

MEDLEY GREENS	CANDY CANE BEETROOT CARPACCIO Halloumi, Walnuts, Aged Balsamic		205
	JULIUS SEIZE-HER SALAD Thyme Roast Chicken, Olive Tapenade, Romaine		210
	G.O.A.T OF ALL TIMES Balsamic Drizzled Goat Cheese, Pinenuts, Olive Tapenade, Apple Slices		210
	WAFER -THIN BEEF CARPACCIO Sliced Beef, Rocket & Parmesan Shavings		290

SMALL PLATES	GOUD(A) - QUES YOU (MUSHROOM QUESADILLA) Melted Gouda, Guacamole & Salsa		165
	BAKED POTATO BLISS Baked Potato, Coriander, Cream Cheese, Homemade Caviar, Crumbled Pistachio		190
	CREAM CHEESE CRÊPES Rocket, Pesto, Vine Tomatoes		190
	MISO EGGPLANT Honey-glazed Crispy Eggplant		190
	NACHO FIESTA Tortilla chips topped with Melted Cheese & Savoury toppings. Add on Creamy Chicken (+70)		210
	TOMINO French baguette, Honey-drizzled Brie, Champignon		285
	CHICKEN WINE NOT? Garlic Butter Sauce, Bouquet Garni		195
	GOUD(A) - QUES YOU (CHICKEN QUESADILLA) Melted Gouda, Guacamole & Salsa		195
	TENDER CHICKEN ROSEMARY STRIPS Braised in White Wine and Garlic		200
	TZATZIKI LAMB SLIDERS Tender Ground Lamb, Dill, Cucumber		205
	COOL AS A CUCUMBER GROUPE Pan Seared Grouper, Pickled Cucumber, Lemon Zest		260
	SALMON AVOCADO SKYSCRAPER Salmon, Avocado, Cream Cheese on a bed of Beetroot		285
	GAMBAS AL ILONA Prawns with Roasted Peppers, Olives, Capers, Olive oil & Garlic nage		295
	CHARGILLED LAMB STEAK Truffle, Apple Mint Sauce		295
	DUCK PARFAIT (WHEN AVAILABLE) Duck Breast Pâté seasoned with Herbs & Spices.		410

PIZZERIA NAPOLETANA		
THE MOTHER OF CRUST  500		
Salsa di Pomodoro, Savoury Proscuitto, Truffle Oil		
Creamy Burrata, Parmaggiano Reggiano		
(When Available)		

THE AKOKO PIZZA  160		
Salsa di Pomodoro, Tender Spicy Chicken, Mozzarella		
ZAATAR LAMB DELIGHT  260		
Fior Di Latte, Zaatar Seasoned Lamb Meatballs, Parmaggiano Reggiano		
SALMON SCREAM CHEESE  280		
Fior Di Latte, Smoked Salmon, Capers, Cream Cheese, Aragula		
PROSCUITTO PARADISE  280		
Salsa di Pomodoro, Fior Di Latte, Savoury Proscuitto, Drizzled Basil Oil		
GOAT A LITTLE CRAZY  280		
Fior Di Latte, Slow Cooked Lamb, Goat Cheese, Parmaggiano Reggiano		
THERMIDOR  450		
Fior Di Latte, Grilled Lobster, Parmaggiano Reggiano		
CLASSIC MARGARITA   180		
Salsa di Pomodoro, Fior Di Latte, Basil		
SHROOM WITH A VIEW   235		
Fior Di Latte, Mushroom, Pesto, Sundried Tomato		
BURRATA BLISS   280		
Salsa di Pomodoro, Fior Di Latte, Parmaggiano Reggiano, Drizzled Pesto		
(When Available)		

WRAPS		
Available from Tuesday - Sunday		
12pm to 5pm		
CHICK'n GUAC WRAP Chicken, diced avocado, aragula	SWEET CHILLI HALLOUMI WRAP  Halloumi, avocado, date and olive tapenade	LAMB YOU A LOT Pecorino cheese, avcoado, wild champignon
180	180	195

BRUNCH SIZED BITES		
TRUFFLE FRIES  115		
Sprinkled Parmaggiano Reggiano, Melted Cheddar		
SOUPÉ à l'OIGNON  135		
Onion soup, Gruyere cheese, Caramelised Onions		
FETA CHEESE BOMBS  190		
Freshly Baked Buns, Creamy Feta		
MAN-GOES TO PRAWN 220		
Sweet Chilli Mango Pureé, Sauteed Prawns		
SAY CHEESE FROM NORWAY 240		
Smoked Salmon, Blended Cream Cheese, Aragula Biscuit		

COTTAGE CHEESE TACOS  220		
Soft Corn Tortilla, Melted Cheddar, Clianthro, Avocado, Jalapeno, Drizzled Tomato Salsa		
CHICKEN TACOS 225		
Soft Corn Tortilla, Melted Cheddar, Clianthro, Avocado, Jalapeno, Drizzled Tomato Salsa		
LAMB TACOS 275		
Soft Corn Tortilla, Melted Cheddar, Clianthro, Avocado, Jalapeno, Drizzled Tomato Salsa		

BITE ME: THE ILONA BUSINESS EDITION		
Available from Tuesday - Saturday		
12pm to 5pm		
Choose 1 from the following options:		
TWO PIECE & A SIDE CHICK	290	CORPORATE CARB CONNECTIONS
1st Course Mini-Nacho Fiesta Tortilla chips topped with melted cheese and savoury toppings		1st Course Mini-Flatbread Rocket, cream cheese, cherry tomato
2nd Course The Chardonnay Chic(k) Wine infused chicken with sundried tomatoes with a side of Herbed Rice		2nd Course Tagliatelle al Ragu alla Bolognese Minced lamb, red wine jus, basil sprigs
		OR
		Tagliatelle Aglio e Olio Fresh chopped garlic, chilli, olive oil
3rd Course Mini Cheesecake Delight (1pc) Caramel, Oreo or Strawberry		3rd Course Mini Cheesecake Delight (1pc) Caramel, Oreo or Strawberry
	CAN BE DONE DAIRY FREE  VEGETARIAN	

BIG PLATES	MELLANZANE ALLA PARMAGIANA Baked Eggplant, Fresh Mozzarella, Rich Herbed Tomato Sauce, Melted Parmaggiano Reggiano 245	STROGAN-OFF THE CHARTS Sauteéd Lamb, Creamy Mushroom , served with Basil Rice 305	FUEGO PARILLA	THE 205 GRILLED CHICKEN Grilled Chicken, Drizzed Demi Glaze, Sautéed Vegetables or Herbed Rice 205
	HOMEMADE ROSTI Crunchy Potato,Beetroot mayo, Mushroom Cream Sauce 265	BIBIMBAP CHICKEN RICE BOWL Sichuan Chicken, Homemade Sweet Potato Fries, Avocado & Spicy Rice 305		PAN-SEARED SALMON FILLET Lemon and Garlic Butter Sauce, Served with Sautéed Vegetables and Potato Wedges 430
	CHIMICHURRI COTTAGE CHEESE STEAK Served with Roasted Red Pepper Velouté 275	THE CHARDONNAY CHIC(K) Wine infused Chicken with Sundried Tomatoes & Mashed Potatoes 305		HARISSA-RUBBED JUMBO PRAWNS Rosemary Roast Potato & Romesco Sauce 430
	BIBIMBAP INSPIRED COMFORT RICE BOWL (VEGAN) Sichuan Tofu, Homemade Sweet Potato fries & Avocado. 275	THE LEMON BUTTER GROUPEr Lemon Butter Sauce, Herbed Grouper served with Potato Wedges & Sautéed Vegetables 345		FILLET & GRATIN AFFAIR Tender Filet Mignon with Potato Millefeuille & Red Wine Glaze 440
	MUSTARD ON THE CHICK Braised in White Wine, Grain Mustard, Rosemary & Mirin. Served with Potato Wedges 260	THE DRUNKEN GROUPEr Brandy & White Wine infused Herbed Grouper served with Mashed Potato 345		BLACK PEPPERED T-BONE T-Bone Steak with Whipped Potato & Peppercorn sauce 470
		SYMPHONY OF THE SEAS Grouper, Lobster and Prawn marinated in Green Harissa 570		WINE'D OUT LAMB SHANK (45-60 mins) Braised Lamb Shank, Red Wine Jus, served with Mashed Potato 510
PASTA & RISOTTO	CURRY(IED) TAGLIATELLE Curry seasoned Market Vegetables, Heavy Cream Add on Chicken (+70), Add on Prawn (+115) 265			TAKE ME TO THERMIDOR (45-60mins) (WHEN AVAILABLE) Poached Lobster, Parmaggiano Reggiano topped with Parsley & Chilli Flakes 615
	RAVISHING RAVIOLI Stuffed Ravioli with Cream Cheese and Spinach 265			WAGYU TRIPLE THREAT (45 - 60mins) Robata grilled Wagyu Ribeye served with Blue Cheese, Mushroom Jous and Mustard sauce 985
	BASIL BENEDETTI TAGLIATELLE/GNOCCHI Al pesto, Parmaggiano Reggiano 265	DESSERTS	PULL ME UP	SIGNATURE ILONA CHOCO PULL UP Chocolate Ganache, Almond Flakes, Hazelnut Praline & Vanilla Ice cream 175
	GORGNO-ZO-LICIOUS GNOCCHI Blue Cheese, Walnuts, Parmaggiano Reggiano 280			SIGNATURE ILONA MANGO PULL UP (SEASONAL) White Chocolate Ganache, Pistachio, Hazelnut Praline & Vanilla Ice Cream 175
	TRUFFLE CHAMPIGNON RISOTTO Parmesan Foam & Wine Glazed Mushrooms 280			SIGNATURE ILONA STRAWBERRY PULL UP Strawberry, Whipped Cream, Mixed Berries 175
	TAGLIATELLE AL RAGÚ ALLA BOLOGNESE Basil Springs, Lamb, Red Wine Jus 260			
	LINGUINI ALLA CARBONARA Crispy Bacon, Parmaggiano Reggiano 260			
LASAGNA-A-LICIOUS Tender minced Lamb, Savoury Parmesan 275				
SHELL-SHOCKED PRAWN LINGUINI Zesty Lemon Garlic sauce or Salsa di Pomodoro, Chilli Flakes 375				
ILONA ROYALTY WITH A LOBSTER TWIST Seafood Bisque, Arborio, Soubise 525				
CAN BE DONE DAIRY FREE VEGETARIAN				