

cultivate

SET LUNCH MENU

2 COURSES - \$44 | 3 COURSES - \$49

12 PM - 3 PM

STARTERS (CHOICE OF 1)

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

A light, modern take on the classic Caesar.

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

A refreshing fusion of Mediterranean produce and Japanese inspired dressing.

Chaat Roasted Japanese Sweet Potatoes with Tamarind & Coriander Chutney

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

MAINS (CHOICE OF 1)

Smoked Onion & Asparagus Risotto with Grated Lemon Rind

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.

Whole Roasted Portobello Mushroom

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

Pasta Casarec (Gluten-Free)

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

DESSERTS (CHOICE OF 1)

70% Dark Chocolate Layer Cake

Layers of moist cocoa sponge paired with a rich, velvety dark chocolate ganache. 100% plant-based and nut-free.

Vegan Gelato

Madagascar Vanilla / Strawberry

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

ISABEL BRASSERIE

SET LUNCH MENU

2 COURSES - \$34 | 3 COURSES - \$39
12 PM - 3PM

STARTERS (CHOICE OF 1)



Tender Pea & Leek Soup with Fresh Basil Oil

A vibrant selection of green and black olives, marinated in extra virgin olive oil, fresh rosemary, crushed garlic, and zesty lemon.

New Zealand Octopus, Prawn, Fennel & Lime Salad

Tender New Zealand octopus and prawns tossed with thinly shaved fennel, fresh herbs, and a zesty lime dressing. Light, vibrant, and aromatic.



Chopped Salad with Tahini, Feta & Zaatar

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.



Burrata, Chargrilled Grapes & Basil

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 herbeaceous freshness.

MAINS (CHOICE OF 1)

Fusilli Pasta with Fresh Basil Pesto, Anchovies, Italian Pecorino Cheese & Iranian Pistachios

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.

Open-Fire Grilled Sirloin with Homemade Mustard & Roasted Garlic

Char-grilled sirloin, flame-kissed over open fire, served with our signature house-made mustard and slow-roasted garlic for a deep, smoky richness.

Seared Duck, Spiced Cherry Glaze, Orange Purple Cabbage

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.



Truffle Mushroom Risotto

Creamy carnaroli rice slowly cooked with wild mushrooms, finished with black truffle, parmesan and herb oil.

DESSERTS (CHOICE OF 1)

Fresh Canadian Blueberry, Almond & Lemon Cake

Light almond sponge with zesty lemon, fresh Canadian blueberries, and toasted almonds.



Sweet & Salty Cheesecake with Cherries

Creamy cheesecake with a hint of salt, topped with fresh cherries and a buttery crust.

Vanilla Custard with Roasted Fresh California Strawberries & Rhubarb

Silky vanilla custard served with roasted fresh California strawberries and tangy rhubarb.



Vegetarian

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