

# FLATBREAD & TARTINE

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## **BEEF CARPACCIO**

Angus beef carpaccio, wild rocket, pearl onion, caper berries topped with Parmesan shaving and blood orange sauce D

85

## **AVOCADO**

Mashed avocado, pesto sauce, onion and tomato topped with wild rocket and Parmesan N, D

65

## **BURRATA**

Fresh burrata and pesto served on crispy crostini topped with tomato, pine nuts and balsamic reduction N, D

85

# STARTERS

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## **EDAMAME 45**

Salty or Spicy

## **TRUFFLE FRIES 45**

French fries topped with cheese and truffle mayonnaise D

## **ROCK SHRIMP TEMPURA 80**

Fried shrimp in crispy tempura served with spicy mayonnaise and chilli D, S

## **SPICY ROCK CHICKEN 65**

Yoghurt-marinated fried chicken breast served with sweet chilli sauce D

## **FRUTTI DI MARE 95**

Fried shrimp, calamari, octopus, anchovies and mussels served with spicy mayonnaise, tartar sauce and fresh lime S, N

## **FRIED CALAMARI 80**

Lightly battered fresh calamari served with aioli S, N, D

# MINI BURGERS

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## **IRIS MINI BURGERS 60**

*Prime beef, lettuce, tomato  
and chef's special sauce D*

## **VEGETARIAN MINI BURGERS 60**

*Soya bean, rocket, sun-dried tomatoes  
and chipotle mayonnaise D*

## **CHICKEN MINI BURGERS 65**

*Mexican spicy chicken, avocado mash,  
tomato, lettuce and Cajun mayonnaise D*

## **SLIDER PLATTER 140**

*A selection of Iris mini burgers, vegetarian  
mini burgers and chicken mini burgers  
served with French fries D*

# SALADS

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## **POKE BOWL 75**

*Fresh salmon, edamame, mango, avocado,  
cucumber, beetroot, pickled ginger,  
sushi rice and ponzu dressing S*

## **HALLOUMI & WATERMELON 65**

*Grilled halloumi cheese, fresh watermelon,  
mint, lime, basil and balsamic dressing D*

## **DATE NIGHT 60**

*Mixed greens, local dates, shaved almonds,  
goat's cheese and orange blossom dressing D, N*

## **QUINOA TABBOULEH 70**

*Mixed quinoa, parsley, tomato and  
onion served with lemon dressing N*

## **CHICKEN CASHEW 75**

*Fried chicken breast, mixed greens, mango  
and cashew nuts served with ponzu sauce N*



## CEVICHE

### **SALMON**

Fresh salmon  
in ginger  
lemon sauce s, N

85

### **TUNA**

Fresh tuna  
in dill-cilantro  
sauce s, N

90

### **SEA BASS**

Fresh sea bass  
in beetroot  
lemon sauce s, N

95

### **CEVICHE PLATTER**

*(serves 3-4)*

A platter of Iris' signature ceviche;  
sea bass, tuna and salmon s, N

250

## MAINS

### **LOBSTER & STONE GRILLED SHRIMP**

*Served with grilled tomato, lemon,  
and saffron butter s, D*

210

### **WILD MUSHROOM RISOTTO**

*Carnaroli rice cooked with wild mushrooms  
and Parmesan fondue D*

95

### **RIB EYE STEAK**

U.S. beef rib eye served with asparagus  
and mushroom sauce

170

### **BABY CHICKEN**

Miso-grilled baby chicken served with  
pickled cucumber, wild rocket and lemon

120

## SIDES

MASHED  
POTATO <sup>D</sup>

35

GRILLED  
VEGETABLES <sup>D</sup>

35

SAUTÉED  
MUSHROOMS <sup>D</sup>

35

ASPARAGUS <sup>D</sup>

35

A - ALCOHOL | D - DAIRY | N - NUTS | S - SEAFOOD  
INFORM YOUR SERVER OF ANY FOOD ALLERGIES

# DESSERTS

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## **PAIN PERDU 55**

*French toast served with caramel sauce,  
maple syrup and vanilla ice-cream N, D*

## **MOCHI PLATTER 50**

*A selection of mango, sesame  
and green tea mochi N, D*

## **EXOTIC FRUIT PLATTER 85**

*Exotic fruits served with mochi*

## **IRIS DESSERT PLATTER 120**

*A selection of Iris' signature desserts D*

## **ICE-CREAM & SORBET 15**

*(per scoop)*

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