

MEDLEY GREENS

- KALE ME MAYBE**  190  
Beetroot, Pumpkin, Broken Wheat, Walnuts Avocado, topped with Lemon Zested Aragula & Kale
- CANDY CANE BEETROOT CARPACCIO**  195  
Halloumi, Walnuts, Aged Balsamic
- JULIUS SEIZE-HER SALAD** 195  
Thyme Roast Chicken, Olive Tapenade, Romaine
- G.O.A.T OF ALL TIMES**   195  
Balsamic Drizzled Goat Cheese, Pinenuts, Olive Tapenade, Apple Slices
- POACHED GAMBERI**  275  
Prawns on a bed of Avocado, Tomatoes, Lemon

SMALL PLATES

- FETA CHEESE BOMBS**  175  
Freshly Baked Buns, Creamy Feta
- CREAM CHEESE CRÊPES**  185  
Rocket, Pesto, Vine Tomatoes
- SIGNATURE CORN CAKE (VEGAN)** 185  
Aromate, Corn, Vegan Béarnaise
- MISO EGGPLANT** 185  
Honey-glazed Crispy Eggplant
- NACHO FIESTA**  195  
Tortilla chips topped with Melted Cheese & savory toppings. Add on Creamy Chicken (+60)
- TOMINO**  270  
French baguette, Honey-drizzled Brie, Champignon
- TENDER CHICKEN ROSEMARY STRIPS** 195  
Braised in White Wine and Garlic
- TZATSIKI LAMB SLIDERS** 195  
Tender Ground Lamb, Dill, Cucumber
- WAFER -THIN BEEF CARPACCIO** 275  
Sliced Beef, Rocket & Parmesan Shavings
- SALMON AVOCADO SKYSCRAPER** 285  
Salmon, Avocado, Cream Cheese on a bed of Beetroot
- GAMBAS AL ILONA** 290  
Prawns with Roasted Peppers, Olives, Capers, Olive oil & Garlic nage
- CHARGRILLED LAMB STEAK**  295  
Truffle, Apple Mint Sauce
- SMOKED SALMON MOUSSE (WHEN AVAILABLE)** 320  
Decadent and creamy smoked salmon mousse, a gourmet delight for seafood enthusiasts
- DUCK PARFAIT (WHEN AVAILABLE)** 390  
Duck Breast Pâté seasoned with Herbs & Spices.






CAN BE DONE DAIRY FREE



VEGETARIAN

# BRUNCH SIZED BITES

- ZUPPA di VERDURA**  110  
Pureéd Vegetables, Cream
- SOUPÉ à l'OIGNON**  135  
Onion soup, Gruyere cheese, Caramelised Onions
- SOUPÉ à la' LANGOSTA**  195  
Lobster tail, White Wine, Herbes de Provence

- TRUFFLE SHUFFLE FLATBREAD**  230  
Wild Champignon, Pesto, Melted Cheddar, Truffle Oil
- APPLE BRIE DELIGHT FLATBREAD**  260  
Melted Brie Cheese, Cranberry Jam, Rocket
- THAI ME DOWN CHICKEN FLATBREAD**  230  
Aromatic Spices, Lemongrass, Red Chilli, Coconut Milk, Parmaggiano Regggiano
- THE PRAWN STAR FLATBREAD** 285  
Pesto, Prawns, Sliced Pineapple

- COTTAGE CHEESE TACOS**   210  
Soft Corn Tortilla, Creamy Cottage Cheese, Spicy Harissa
- CHICKEN TACOS**  215  
Soft Corn Tortilla, Melted Cheddar, Cilantro, Avocado
- LAMB TACOS**  260  
Soft Corn Tortilla, Spicy Lamb, Salsa, Muddled Jalapeños

## BITE ME: THE ILONA BUSINESS EDITION

Available from Tuesday - Saturday  
12pm to 5pm

Choose 1 from the following options:

### TWO PIECE & A SIDE CHICK

280

**1st Course**  
**Mini-Nacho Fiesta**  
Tortilla chips topped with melted cheese and savory toppings

**2nd Course**  
**The Chardonnay Chic(k)**  
Wine infused chicken with sundried tomatoes with a side of Herbed Rice

**3rd Course**  
**Mini Cheesecake Delight (1pc)**  
Vanilla, Chocolate Oreo or Lemon Curd

### CORPORATE CARB CONNECTIONS

**1st Course**  
**Mini-Flatbread**  
Rocket, cream cheese, cherry tomato

**2nd Course**  
**Tagliatelle al Ragù 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)**  
Vanilla, Chocolate Oreo or Lemon Curd

## WRAPS

Available from Tuesday - Sunday  
12pm to 5pm

**CHICK'n GUAC WRAP**  
Chicken, diced avocado, aragula

180

**LAMB YOU A LOT**  
Pecorino cheese, avocado, wild champignon

195

**SWEET CHILLI HALLOUMI WRAP**  
Halloumi, avocado, date and olive tapenade

180

**PRAWN TO BE WILD**  
Pecorino cheese, aragula, olives, wild champignon

210

BIG PLATES

- HOMEMADE ROSTI** NEW 255  
Crunchy Potato, Beetroot mayo, Mushroom Cream Sauce
- CHIMICHURRI COTTAGE CHEESE STEAK** 265  
Served with Roasted Red Pepper Velouté
- BIBIMBAP INSPIRED COMFORT RICE BOWL (VEGAN)** 265  
Sichuan Tofu, Homemade Sweet Potato fries & Avocado.
- THE ULTIMATE SOLE SURVIVOR** NEW 295  
Classic Lemon Butter Sauce with Mashed Potato or Flaming Hot Chichinga Powder Special served with Curried Rice
- STROGAN-OFF THE CHARTS** NEW 295  
Sautéed Lamb, Creamy Mushroom, served with Basil Rice

PASTA & RISOTTO

- CURRY(ED) TAGLIATELLE** NEW 250  
Curry seasoned Market Vegetables, Heavy Cream Add on Chicken (+60), Add on Prawn (+105)
- RAVISHING RAVIOLI** 255  
Stuffed Ravioli with Cream Cheese and Spinach
- BASIL BENEDETTI TAGLIATELLE/GNOCCHI** 255  
Al pesto, Parmiggiano Reggiano
- GORGNO-ZO-LICIOUS GNOCCHI** 270  
Blue Cheese, Walnuts, Parmiggiano Reggiano
- CANNELLONI GONE GREEN (30-40 mins)** NEW 280  
Homemade Cannelloni, Creamy Spinach, melted Parmiggiano Reggiano
- TRUFFLE CHAMPIGNON RISOTTO** 285  
Parmesan Foam & Wine Glazed Mushrooms
- PARPADELLE TRUFFLE RAGÚ** 290  
Wild Mushroom, Parmesan Cream, Salsa Rossa
- TAGLIATELLE AL RAGÚ ALLA BOLOGNESE** 255  
Basil Springs, Lamb, Red Wine Jus
- LASAGNA-A-LICIOUS** 275  
Tender minced Lamb, Savory Parmesan
- RAVIOLI Di SALMONE** NEW 330  
Stuffed Ravioli with Salmon and Mascarpone
- SHELL-SHOCKED PRAWN LINGUINI** 365  
Zesty Lemon Garlic sauce or Salsa di Pomodoro, Chilli Flakes
- ILONA ROYALTY WITH A LOBSTER TWIST** 500  
Seafood Bisque, Arborio, Soubise

- THE CHARDONNAY CHIC(K)** 295  
Wine infused Chicken with Sundried Tomatoes & Mashed Potatoes
- POULETICIOUS CHAMPIGNON ROULADE** 295  
Chicken, Ratatouille, Creamy Mushroom & Port Wine au Jus
- BIBIMBAP CHICKEN RICE BOWL** NEW 325  
Sichuan Chicken, Homemade Sweet Potato Fries, Avocado & Spicy Rice
- SALSA SMACKDOWN WITH GROUPEUR** 325  
Coconut rice with Grouper Fillet & Sun-dried Tomatoes
- THE DRUNKEN GROUPEUR** 340  
Brandy & White Wine infused Herbed Grouper served with Mashed Potato
- SYMPHONY OF THE SEAS** 540  
Grouper, Lobster and Prawn marinated in Green Harissa



DESSERTS

- TOAST TO FRANCE** NEW 130  
Raspberry puree, Butter-scotch, Whipped Cream,
- ILONA COCONUT BLISS** 140  
Desiccated Coconut, Hazelnut Candy & Vanilla Ice Cream
- ILONA CHOCO COOKIE DELIGHT** 150  
Hazelnut Praline & Vanilla Ice Cream
- PANNA PARADISE** 150  
Adorned with luscious Fig Jam & drizzled with Caramel Sauce

FUEGO PARILLA

- PAN-SEARED SALMON FILLET** 425  
Orange glaze & Wasabi Mash
- HARISSA-RUBBED JUMBO PRAWNS** 425  
Rosemary Roast Potato & Romesco Sauce
- FILLET & GRATIN AFFAIR** 430  
Tender Filet Mignon with Potato Millefeuille & Red Wine Glaze
- BLACK PEPPERED T-BONE** 450  
T-Bone Steak with Whipped Potato & Peppercorn sauce
- WINE'D OUT LAMB SHANK (45-60 mins)** NEW 480  
Braised Lamb Shank, Red Wine Jus, served with Mashed Potato
- TAKE ME TO THERMIDOR (45-60mins) (WHEN AVAILABLE)** 580  
Poached Lobster, Parmiggiano Reggiano topped with Parsley & Chilli Flakes
- PEPPERCORN VEAL CHOP (45-60 mins) (WHEN AVAILABLE)** 795  
Black Pepper Encrusted, Rosemary, served with Mashed Potato
- WAGYU TRIPLE THREAT (45 - 60mins)** 920  
Robata grilled Wagyu Ribeye served with Blue Cheese, Mushroom Jous and Mustard sauce

- CREME BRULEE CHEESECAKE** 160  
Decadent Creamy Cheese with a Burnt Sugar Topping
- TIRAMISU** 160  
Creamy Mascarpone, Delicate Ladyfingers, Kahlua and Rich Espresso
- SIGNATURE IONA CHOCO PULL UP** 165  
Chocolate Ganache, Almond Flakes, Hazelnut Praline & Vanilla Ice cream
- CHEESECAKE OF MINI DELIGHTS (3 pcs)** 175  
Trio of Chocolate, Lemon curd & Vanilla Cheesecakes



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