

ISORA MENU

STARTERS

RAW

OYSTERS

NATURAL (GF) 7 EACH
OR
GRASS VINAIGRETTE, KAFFIR LIME OIL, CORIANDER (GF)..... 8 EACH

TUNA SASHIMI (GF)..... 33

PONZU, FINGER LIME, SHISO, WASABI EMULSION

HIRAMASA KINGFISH (GF) 35

YUZU SOY, MICRO CORIANDER, PUFF RICE

WAGYU TARTARE (GF)..... 32

GOCHUJANG, PICKLED DAIKON, NASHI PEAR, POTATO CRISPS

WATERMELON SASHIMI (GF/V) 22

SESAME, PONZU, FURIKAKE, LEMON BALM

MAINS

PORK CHAR SUI (GF) 40

HOT HONEY GLAZE, 5 SPICE HOISIN, PICKLED APPLE

WHITE COD FISH SAIKYO YAKI (GF)..... 60

CARAMELISED MISO, SAKE, MISO BUTTER, MIRIN,
PICKLED DAIKON

BLACK PEPPER BEEF (GF)..... 42

BEEF FILLET, KING OYSTER MUSHROOM, SPRING ONION,
BLACK PEPPER BUTTER

WAGYU STEAK MB 6-7 75

WAGYU SIRLOIN, SHOXING JUS, UMAMU BUTTER, FRIES OR
BROCCOLINI

STEAMED FISH FILLET 48

WHITE SOY, GINGER, UME, SHALLOTS

MISO GLAZED EGGPLANT (GF/V) 33

CARAMELISED MISO, WHIPPED TOFU, NORI, NEGI

RED CURRY DUCK (GF)..... 42

TROPICAL FRUIT, THAI BASIL, COCONUT

KHOA SOI CURRY BEEF 40

TURMERIC, PICKLED MUSTARD GREENS, CRISPY NOODLES

BEEF SHORT RIB (GF) 52

YAKINIKU SAUCE, CHIVES, PUFF RICE

DESSERTS

CHOCOLATE MOUSSE 22

DOLCE WHIPPED CREAM & BERRY COULIS

BASQUE CHEESECAKE 21

SORBET..... 15

(GF) GLUTEN FREE (V) VEGETARIAN, (VO) VEGETRAIN OPTION AVAILABLE
WE TAKE CARE TO ACCOMMODATE DIETARY NEEDS, BUT CANNOT GUARANTEE DISHES ARE
FREE FROM ALLERGENS OR CROSS-CONTAMINATION. PLEASE INFORM STAFF OF ANY
ALLERGIES BEFORE ORDERING.

ENTRÉES

XO CRAB ROLL 28 (2PCS)

BRIOCHE BUN, SPANNER CRAB, SALMON CAVIAR,
XO MAYO

GRILLED HOKKAIDO SCALLOP (GF)..... 9 EACH

XO BUTTER, FINGER LIME, CHIVES

PRAWN TOAST..... 25

SESAME, YUZU MAYO, SALMON CAVIAR, DILL

WILD MUSHROOM DUMPLING..... 21 (3PCS)

BLACK VINEGAR, TRUFFLE OIL

LOBSTER & PRAWN DUMPLING..... 24 (3PCS)

TSUYU REDUCTION, LAOGANMA OIL WITH GINGER

HOT HONEY CHICKEN (GF)..... 24

CHILLI, HONEY, SESAME, LIME

CRISPY SOFTSHELL CRAB (GF)..... 29

SALTED EGG MAYO, SESAME, CORIANDER, LIME

NOODLES & FRIED RICE

MISO BUTTER FRIED RICE (GF/VO) 26

SNOW PEAS, CORN, BBQ_PORK

XO EGG NOODLE (VO) 30

PRAWN, GREEN BEANS, CHILLI

SIDES

SMASH CUCUMBER (GF/V) 15

WOOD EAR MUSHROOM, BLACK VINEGAR,
SESAME, CHILLI OIL

CHARRED BROCCOLINI (GF/ V) 18

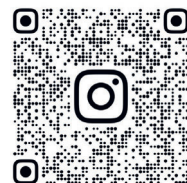
HONEY LEMON DRESSING, COCONUT FLAKES

JAPANESE MIX MUSHROOMS (GF/ V) 18

WITH ASPARAGUS, TRUFFLE OIL, CITRUS SOY

FRIES (V) 12

STEAMED JASMINE RICE (V) 6



FIND YOUR FAVOURITES BEFORE YOU ORDER
SCAN TO EXPLORE OUR DISHES

SET MENUS

\$95.00PP BANQUET

STARTERS

OYSTER (GF)

NATURAL
OR

GRASS VINAIGRETTE, KAFAIR LIME OIL, CORIANDER

HIRAMASA KINGFISH (GF)

YUZU SOY, GREEN CHILLI, PUFF RICE

XO CRAB ROLL

BRIOCHE, SPANNER CRAB, SALMON CAVIAR, XO MAYO

HOT HONEY CHICKEN(GF)

CHILLI, HONEY, SESAME, LIME

WILD MUSHROOM DUMPLING

BLACK VINEGAR, TRUFFLE OIL

MAINS

PORK CHAR SUI (GF)

HOT HONEY GLAZED, 5 SPICE HOISIN, PICKLED APPLE

KHOA SOI CURRY BEEF

TURMERIC, PICKLE MUSTARD GREENS, CRISPY NOODLE

SIDES

CHARRED BROCCOLINI (GF/ V)

HONEY LEMON DRESSING, COCONUT FLAKES

STEAM JASMINE RICE

\$110.00PP BANQUET

STARTERS

OYSTER(GF)

NATURAL
OR

GRASS VINAIGRETTE, KAFAIR LIME OIL, CORIANDER

TUNA (GF)

PONZU, FINGER LIME, SHISO, WASABI EMULSION

GRILL HOKKAIDO SCALLOP (GF)

XO BUTTER, FINGER LIME, CHIVE

WAGYU TARTARE (GF)

GOCHUJANG PICKLE DAIKON NASHI PEAR, POTATO CRISPS

LOBSTER & PRAWN DUMPLING

TSUYU CONCENTRATE, LAOGANMA OIL WITH GINGER

MAINS

STEAMED FISH FILLET (GF)

WHITE SOY, GINGER, UME, SHALLOTS

RED CURRY DUCK (GF)

TROPICAL FRUIT, THAI BASIL, COCONUT

SIDES

JAPANESE MIX MUSHROOMS (GF/ V)

ASPARAGUS, TRUFFLE OIL, CITRUS SOY

STEAM JASMINE RICE

DESSERTS

CHOCOLATE MOUSSE

DOLCE WHIPPED CREAM & BERRY COULIS

PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS

PLEASE NOTE THAT GROUPS OF 10+ ARE REQUIRED TO CHOOSE A SET MENU