



ISABELLA

Italian Rotisserie BY ANDREAS

STARTERS

- 1. Burrata “Caprese”** **325.-**
Fresh Burrata / Tomatoes / Basil / Olive Oil / Balsamic

- 2. Deep Fried Softshell Crabs** **395.-**
Battered Soft Shell Crab / House Sauce / Lemon

- 3. Wagyu Carpaccio** **415.-**
Sliced Raw Beef / Rocket / Parmesan / Kalamata Olives

- 4. Shrimp & Avocado** **495.-** ●
Cocktail Dressing / Salmon Roe / Tomatoes / Bread Crisps

- 5. Yellowtail Tartare** **595.-**
Raw Tuna / Avocado / Salmon Roe / Capers / Bread Crisps

- 6. Foie Gras** **795.-**
Duck Liver / Raspberry Coulis / Peach / Brioche / Rocket



SALADS

- 7. Chicken Caesar** **350.-**
Bacon / Romain Lettuce / Dressing
Egg / Parmesan / Bread Crisps

- 8. Tuna & Egg** **365.-**
Italian Tuna / Mixed Greens
Tomatoes / Dressing

- 9. Italian Sausage & Rocket** **375.-**
Avocado / Tomatoes / Parmesan / Balsamic Dressing

- 10. Softshell Crab** **385.-**
Salmon Roe / Avocado / Mixed Greens / Tomatoes / Lemon Dressing

- 11. Roast Beef & Rocket** **495.-** ●
Parmesan / Kalamata Olives / Lemon



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SOUPS

- 12. Truffle & Wild Mushrooms** **495.-**
 Cream of Mushroom & Black Truffle / Truffle Shavings
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- 13. Seafood Medley** **575.-**
 Italian Recipe / Lobster Bisque / Mixed Seafood / Garlic Bread



MAINS

- 14. Pan Fried Salmon** **595.-**
 Organic Salmon Fillet / Asparagus / Potato Puree
 Hollandaise Sauce
- 15. Pan Fried Seabass** **495.-**
 Seabass Fillet / Spinach
 Mediterranean Tomato & Chili Sauce
- 16. Chicken Milanese** **485.-**
 Bread Crumb Chicken Breast / Deep Fried
 Potato Fries / Tartar Sauce
- 17. Spanish Pork Chop** **1,280.-**
 Bellota Pork / Roast Potatoes / Sautéed
 Mix Vegetables / Morels Sauce
- 18. Lamb Cutlets** **1,480.-**
 Herb Rub Organic Lamb / Sautéed
 Mix Vegetables / Gravy
- 19. Rotisserie Chicken** **Half 510.- / Whole 1,020.-**
 Roasted Free-Range Chicken /
 Choice of Side

SIDES

- 20. Potato Fries** **155.-**
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- 21. Roasted Potatoes Medley** **165.-**
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- 22. Grilled Vegetables Medley** **165.-**
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- 23. House Salad** **135.-**
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- 24. Black Truffle Mash Potatoes** **185.-**

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	<i>Slice Pala</i>	<i>Classic Tray</i>
25. Margherita Basil Tomato Sauce / Mozzarella / Basil Leaf	145.-	355.-
26. Ham & Mushroom Basil Tomato Sauce / Mozzarella	180.-	385.-
27. Spicy Salami Basil Tomato Sauce / Mozzarella	180.-	385.-
28. Burrata & Prosciutto Basil Tomato Sauce / Mozzarella / Rocket	185.-	455.-
29. Tartufato & Prosciutto Black Truffle Paste / Mozzarella / Rocket	200.-	495.-
30. Porchetta Romana Mozzarella / Rocket / Mushroom / House Sauce	195.-	465.-
31. Mortadella Ham Mozzarella / Bell Peppers	165.-	380.-
32. Vegetable Medley Basil Tomato Sauce / Mozzarella / Bell Peppers Eggplant / Mushroom / Zucchini / Rucola	160.-	375.-
33. Tuna & Onions Basil Tomato Sauce / Mozzarella / Kalamata Olives	185.-	455.-
34. Campagnola Basil Tomato Sauce / Mozzarella / Italian Sausage Kalamata Olives / Salami / Bell Peppers	185.-	455.-



Extra Pizza Toppings

Bacon / Italian Sausage / Chicken / Prawns

Mixed Seafood / Mushroom / Vegetables

Ask staff for pricing



Special Pizzas

- 35. Chef's Signature (6 Slices)** **595.-**
Closed face pizza (Calzone) / Mozzarella / Truffle Paste / Prosciutto
- 36. Pala "Super-Size" 50cm (Great for 5-6 person)** **1,500.-**
Choose four pizzas style from above

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37

37. Rock Lobster 595.-

Spaghetti / Brandy / Tomatoes / Lobster Bisque

38. Braised Lamb 495.-

Penne / Slow Cooked Lamb Sauce / Wine / Herbs

39. Spinach Ravioli 395.- / 650.-

Egg Pasta / Ricotta / Butter Sage / Parmesan



43

40. Agnolotti & Foie Gras 790.-

Stuffed Duck & Ricotta Pasta / Black Truffle Sauce

41. Porcini & Sausage 580.-

Fresh Tagliatelle / Cream Sauce

42. Maine, USA lobster 995.-

Linguini / Brandy / Tomatoes / Basil
Lobster Bisque

43. Kee Mao Seafood 610.-

Thai Style Spicy Pasta / Spaghetti
Mixed Seafood

44. Classic Lasagna 410.-

Pork & Beef Bolognese / Parmesan
Fresh Layered Pasta

45. Panna e Prosciutto 395.-

Tortellini / Ham / Parmesan
Cream Sauce



46

46. Wagyu Bolognese 585.-

Pappardelle / Braised Beef Sauce / Parmesan

47. Spaghetti alle Vongole 580.-

Clams / White Wine / Olive Oil / Garlic



48

48. Angle Hair & Truffle 885.-

Black Truffle Cream & Truffle Shavings

49. Risotto Seafood 610.-

Italian Risotto Rice / Wine / Butter

50. Risotto Porcini 590.-

Italian Risotto Rice / Truffle / Wine / Butter

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PASTAS

51. Create your very own classic pastas:

395.-

Choose One Pasta

Spaghetti / Penne / Rigatoni / Linguini / Tagliatelle / Pappardelle / Angel Hair

Choose One Sauce

Tomato / Bolognese / Carbonara / Pesto / Arrabbiata / AOP / Four Cheese

Extra for Pastas

Bacon / Italian Sausage / Chicken / Prawns

Mix Seafood / Mushroom / Vegetables

Ask staff for pricing



PANINI

52. Fresh Tomatoes & Mozzarella

295.-

Panini Bread / Pesto / Basil / Salad Side

53. Porchetta Romana (Pork Belly)

310.-

Panini Bread / Fontina / Mustard / Salad Side / Fancy Sauce

54. Australian Angus Roasted Beef

350.-

Panini Bread / Fontina / Mustard / Salad Side / Fancy Sauce



DESSERTS

55. Panna Cotta

300.-

Vanilla Custard / Raspberry Sauce / Berries

56. Classic Tiramisu

350.-

Lady Fingers / Mascarpone / Espresso
Amaretto / Coffee Liqueur / Berries

DIGESTIVO

57. Amaro

300.-

Mix Botanicals Liqueur
Sweet & Bitter / ABV 23%

58. Limoncello

280.-

Lemon Liqueur
Bright & Fresh / ABV 27%

59. Sambuca

280.-

Star Anise Liqueur
Sweet & Aromatic / ABV 38%

60. Grappa

300.-

Grape-Based Pomace Brandy
Fruity & Aromatic / ABV 40%

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