	
Lamb Chops	185
<i>Australian lamb chops served with arugula, Datterini tomatoes and rosemary sauce A, G</i>	
Baby Chicken	160
<i>Free-range baby chicken marinated in lemon and fresh herbs, charcoal-grilled served with arugula, baked potatoes and lime D, G</i>	
Grilled Salmon	175
<i>Sesame crusted salmon with passion fruit sauce and creamy potato D</i>	
Jumbo Prawns	195
<i>Grilled jumbo prawns brushed with orange butter and served with arugula D</i>	

SIDES

75 Caviar Spoon (5g)	55 Truffle Fries	40 French Fries	40 Sweet Potato
35 Green Beans (5g)	35 Grilled Vegetables	35 Sautéed Mushrooms	35 Mashed Potatoes D

DESSERTS

Ice Cream Sandwich	60
<i>Vanilla ice cream in homemade chocolate chip cookies with hot chocolate sauce D, G</i>	
Pain Perdu	80
<i>French toast served with caramel and vanilla ice cream D, G</i>	
Cheesecake	60
<i>Baked cheesecake served with blueberry sauce D, G</i>	
Warm Chocolate Brownie	65
<i>Warm chocolate brownie served with vanilla ice cream D, N, G</i>	
Mochi	70
<i>Ask your waiter for our selection of Mochi D</i>	
Chocolate Fondant	70
<i>Warm chocolate fondant served with vanilla ice cream D, G</i>	
Ice Cream Platter	60
<i>Ask your waiter for our selection of ice cream and sorbet D</i>	
Iris Dessert Platter	220
<i>A selection of Iris' signature desserts D</i>	
Iris Fruit Platter	85 / 170
<i>A selection of fresh fruit</i>	

Welcome to the Iris Garden, where every sip is a journey into the enchanting and the extraordinary. Nestled within the lush embrace of nature, our cocktail menu is a symphony of flavours crafted to transport you to a realm where botanical wonders and mixological mastery collide.

COCKTAILS

Sip Leguas

105

Siete Leguas Blanco, Paragon Timur Berry cordial, Campari, Mancino Rosso Vermouth, rooibos vanilla Earl Grey tea

A delightful twist on the classic Italian cocktail that will transport your taste buds to new heights of flavour. This enticing concoction combines the boldness of tequila with the bitter sweet elegance of campari and the herbal complexity of the sweet vermouth.

Morado

90

Siete Leguas Blanco, lemongrass essence, lime cordial, lime juice, homemade grape soda

As your eyes meet the enchanting purple highball, you can't help but be captivated by its mesmerising hue, reminiscent of the rich palette of a twilight sky. Crafted with precision from a meticulous blend of carefully selected ingredients, this deep purple elixir presents a visual spectacle that is as alluring as it is stunning.

Inverness

90

The Botanist Scottish Islay Dry Gin, Suze, elderflower essence, strawberry and elderflower tonic

An innovative take on the timeless G&T, the Inverness cocktail invites you to transcend the ordinary and immerse yourself in the mystical allure of the Scottish islands. Crafted with inspiration drawn from the awe-inspiring landscapes and storied heritage of Inverness, this libation artfully encapsulates the very spirit of this enchanting city.

Something From The Garden

80

Arcadian Sauvignon Blanc, Martini Bianco Vermouth, Parfait d'Amour, elderflower essence, apple juice, lemon juice, fresh raspberry, fresh blackberry, French thyme

Something From The Garden is a refreshing cocktail where every sip transports you to a summer garden. This concoction features a harmonious mix of lilac liqueur, vermouth, white wine, homemade elderflower essence, and fresh red berries and French thyme. The base of the cocktail adds a crisp note, while the splash of the citrusy lemon juice balances the flavours.

Desert Rain

90

Siete Leguas Blanco Tequila, Aperol, yuzu juice, orange marmalade, orange bitters, chocolate bitters

Desert Rain is a tantalising Tequila cocktail that captures the essence of refreshing rain in the arid landscape. This masterfully crafted cocktail dances on the palate with the crisp embrace of Tequila, the citrusy zest of yuzu, and the sweet complexity of orange marmalade. The addition of orange and chocolate bitters adds a nuanced depth.

Nouveaux

85

Grey Goose Essences Peach and Rosemary, Lillet Blanc Vermouth, Paragon White Penja Pepper cordial, Green Chartreuse Liqueur, peach and apricot soda

Nouveaux is an avant-garde cocktail that redefines the art of mixology. This sophisticated libation seamlessly marries the boldness of the peachy vodka with the elegance of the homemade apricot peach soda. It is a sensory journey that invites you to savour the harmonious blend of tradition and innovation in every sip.

Aesthetic

75

Grey Goose Essences Watermelon and Basil, Lillet Rose, watermelon juice, cherry blossom essence, rose essence, Fever Tree mediterranean tonic

Aesthetic is a visually stunning cocktail that transcends taste with its artful combination of ingredients. Aesthetic is not just a drink; It's a masterpiece crafted to elevate your senses and redefine the boundaries of cocktail elegance.

Little Paris

Green matcha tea, Bergamot, Green Chartreuse Liqueur, Bénédictine, Suze, Supasawa

105

Inspired by the famous classic Manhattan, Little Paris is a refreshing drink with herbaceous liqueurs. Little Paris is a hidden gem, bringing a touch of France to downtown New York.

Breakfast at Tiffany's

Nuvo sparkling Wine, Lillet Rose, Bols Peach Liqueur, passion fruit seeds

90

Breakfast at Tiffany's is a chic and timeless cocktail that pays homage to elegance in a glass, inviting you to sip and savour the glamour of a classic breakfast rendezvous.

Mr Quiant

Siete Leguas Reposado Tequila, quince

105

The 'Tequila Quince Old Fashioned' is a distinctive twist on the classic, combining the bold spirit of Tequila with the sweet and slightly tart essence of quince, imparting a rich, fruity depth. This rendition of a classic with the combination of both flavours creates a drink that transcends time with every nuanced sip.

MOCKTAILS

Duchesse

60

Organic pear juice, fresh lemon juice, bergamot syrup, apple juice, osmanthus syrup, fresh pear, soda water, Lyre's classico

Introducing the 'Duchesse' mocktail, a regal and enchanting concoction that will transport your taste buds to a world of elegance and sophistication. This exquisite mocktail is a harmonious blend of flavours, carefully crafted to delight and impress.

Painted Pink

55

Fresh watermelon juice, Aqua coco coconut water, coconut purée and watermelon

A visually stunning, refreshing and flavourful mocktail which celebrates an array of flavours. Let your taste buds be painted pink with joy.

Evergreen

55

Chamomile tea, green apple, fresh lychee, fresh lemon juice, lychee water and elderflower syrup

A refreshing mocktail that captures the essence of a pristine forest. Offering a rejuvenating experience that transports your taste buds to a tranquil woodland getaway.

Pina Bay

55

Baby spinach, coconut water, pineapple juice and green apple

A vibrant mocktail that fuses the tropical allure of pineapple, the subtle sweetness of green apple and the hydratic essence of coconut water with an unexpected twist of spinach. The flavours are wholesome and exotic.

Kinginlee

70

Fresh kiwi, ginger, lychee, green apple, red apple and coriander

Embark on flavours fit for royalty as Kinginlee crowns your senses with a symphony of exotic and refreshing sensations. Combining the zing of kiwi, warmth of ginger and luscious notes of lychee.

CHAMPAGNE

Moët & Chandon Ice Impérial	1,200
Moët & Chandon Ice Impérial Rosé	1,580
Veuve Clicquot Yellow Label	1,200
Veuve Clicquot Yellow Label Magnum	2,500
Veuve Clicquot Rosé	1,450
Veuve Clicquot Rosé Magnum	2,900
R De Ruinart Brut	1,400
R De Ruinart Brut Magnum	3,000
Ruinart Brut Rosé	1,850
Dom Pérignon Blanc	4,700
Dom Pérignon Rosé	8,650
Louis Roederer Cristal	7,500
Louis Roederer Cristal Magnum	13,770
Louis Roederer Cristal Rosé	11,450
Louis Roederer Cristal Rosé Magnum	18,000

SPARKLING WINE

Martini Prosecco	430
Torres Sangre De Toro Cava	430
Bisol Jeio Prosecco	470

WHITE WINE

Vina Errazuriz, Sauvignon Blanc	345
Zuccardi, Series A, Torrontes	390
Pinot Gris, Château Ste Michelle	495
Martin Codax Albariño	595
Circle Of Life, Waterkloof	630
Klein Constantia Metis Pascal Jolivet Sauvignon Blanc	750
Charles Smith Kung Fu Girl Riesling	720
Domaine Kikones, Chardonnay, 2018	800
Woodcutter's Semillon, Torbreck Vintners	810
Chablis Premier Cru, Montmain, Domaine Louis Michel	700
Au Bon Climat Chardonnay	865
Domaine William Fèvre Chablis	890
Pascal Jolivet Sancerre	830
M3 Shaw & Smith Chardonnay	950
Cloudy Bay-Sauvignon Blanc	950
Ataraxia Chardonnay, 2020	1,100
Dog Point, Sauvignon Blanc, Section	1,250
La Scolca Gavi Dei Gavi® 'Black Label' Docg	1,440
M. Chapoutier Condrieu, Invitare	1,550
The Sadie Family Paladius, 2017	2,050
Chablis Grand Cru Les Vaudesirs Dom	2,300
Art Series, Leeuwin Estate Chardonnay	2,540
Meursault 1er Cru, Château de Blagny, Louis Latour, 2019	2,900
Eisele Estate, Sauvignon Blanc	3,000
Peter Michael, Belle Côte Chardonnay, 2019	3,400
Châteauneuf-Du-Pape Blanc, Château De Beaucastel, Roussanne Vieilles Vignes, 2019	4,500

RED WINE

Merlot Reserva, Calitera, 2018	295
Zuccardi Q Malbec	395
Gnarly Dudes, Two Hands	465
Barbera d' Alba, Pio Cesare	685
Onorioso Dolfi, 2018	680
Perbacco, Vietti, 2019	750
Tinto Pesquera, Crianza, 2016	780
Côte 50, Domaine Amirault	840
Seriously Old Dirt Red , Vilafonté, 2019	900
Pinot Noir, Au Bon Climat, 2020	960
Pinot Noir, Ataraxia, 2017	1,320
Geyserville, Ridge, 2020	1,400
The Dead Arm Shiraz, D' Arenberg, 2017	1,440
Réserve De La Comtesse, Château Pichon- Longueville, 2015	1,600
Château Rauzan Segla, 2013	2,390
Vietti Barolo Castiglione, 2017	1,980
Nicolas Rossignol Volnay, 2017	2,350
Torbreck, The Descendant Vintners, 2015	2,700
Gaja Ca'marcanda	3,550
Brunello Di Montalcino, Biondi Santi, Tenuta Greppo, 2015	4,100
Sine Qua Non, The Gorgeous Victim, 2017	4,650
Tua Rita Redigaffi Toscana, 2016	6,100

ROSÉ WINE

M de Minuty, Provence Rosé	450
M de Minuty, Provence Magnum	935
Château Ksara, Sunset Rosé	480
Château d'Esclans Whispering Angel Rosé	680
Château d'Esclans Whispering Angel Rosé, Magnum	1,330
Château Minuty 281, Provence Rosé	1,600
Château Minuty 281, Provence Rosé Magnum	3,220
Château de Selle Rosé, Côtes de Provence, Domaines Ott*	1,400
Château de Selle Rosé, Côtes de Provence, Domaines Ott* Magnum	2,800

SAKE

Tokubetsu Junmai, Drunken Whale, Suigei	520
Heavensake 12	710
Heavensake Junmai Ginjo	1,040
Heaven Sake Junmai Daiginjo	1,990
Tosatsuru Azure Ginjo	950

BY THE GLASS

BUBBLY

160 ml

Sangre de Toro, Torres, Cava	85
Martini, Prosecco	85
Veuve Cliquot, Brut Yellow Label	150

SAKE

150 ml

Tokubetsu Junmai, Drunken Whale, Suigei	110
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WHITE WINE

150 ml

Sauvignon Blanc, Viña Errazuriz	60
Zuccardi, Serie A, Torrontés	65
Albariño, Martin Codax	95
Chardonnay, Domaine Kikones	110
Sauvignon Blanc, Cloudy Bay	125
Invitare, Condrieu, M. Chapoutier	270

ROSÉ WINE

150 ml

Minuty M Rosé, Château Minuty	70
Château Ksara, Sunset	85
Château de Selle Rosé, Domaines Ott	260

RED WINE

150 ml

Caliterra Reserva, Merlot	65
Zuccardi Q, Malbec	90
Onorius Dolfi	110
Au bon Climat, Pinot Noir	140

VODKA

	<i>glass</i>	<i>bottle</i>
Grey Goose Essences Watermelon & Basil	75	1,580
Grey Goose Essences Strawberry & Lemongrass	75	1,580
Grey Goose Essences White Peach & Rosemary	75	1,580
Grey Goose	80	1,800
Belvedere	85	2,000
Belvedere 10	230	5,000
Beluga Noble	90	1,900
Beluga Gold	225	4,500

GIN

Star of Bombay	55	1,550
Chase Pink Grapefruit & Pomelo	60	1,500
Gin Mare	60	1,550
No. 3 London Dry Gin	60	1,550
Monkey 47	80	1,700
Kinobi	90	1,900
Hendrick's	85	1,900
The Botanist	75	1,550
Tanqueray No. Ten	70	1,550

RUM

Bacardi 4 Años	50	1,500
Bacardi 8 Años	65	1,500
Bacardi 10 Años	70	1,650
Diplomático Mantuano	55	1,400
Havana Club Añejo 3 Años	55	1,550
Havana Club Añejo 7 Años	65	1,650
Ron Zacapa 23	105	3,100

MEZCAL

	<i>glass</i>	<i>bottle</i>
Mezcal Verde	40	1,150
Mezcal Amaras, Espadin	60	1,200
The Lost Explorer, Espadin	90	1,900
The Lost Explorer, Tobala	135	3,600
The Lost Explorer, Salmiana	155	4,100

TEQUILA

Siete Leguas Blanco	85	2,300
Siete Leguas Blanco 1.75L		5,500
Siete Leguas Reposado	95	2,900
Siete Leguas Reposado 1.75L		6,500
Siete Leguas Añejo	110	3,000

BLENDDED WHISKEY

	<i>glass</i>	<i>bottle</i>
Chivas Regal 12 Years Old	70	1,750
Chivas Regal 18 Years Old	145	3,600
Dewar's 15 Years Old	80	1,900
Johnnie Walker Black Label	80	1,800
Johnnie Walker Double Black	90	1,900
Johnnie Walker Gold Reserve	95	2,200
Johnnie Walker Blue Label	355	7,200
Johnnie Walker Blue Label 1L		9,500

SINGLE MALT WHISKY

The Glenlivet 12 Years Old	75	1,800
The Glenlivet 18 Years Old	160	4,000
The Macallan Double Cask 12 Years Old	95	2,100
The Macallan Double Cask 15 Years Old	195	3,190
The Macallan Double Cask 18 Years Old	420	6,900
The Macallan Triple Cask 21 Years Old		19,000
Glenfiddich 12 Years Old	90	1,850

AMERICAN & IRISH WHISKEY

Woodford Reserve	80	1,550
Michter's Us*1 Kentucky Straight Bourbon	75	1,550
Michter's Us*1 American Whiskey	75	1,550
Jameson	70	1,470

EAU DE VIE

Hennessy V.S	75	1,550
Hennessy V.S.O.P	95	2,280
Hennessy X.O	315	6,650