



MEDLEY GREENS

G.O.A.T OF ALL TIMES ●	210	JULIUS SEIZE-HER SALAD	210
Balsamic Drizzled Goat Cheese, Pinenuts, Olive Tapenade, Apple Slices		Thyme Roast Chicken, Olive Tapenade, Romaine	
LA BURRATA ● ✨ NEW	260	WAFFER -THIN BEEF CARPACCIO	290
Creamy Burrata, Peppery Rocket, Beetroot, Roasted Charred Citrus, Zesty Pistachio Lemon Dressing		Sliced Beef, Rocket & Parmesan Shavings	

THE 12 TO 5 LUNCH CLUB (PANUOZZO SANDWICHES)

Weekdays from 12pm to 5pm

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GOAT CHEESE PANUOZZO ● NEW	240	LAMB PANUOZZO NEW	240
Panuzzo Bread, Goat Cheese, Thin Sliced Pears, Jalapeño, Sweet Cranberry Jam, served with French Fries		Panuzzo Bread, Cream Cheese, Fior Di Latte, Muddled Jalapeños, Pistachio Dressing, served with French Fries	
CHICKEN PANUOZZO NEW	195	PRAWN PANUOZZO NEW	240
Panuzzo Bread, Fior di Latte, Chipotle Sauce, Sweet Corn, Crumbled Nachos, served with French Fries		Panuzzo Bread, Harrisa Infused Prawns, Fior di Latte, Smoked Paprika, Muddled Jalapeños, served with French Fries	

ONE OF A KIND BRUNCH

Available from 12pm to 4pm

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TRUFFLE FRIES	120	HOT CHICKEN WAFFLES NEW	160	SOUPÉ à CREVETTES NEW	185
Sprinkled Parmaggiano Reggiano, Sprinkled Cheddar		Gochujang Glazed Crispy Chicken, Freshly Pressed Waffle		Creamy Prawn Bisque, Crutons, Drizzle of Pesto	
SALMON ROYALE BENEDICT NEW	235	CHIPOTLE CHICKEN SLIDERS NEW	195	MAC n CHEESE ● NEW	235
Delicately Poached Eggs, Toasted Brioche, Hollandaise Sauce, Avocado, Smoked Salmon		Juicy Chicken Sliders, Smoky Chipotle, Spicy Mayo, Sweet Corn, Crumbled Nachos		Creamy Macaroni, Creamy Cheese Sauce, Topped with Chilli Flakes	
BENEDICT DE LA MER NEW	250	LEMON PRAWN WAFFLES NEW	250	TURKISH EGGS DELIGHT NEW	235
Delicately Poached Eggs, Toasted Brioche, Hollandaise Sauce, Avocado, Paprika Infused Prawns		Golden Crisp Waffles, Lemon Zested Prawns, Sun-kissed Egg		Delicately Poached Eggs, served on a bed of Creamy Garlic Yogurt, Paprika Chilli Oil, served with Garlic Bread	

BUSINESS LUNCH SET MENU

Weekdays from 12pm to 4pm

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TWO PIECE & A SIDE CHICK	260	CORPORATE CARB CONNECTIONS	290
1st Course Mini-Margarita Flatbread Salsa di Pomodoro, Mozzarella, Fresh Basil		1st Course Mini-Margarita Flatbread Salsa di Pomodoro, Mozzarella, Fresh Basil	
2nd Course The Chardonnay Chic(k) Wine infused Chicken with Sundried Tomato Sauce, served with Herbed Rice		2nd Course Tagliatelle Lamb Bolognese or Tagliatelle Aglio e Olio Al Dente Tagliatelle, choice between Mince Lamb Pasta or Aglio e Olio Pasta	
		3rd Course Mini Cheesecake Delight (1pc) Caramel, Oreo or Strawberry	

PIZZERIA NAPOLETANA

THE AKOKO PIZZA	180	BURRATA BLISS (When Available) ●	280	PROSCIUTTO PARADISE ✨	280
Salsa di Pomodoro, Tender Spicy Chicken, Mozzarella		Salsa di Pomodoro, Fior Di Latte, Parmaggiano Reggiano, Drizzled Pesto		Salsa di Pomodoro, Fior Di Latte, Savoury Prosciutto, Drizzled Basil Oil	
CLASSIC MARGARITA ●	180	ZAATAR LAMB DELIGHT	260	GOAT A LITTLE CRAZY ✨	280
Salsa di Pomodoro, Fior Di Latte, Basil		Fior Di Latte, Zaatar Seasoned Lamb Meatballs, Parmaggiano Reggiano		Fior di Latte, Slow Cooked Lamb, Goat Cheese, Parmaggiano Reggiano	
SHROOM WITH A VIEW ●	235	SALMON SCREAM CHEESE	280	PRAWN TO BE WILD NEW	330
Fior Di Latte, Mushroom, Pesto, Sundried Tomato		Fior Di Latte, Smoked Salmon, Capers, Cream Cheese, Aragula		Fior Di Latte, Parmaggiano Reggiano, Bechamel, Paprika seasoned Prawns, topped with Jalapeno & Cherry Tomato	
		THE MOTHER OF CRUST (When Available)	500		
		Salsa di Pomodoro, Savoury Prosciutto, Truffle Oil Creamy Burrata, Parmaggiano Reggiano			



SMALL PLATES

SOUPÉ à l'OIGNON Onion soup, Gruyere cheese, Caramelised Onions	135	MUSHROOM QUESADILLA  Melted Gouda, Guacamole & Salsa	165	MUSHROOM CREPE  Sriracha Sauteed Mushrooms, Pesto, Topped with Parmaggiano Reggiano, Mozzarella	165
FETA CHEESE BOMBS  Freshly Baked Buns, Creamy Feta	190	BAKED POTATO BLISS  Baked Potato, Coriander, Cream Cheese, Homemade Caviar, Crumbled Pistachio	195	MISO EGGPLANT Honey-glazed Crispy Eggplant	195
NACHO FIESTA  Tortilla chips topped with Melted Cheese, Guacamole, Sour Cream & Tomato Salsa Add on Creamy Chicken (+70)	210	COTTAGE CHEESE TACOS  Soft Corn Tortilla, Melted Cheddar, Cilantro, Avocado, Jalapeno, Drizzled Tomato Salsa	220	TOMINO  French baguette, Honey-drizzled Brie, Champignon	285
CHICKEN WINE NOT?  Garlic Butter Sauce, Bouquet Garni	195	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	CHICKEN TACOS Soft Corn Tortilla, Melted Cheddar, Cilantro, Avocado, Jalapeno, Drizzled Tomato Salsa	220	LAMB TACOS Soft Corn Tortilla, Melted Cheddar, Cilantro, Avocado, Jalapeno, Drizzled Tomato Salsa	275
MAN-GOES TO PRAWN Sweet Chilli Mango Pureé, Sauteed Prawns	240	LAMB MEATBALL  Tender Ground Lamb, Dill, Cucumber, served on a light Tomato Sauce	240	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	CHARGRILLED LAMB STEAK  Truffle, Apple Mint Sauce	295	DUCK PARFAIT (WHEN AVAILABLE) Duck Breast Pâté seasoned with Herbs & Spices.	410

BIG PLATES

HOMEMADE ROSTI  Crunchy Potato, Beetroot mayo, Mushroom Cream Sauce	265	BIBIMBAP CHICKEN RICE BOWL Sichuan Chicken, Homemade Sweet Potato Fries, Avocado & Spicy Rice	305	FILLET & GRATIN AFFAIR  Tender Filet Mignon with Potato Millefeuille & Red Wine Glaze	440
CHIMICHURRI COTTAGE CHEESE STEAK  Served with Roasted Red Pepper Velouté	275	THE LEMON BUTTER GROUPEL Lemon Butter Sauce, Herbed Grouper served with Potato Wedges	345	BLACK PEPPERED T-BONE T-Bone Steak with Mashed Potato & Peppercorn sauce	470
BIBIMBAP INSPIRED COMFORT RICE BOWL (VEGAN) Sichuan Tofu, Homemade Sweet Potato fries & Avocado.	275	GROUPEL IN BISQUE THERAPY  Tender Herbed Grouper, Simmered Prawn Bisque, served with Mashed Potatoes & Vegetables	345	WINE'D OUT LAMB SHANK (45-60 mins) Braised Lamb Shank, Red Wine Jus, served with Mashed Potato	510
THE 225 GRILLED CHICKEN  Grilled Chicken, Drizzled Demi Glaze, Sauteed Vegetables or Herbed Rice	225	RIBEYE STEAK FRITES  Juicy Ribeye, French Fries & Chateau Sauce	390	SYMPHONY OF THE SEAS  Grouper, Lobster and Prawn marinated in Green Harissa	510
STROGAN-OFF THE CHARTS Sauteed Lamb, Creamy Mushroom, served with Basil Rice	305	PAN SEARED SALMON FILLET Lemon and Garlic Butter Sauce, Served with Sauteed Vegetables and Potato Wedges	430	TAKE ME TO THERMIDOR (45-60mins) Poached Lobster, Parmaggiano Reggiano topped with Parsley & Chilli Flakes	510
THE CHARDONNAY CHIC(K)  Wine infused Chicken with Sundried Tomato Sauce, served with Mashed Potatoes	305	HARISSA-RUBBED JUMBO PRAWNS Spicy Harissa, served with Herbed Rice & Sauteed Potatoes	430	WAGYU TRIPLE THREAT (45 - 60mins) Robata grilled Wagyu Ribeye served with Blue Cheese, Mushroom Jus and Mustard sauce	985

PASTAS & RISOTTOS

MAC n CHEESE  Creamy Macaroni, Creamy Cheese Sauce, Topped with Chilli Flakes	235	GORGON-ZO-LICIOUS GNOCCHI  Blue Cheese, Walnuts, Parmaggiano Reggiano	280	LASAGNA-A-LICIOUS  Tender minced Lamb, Savoury Parmesan	275
BASIL BENEDETTI GNOCCHI  Al pesto, Parmaggiano Reggiano	265	TRUFFLE CHAMPIGNON RISOTTO  Parmesan Foam & Wine Glazed Mushrooms	280	SHELL-SHOCKED PRAWN LINGUINI Zesty Lemon Garlic sauce or Salsa di Pomodoro, Chilli Flakes	375
RAVISHING RAVIOLI  Stuffed Ravioli with Cream Cheese and Spinach	265	LINGUINI ALLA CARBONARA  Crispy Bacon, Parmaggiano Reggiano	260	ILONA ROYALTY WITH A LOBSTER TWIST Seafood Bisque, Arborio, Soubise	525
TAGLIATELLE CURRY PASTA  Curry seasoned Market Vegetables, Heavy Cream. Add on Chicken (+70), Add on Prawn (+115)	265	TAGLIATELLE AL RAGÚ ALLA BOLOGNESE  Basil Springs, Lamb, Red Wine Jus	260		

SWEETS

TOAST TO FRANCE  Raspberry puree, Butter-scotch, Whipped Cream,	140	TIRAMISU  Creamy Mascarpone, Delicate Ladyfingers, Kahlua and Rich Espresso	160	SIGNATURE ILONA CHOCO PULL UP Chocolate Ganache, Almond Flakes, Hazelnut Praline & Vanilla Ice cream	175
BERRY ME IN CRÊPE HEAVEN  Thin French Style Crêpes, Mascerated Mixed Berries, Whipped Cream	160	SIZZ-RING DUBAI CHOCOLATE  Sizzling Chocolate Cookie, Kunafa Pastry, Pistachio, Drizzled Chocolate Sauce, Flaked Almonds	180	SIGNATURE ILONA MANGO PULL UP  White Chocolate Ganache, Pistachio, Hazelnut Praline & Vanilla Ice Cream	175
PANNA PARADISE Adorned with luscious Fig Jam & drizzled with Caramel Sauce	160	CHEESECAKE OF MINI DELIGHTS Trio of Oreo Chocolate, Caramel & Strawberry Cheesecakes	180		



CHEFS'S KISS



VEGETARIAN