

STARTERS & SIDES

Our mission is to craft pure, nutrient-rich dishes that inspire healthier eating — promoting wellness, longevity, and immunity.

Sweet Potato Fries with Spicy Mayo 14

Crisp organic Japanese sweet potatoes paired with house-made harissa-spiced vegan mayonnaise for a smoky, satisfying bite.

Broccoli Toasted Almond & Mint Pesto with Infused Lemon Oil 19

Italian-farmed broccoli minced into a fine natural pesto, enhanced with toasted almonds, fresh mint, and a drizzle of infused lemon oil.

Chaat Roasted Japanese Sweet Potatoes with Tamarind & Coriander Chutney 19

Enriched with creamy coconut yoghurt made from 100% organic coconuts with a richly flavoured tamarind dressing.

Classic Hummus with Za'atar & Orange Oil 19

The word hummus means “chickpea” in Arabic, and its origins trace back to 13th-century Egypt. This dish combines roasted garlic and spices for a rich, nutty flavour.

Crispy Fried Kale Leaves with Salted Chilli Spice 19

Organically farmed young kale, freshly baked and lightly seasoned with Maldon salt and chilli-infused spice for a crisp, addictive crunch.

Leek & Roasted Pumpkin Tart 19

Made with a rich, gluten-free shortcrust dough and lightly toasted fennel seeds. Butter-sautéed leeks, tossed with rocket leaves and hazelnut oil, bring a warm, nutty depth to this savory tart.

Raw Beetroot, Pecan Nuts, Sage & Sumac Pesto with Infused Orange Oil & Chardonnay Vinegar 19

A refreshing pesto made from heirloom organic beets — perfect as a light mezze.

SOUPS & CHEESE PLATTERS

Soup of the Day 19

Served with freshly baked gluten-free bread.

Vegan Cheese Platter One Serving 19 | Two Servings 29

Featuring Miyoko's artisanal cheese wheels made from organic cashew milk — combining traditional cheesemaking techniques with next-generation food science for an authentic, plant-based experience.

ORGANIC SALADS

Our raw salads are crafted from the finest organic ingredients, celebrating the beauty of the seasons. Raw fruits, vegetables, and plant-based foods are naturally alkaline-forming, helping to balance the body's pH and strengthen the immune system — nourishing wellness from within.

Avocado Iceberg Wedges with Eggplant and Mustard Cream Dressing & Roasted Almonds 19

A light, modern take on the classic Caesar.

Chopped Kale & White Bean Salad with Avocado, Pumpkin and Sunflower Seeds, Hazelnuts, Maple Dijon Dressing 19

Protein-rich, hearty, and balanced with sweet-tangy notes.

Heirloom Tomato & Herb Salad with Roasted Plums and Pomegranate, Nori, Sesame Salt & Light Soy Mirin Dressing 19

A refreshing fusion of Mediterranean produce and Japanese-inspired dressing.

Roasted Heirloom Beetroots with Lime Leaf Sauce & Ginger Yoghurt Dressing 19

Organic French heirloom beets with a fragrant Asian twist.

Steamed Asparagus, Fine Green Beans & Turkish Figs served with Warm Sicilian Olive Dressing and Hazelnuts 19

Sweet Castelvetro olives from Sicily bring a delicate richness to this warm, nutty salad.

cultivate

MAINS

Take a peek at our favourite mains — each dish brimming with warm, natural energy and inspired flavours from around the world.

Whole Roasted Portobello Mushroom 29

Served with sun-dried tomatoes, onions, and sumac spice over a creamy butterbean mash — a wholesome and deeply flavourful dish.

Gluten-Free Pizzetta with Sun-dried Tomato Sauce 29

Topped with roasted heirloom tomatoes, cashew milk mozzarella, chilli oil, and seasoned organic rocket. A burst of Mediterranean sunshine on a crisp, gluten-free crust.

Organic Potato & Mixed Vegetable Tagine 29

A fragrant Moroccan stew infused with rich spices — cinnamon, ginger, saffron, and turmeric — with sweet prunes and preserved lemon. Buttery blanched almonds add the perfect crunch to complete this soulful dish.

Pasta Casarec (Gluten-Free) 29

With roasted peppers, heirloom tomatoes, thyme, and smoked Spanish oil, topped with toasted pine nuts for a touch of rustic Mediterranean warmth.

Vegan Burger 29

Charred portobello mushroom, roasted peppers, Spanish onions, and tomato chilli jam — served with sweet potato fries. Rich, smoky, and satisfyingly hearty, this plant-based favourite brings all the comfort of a classic burger.

Smoked Onion & Asparagus Risotto with Grated Lemon Rind 35

A Northern Italian classic, slowly stirred in a rich vegetable broth. Asparagus lends its deep flavour, while a touch of lemon rind brightens the dish — a comforting celebration of Mediterranean warmth.

Pad Thai Rice Noodles 35

Baked tofu with beansprouts, mangetout, chillies, lime, and roasted peanuts. This popular dish was first created in Thailand in the early 1930s during a rice shortage caused by the war. Its tangy lime, sweet palm sugar, and savoury tamarind sauce are the essence of Thai flavours.

HOT SANDWICHES

Our bakery team creates delectable sandwiches using freshly baked gluten-free bread, served with crispy kale and garden greens tossed in a Yuzu dressing. Kale is a powerhouse superfood — rich in vitamins A, C, and K — providing your daily boost of nutrients to kick-start the day.

Energizing 19

Pickled Japanese cucumber, sun-dried tomato, basil and rocket pesto, and Spanish onion — paired with artisan vegan garlic herb cheese made from cashew milk and served with crispy kale chips on flatbread.

Refreshing 19

Heirloom tomatoes with dukkah, sun-dried tomato pesto, and Spanish onions — topped with artisan sun-dried tomato and garlic cheese crafted from cashew milk.

Satisfying 19

Roasted pumpkin with orange oil, chilli flakes, oregano and parsley pesto, pumpkin seeds, and Spanish onion — complemented by artisan vegan chive cream cheese crafted from cashew milk.

Soulful 19

Roasted eggplant with lemon oil, basil and rocket pesto, and cashew milk smoked mozzarella — finished with smoked Spanish oil and a hint of mango chutney.

All prices are subject to a 10% service charge and prevailing government taxes.

CAVIART 35

Caviaroli is a plant-based alternative to traditional caviar — delicate pearls made from Arbequina olive oil that pop crisply on the palate.

Balsamic Vinegar of Modena Pearls Extra Virgin Olive Oil with Wasabi Mango Caviaroli Pearls

Served with gluten-free biscuits and vegan coconut yoghurt.

SUPERFOOD EARTH BOWLS

“Superfood” refers to ingredients that deliver maximum nutritional benefits with minimal calories. Packed with vitamins, minerals, and antioxidants — and mostly plant-based — these nutrient-dense ingredients are the foundation of our Earth Bowls, crafted from the finest organic produce to nourish and energise your spirit.

Cauliflower Earth Bowl 22

Crispy kale, avocado, and Japanese cucumber tossed with sriracha lemon oil, served warm over organic red and brown Rice. Served warm.

Raw Organic Beet Earth Bowl 22

Cool and refreshing with green tea noodles, avocado, and radish in a fragrant Japanese ginger dressing. Served cold.

Soba Noodles with Broccoli 22

Refreshing and light, served cold with a zesty ginger, sesame, and maple syrup dressing. Served cold.

Vegan Earth Bowl 22

Warm bowl of organic quinoa, broccolini, avocado, and vibrant vegetables, finished with a creamy Goma Dressing. Served warm.

GLUTEN-FREE DESSERTS & ORGANIC DAIRY-FREE ICE CREAMS

All desserts are gluten-free and crafted with raw, nutrient-rich ingredients — thoughtfully combined superfoods that create sweet treats both indulgent and nourishing.

Hazelnut & Raspberry Chia Jam Cakes 16

Delicately nutty and naturally sweet — served with coconut yoghurt and a swirl of raspberry chia jam.

Olive Oil, Honey & Lemon Cake with Yoghurt 16

A lighter, better-for-you take on the classic olive oil cake — delicately balanced with sunny notes of honey and lemon for a bright, wholesome finish.

Peanut Butter Choc-Coconut Protein Bars 16

Set yourself up for the day with slices of our wholesome raw bars. Dates bind the mixture with natural sweetness, while nut butter provides long-lasting energy.

Pear & Ginger Cake 16

A nostalgic favorite, made from nutty flours and served with coconut yoghurt and lemon oil for a bright, wholesome finish.

Prune & Dark Chocolate Brownies with Bitter Chocolate Ganache 16

A lighter, mood-boosting take on the classic. Rich, fudgy, and satisfying, with prunes naturally complementing dark chocolate.

Walnut & Date Loaf Cake 16

Walnuts and almonds take the lead in this nourishing loaf — rich in flavour and brimming with benefits for brain and heart health.

Vegan Gelato 16

Charcoal Vanilla / Salted Chocolate Chip / Strawberry / Almond Brittle




ISABEL BRASSERIE


CHEESE BOARDS & CHARCUTERIE PLATTERS

 Comte 14 Mois, 24 Aged Parmigiano Reggiano, Pont l'Eveque, Danish Blue Cheese, Pyrenees Brebis, Figs, Pate de Coing, Charcoal Crackers
One Serving \$25 | Two Servings \$35

Milano Salami, Chorizo, Swiss Smoked Coppa, 18 Aged Prosciutto Ham, Gherkins, Pitted Olives, Almonds, Pickled Baby Radish, Sun-dried Prunes & Figs
One Serving \$25 | Two Servings \$35


NIBBLES

 **Crispy Truffle & Parmesan Fries** **\$12**
Crispy golden fries tossed with aromatic oil, freshly grated parmesan, and a sprinkle of sea salt. Finished with fresh chopped chives for a fragrant, indulgent bite


 **Italian Marinated Olives with Rosemary, Garlic & Lemon** **\$12**
A vibrant selection of green and black olives, marinated in extra virgin olive oil, fresh rosemary, crushed garlic, and zesty lemon.


Chargrilled Beef Satay, Aromatic Peanut Emulsion **\$19**
Marinated beef strips, char-grilled over an open flame, served with rich peanut sauce, fresh cucumber, and pickled shallots.

Smoked Chicken Yakitori, Soy Caramel, and Sesame Dust **\$19**
Tender chicken skewers, grilled to perfection and brushed with a Savory-sweet tare glaze. Served with pickled Cucumber and toasted sesame.


 **Norwegian Fjord Trout Tartare with Burnt Butter & Almond** **\$29**
Delicate Norwegian fjord trout, finely diced and dressed with nutty burnt butter, toasted almonds, and a hint of citrus zest. Served with crisp microgreens and a drizzle of extra virgin olive oil.


SOUPS & SALADS



 **French Onion Soup** **\$17**
Slow caramelized onion simmered in rich beef broth, finished with thyme and sherry, topped with a golden gruyere cheese toast.

 **Tender Pea & Leek Soup with Fresh Basil Oil** **\$17**
A vibrant selection of green and black olives, marinated in extra virgin olive oil, fresh rosemary, crushed garlic, and zesty lemon.

 **Burrata, Chargrilled Grapes & Basil** **\$19**
Creamy burrata cheese served with sweet chargrilled grapes, fresh basil leaves, and a drizzle of aged balsamic and extra virgin olive oil. A harmonious balance of creaminess, sweetness, and herbaceous freshness.

 **Chopped Salad with Tahini, Feta & Zaatar** **\$19**
A vibrant mix of crisp peppers, juicy Roma tomatoes, cucumbers, and fresh herbs, tossed with creamy tahini dressing, crumbled feta, and a sprinkle of aromatic za'atar.

 **Gingery Beetroot with Peanut Dressing, Black Sesame & Chives** **\$19**
Roasted and pickled beetroot tossed in a vibrant ginger-peanut dressing, finished with toasted black sesame and fresh chives. Earthy, aromatic, and texturally layered.


 **Organic Heirloom Tomato Carpaccio with Spring Onion & Ginger Salsa** **\$19**
 Thinly sliced heirloom tomatoes dressed with a vibrant spring onion and ginger salsa, finished with a drizzle of extra virgin olive oil and micro herbs. Fresh, aromatic, and bursting with seasonal flavor.


New Zealand Octopus, Prawn, Fennel & Lime Salad **\$19**
Tender New Zealand octopus and prawns tossed with thinly shaved fennel, fresh herbs, and a zesty lime dressing. Light, vibrant, and aromatic.


MAINS

Fusilli Pasta with Fresh Basil Pesto, Anchovies, Italian Pecorino Cheese & Iranian Pistachios **\$19**



Al dente fusilli tossed in a vibrant house-made basil pesto, layered with umami-rich anchovies, freshly grated Italian pecorino, and crushed Iranian pistachios for a crunchy, nutty finish.


 **Peruvian Avocado Butter on Toast with Tomato Salsa** **\$19**
Creamy Peruvian avocado blended into a silky butter, spread over toasted Sourdough bread, and topped with a vibrant fresh cherry tomato salsa, microgreens, and a drizzle of extra virgin olive oil.

 **Scrambled Zaatar Tofu, Avocado, Cucumber** **\$19**
Lightly scrambled tofu seasoned with fragrant zaatar, served with creamy avocado slices and crisp cucumber ribbons. Fresh, aromatic, and plant-forward.

 **Smoked Salmon Burger** **\$24**
Smoky, juicy salmon stacked with creamy avocado and a zesty lemon-dill kick — all tucked into a golden brioche bun. Fresh, fun, and seriously addictive.

Sumac Marinated Free-Range Chicken with Red Grapefruit, Avocado & Baby Arugula Salad **\$24**
Tender free-range chicken marinated in fragrant sumac, served atop a crisp salad of red grapefruit, creamy avocado, and peppery baby arugula. Bright, aromatic, and balanced.

 **Truffle Mushroom Risotto** **\$24**
 Creamy carnaroli rice slowly cooked with wild mushrooms, finished with black truffle, parmesan and herb oil.

 **Open-Fire Grilled Sirloin with Homemade Mustard & Roasted Garlic** **\$34**
Char-grilled sirloin, flame-kissed over open fire, served with our signature house-made mustard and slow-roasted garlic for a deep, smoky richness.


Pan Fried Norwegian Salmon with Grilled Gem Lettuce **\$34**
Perfectly seared Norwegian salmon served with charred gem lettuce, lemon butter emulsion, and a hint of smoked sea salt. A fresh balance of crisp greens and buttery richness.

 **Seared Duck, Spiced Cherry Glaze, Orange Purple Cabbage** **\$34**
Tender seared duck breast finished with a fragrant spiced cherry glaze, served alongside lightly braised purple cabbage with orange zest. Rich, aromatic, and visually striking

DESSERTS

Valrhona Chocolate Fudge **\$12**
Decadent Valrhona chocolate fudge with a rich, smooth, melt-in-the-mouth texture.

 **Fresh Canadian Blueberry, Almond & Lemon Cake** **\$14**
Light almond sponge with zesty lemon, fresh Canadian blueberries, and toasted almonds.

 **Sweet & Salty Cheesecake with Cherries** **\$14**
Creamy cheesecake with a hint of salt, topped with fresh cherries and a buttery crust.

Vanilla Custard with Roasted Fresh California Strawberries & Rhubarb **\$14**
Silky vanilla custard served with roasted fresh California strawberries and tangy rhubarb.



Vegetarian



Chef's Recommendation

Prices are subject to a 10% service charge & prevailing government taxes.