

FLATBREADS & TARTINES

BURRATA & OLIVES 90

*Burrata topped with kalamata olives,
green olives and fresh herbs
on sourdough bread* D, G

AVOCADO FLATBREAD 70

*Sliced avocado, fresh black pepper
and lime on traditional southern Italian
flatbread, "Carte di Musica"* D, G

BEEF CARPACCIO 85

*Angus beef carpaccio with truffle, wild rocca
and Parmesan shavings on traditional southern
Italian flatbread, "Carte di Musica"* D, G

STARTERS

EDAMAME 40

Salty or Spicy Teriyaki

GUACAMOLE 55

*Homemade guacamole served
with crispy tortilla chips*

CRISPY FETA 50

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

FRIED CALAMARI 65

*Fried calamari served with jalapeño,
fresh lime and aioli* D, S

TERYAKI BEEF 85

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

TUNA TOSTADA 75

*Fresh tuna, avocado, radish, sesame topped
with chipotle mayo* S

STARTERS

IRIS MINI BURGERS 110

Australian ground beef, tomato, lettuce and chef's special sauce *D, G*

TRUFFLE COMTÉ 70

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

TRUFFLE FRIES 50

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

ROCK SHRIMP TEMPURA 75

Deep fried rock shrimp mixed with spiced yuzu sauce *D, S*

SPICY ROCK CHICKEN 65

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

SUMMER ROLLS 55

Vietnamese rice paper rolls filled with avocado and mixed vegetables served with yuzu ponzu sauce

GRILLED OCTOPUS 80

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

FRUIT CEVICHE 60

Watermelon taco with fresh mango, strawberry, sesame seeds, truffle oil, and honey mango sauce

TACOS

CHICKEN

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

BEEF

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

SALADS

GREEK 65

*Heirloom tomatoes, cucumber, olives,
caper berries and lemon feta dressing D*

TERIYAKI STEAK 90

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

WATERMELON & FETA 65

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

IRIS SALAD 70

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

BURRATA

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

100

SUSHI & URAMAKI

IRIS CALIFORNIA 75

*Cucumber, crab, avocado,
wasabi mayonnaise D, S*

CRISPY SALMON 75

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

SPICY TUNA 75

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

SHRIMP TEMPURA 75

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

IRIS SPECIAL 80

(ADD CAVIAR 90)

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

RAW & TATAKI SELECTION

SASHIMI (9PCS) 90

Salmon | Tuna | Hamachi S

IRIS SPECIAL NIGIRI 90

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

SPICY CRUNCHY SALMON 80

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

TUNA TARTARE 80

*Fresh tuna tartare with
avocado mousse D*

SALMON TATAKI 75

*Seared salmon slices and
special ponzu sauce*

SEARED TUNA 90

*Seared tuna slices, mango, tomato,
Oba leaves, sesame seeds and ponzu sauce*

MAINS

ASPARAGUS RISOTTO

*Carnaroli rice with asparagus
and Parmesan D*

90

JAMBO PRAWNS

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

160

TRUFFLE RIGATONI

*Rigatoni pasta with button mushroom,
Parmesan and creamy truffle sauce D, C*

130

GRILLED SALMON

*Sesame crusted salmon with
passion fruit sauce and creamy
potato D*

160

GRILLED SEA BASS

*Mediterranean sea bass fillet served
with red cabbage and crispy baby
fennel D*

170

BABY CHICKEN

*Lemon and fresh herb marinated grilled
chicken served with wild rocket and lime*

150

STEAK AND FRIES

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

195

ANGUS BEEF BURGER

*200g black Angus patty on soft brioche
with melted cheese, caramelized onion
and gravy served with hand-cut fries*

150



SIDES

GREEN
BEANS
35

MASHED
POTATOES
35

SAUTÉED
MUSHROOMS
35

FRENCH
FRIES
45

GREEN
SALAD
40

GRILLED
VEGETABLES
40

DESSERTS

ICE CREAM SANDWICH 60

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

PAIN PERDU 60

*Served with caramel sauce
and vanilla ice-cream D, G*

WARM CHOCOLATE BROWNIE 60

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

CHOCOLATE FONDANT 65

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

ICE CREAM & SORBET 60

(3 scoops)

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

IRIS FRUIT SALAD 65

*Array of fresh sliced fruit served
with chocolate ice cream*