île

FOOD MENU
SUMMER 2025

STARTERS

EDAMAME
Steamed edamame with Fleur de sel
7 USD

TRUFFLE FRIES
Crispy fries with truffle sauce and Parmesan
10 USD

WILD GUACAMOLE
Guacamole with fried plantains chips, topped with microgreens
14 USD

SPICY SALMON TACO
Raw salmon with spicy mayo, red chili, and black tobiko
18 USD

SPICY TUNA TACO
Raw tuna with black yuzu sauce, black tobiko , and chives.
Topped with microgreens
18 USD

FRIED CALAMARI
Crispy calamari with yuzu mayo dip
16 USD

DYNAMITE SHRIMPS
Tempura shrimp with dynamite sauce, topped with chives
14 USD

CHICKEN KATSU
Toasted brioche with breaded chicken, Japanese katsu mayo,
and Asian coleslaw
Served with pickled red cabbage
16 USD

SALADS

BURRATA SALAD
Burrata over musclan, cherry and yellow tomatoes, honey balsamic, pesto,
and pistachio
18 USD

WATERMELON FETA
Watermelon, strawberry, feta cheese, dried thyme, and pistachio
Served with lemon oil dressing
14 USD

ASIAN CAESAR SALAD
Baby gem lettuce, house Asian Caesar dressing, croutons, yellow and red
pepper drops, and Parmesan
(add Chicken + 5 USD)
14 USD

BEET GOAT CHEESE SALAD
Beetroot, arugula, radish, goat cheese, walnuts, and orange
Served with Lemon oil dressing
16 USD

ARTICHOKE SALAD
Baby spinach, musclan, dried cherry tomatoes, parmesan, hazelnuts,
and roman style artichoke
Served with red wine dressing
15 USD

MAIN COURSE

TRUFFLE RIGATONI
Rigatoni, sautéed mushrooms, truffle cream, Parmesan. Topped with chives
20 USD

PESTO SALMON TAGLIATELLE
Tagliatelle, creamy pesto sauce, smoked salmon, topped with black tobiko
23 USD

SHRIMP LINGUINE
Linguine, shrimp bisque, tomato sauce, cherry tomatoes,
shrimp, basil and Parmesan
20 USD

GRILLED CHICKEN
Grilled chicken, green beans, cherry tomatoes glazed with soy, garlic, and
ginger
Choice of sauce: creamy mushroom or coconut curry
23 USD

RIBEYE STEAK
250g Australian Prime MB3 ribeye. Topped with chimichurri
Served with baked potatoes and mustard
40 USD

ILE BURGER
200g Australian Black Angus patty, caramelized onions, American cheddar,
and mayo
18 USD

SALMON TERIYAKI
Grilled salmon glazed with teriyaki
Served with forbidden rice, carrots, edamame, red and yellow peppers
Topped with chives and roasted cashews
26 USD

TENDERLOIN
Premium Angus filet cut with Ile sauce or pepper sauce
Served with fries
30 USD

SIDE DISHES

FRIES
6 USD

BAKED POTATOES
6 USD

GRILLED GREEN BEANS
4 USD

DESSERTS

PAIN PERDU
Brioche with caramel sauce and vanilla ice cream. Topped with peanuts
14 USD

FONDANT AU CHOCOLAT
Served with vanilla ice cream
14 USD

CHEESECAKE MOUSSE
Cheesecake mousse topped with crumble, strawberry sauce, and fresh
blueberries
Topped with a sorbet of your choice
14 USD

SORBET
3 USD

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BEVERAGE MENU
SUMMER 2025

SIGNATURE COCKTAILS

FLIRTINI
16 USD

BLUSHING BITE
18 USD

SIP HAPPENS
16 USD

BURIED PLEASURE
16 USD

CLASSIC COCKTAILS

LONDON MULE
14 USD

MOSCOW MULE
14 USD

NEGRONI
15 USD

OLD FASHIONED
15 USD

852
14 USD

APEROL SPRITZ
14 USD

GODFATHER
15 USD

AMARETTO SOUR
14 USD

WHITE RUSSIAN
15 USD

MIDORI SOUR
14 USD

MEXICAN MULE
15 USD

JAGERBOMB
14 USD

PASSIONFRUIT MARTINI
14 USD

DRY MARTINI
13 USD

MANHATTAN
15 USD

DIRTY MARTINI
13 USD

BLACK RUSSIAN
14 USD

JAMAICA
13 USD

CUBA LIBRE
15 USD

WHISKEY SOUR
13 USD

MOJITO
14 USD

TEQUILA SUNRISE
15 USD

DAIQUIRI
15 USD

GIN BASIL
13 USD

COSMOPOLITAN
13 USD

BULLFROG
14 USD

LONG ISLAND
14 USD

TAKE ME HOME
14 USD

TOM COLLINS
13 USD

VODKA SOUR
13 USD

TEQUILA SOUR
15 USD

GIN SOUR
13 USD

MARGARITA
15 USD

PALOMA
15 USD

GIN

TANQUERAY
G: 14 USD B: 140 USD

TANQUERAY 10Y
G: 16 USD B: 170 USD

GORDONS
G: 12 USD

HENDRICKS
G: 16 USD B: 175 USD

TEQUILA

DON JULIO SILVER
G: 24 USD B: 240 USD

DON JULIO REPOSADO
G: 28 USD B: 280 USD

DON JULIO AÑEJO
G: 32 USD B: 320 USD

CASAMIGO SILVER
G: 20 USD B: 220 USD

CASAMIGO REPOSADO
G: 23 USD B: 230 USD

CASAMIGO AÑEJO
G: 25 USD B: 270 USD

1800 REPOSADO
G: 17 USD B: 180 USD

1800 SILVER
G: 14 USD B: 160 USD

1800 AÑEJO
G: 20 USD B: 210 USD

AMORE MIO BLANCO
B: 280 USD

AMORE MIO CRISTALLINO
B: 400 USD

AMORE MIO AÑEJO
B: 420 USD

AMORE MIO GRAND AÑEJO
B: 600 USD

AMORE MIO EXTRA AÑEJO
B: 750 USD

RUM

CAPTAIN MORGAN WHITE
G: 12 USD B: 130 USD

CAPTAIN MORGAN SPICED
G: 13 USD B: 140 USD

CAPTAIN MORGAN DARK
G: 13 USD B: 140 USD

VODKA

KETEL ONE
G: 15 USD B: 160 USD

SMIRNOFF RED
G: 11 USD

BELVEDERE
G: 20 USD B: 220 USD

CIROC
G: 22 USD B: 240 USD

TITOS
G: 15 USD B: 160 USD

WHISKEY

J&B
G: 12 USD

JAMESON
G: 12 USD B: 130 USD

JW BLACK
G: 14 USD B: 150 USD

JW GOLD
G: 18 USD B: 200 USD

JW BLUE
B: 650 USD

MACALLAN 12Y
G: 24 USD B: 260 USD

GLENFIDDICH 12Y
G: 18 USD B: 200 USD

GLENMORANGIE 10Y
G: 16 USD B: 180 USD

J&B 15Y
G: 14 USD B: 160 USD

OLD PARR
G: 15 USD B: 160 USD

DIMPLE 15Y
G: 14 USD B: 160 USD

LAGAVULIN 16Y
G: 20 USD B: 300 USD

BULLEIT BOURBON
G: 14 USD B: 160 USD

LIQUEURS

CAMPARI
G: 11 USD

MARTINI BIANCO
G: 12 USD

MARTINI ROSSO
G: 12 USD

BAILEYS
G: 11 USD

JAGERMEISTER
G: 13 USD

WINE

IXIUR ROSE
B: 50 USD

KSARA RESERVE DU COUVENT
G: 9 USD B: 40 USD

KSARA BLANC DE BLANC
G: 9 USD B: 40 USD

KSARA SUNSET
G: 9 USD B: 40 USD

KSARA SUNSET 1.5L
B: 90 USD

NYSA ROSE
B: 45 USD

NYSA WHITE
B: 45 USD

BATROUN MOUNTAINS CHARDONNAY | WHITE
B: 50 USD

BATROUN MOUNTAINS ELITE | ROSE
B: 50 USD

BEER

ALMAZA LIGHT
6 USD

ALMAZA ROSE
6 USD

ALMAZA
6 USD

HEINEKEN
8 USD

PROSECCO & CHAMPAGNE

ASTORIA LOUNGE
G: 10 USD

ASTORIA FASHION VICTIM | ROSE
B: 75 USD

ASTORIA TREVISO | WHITE
B: 75 USD

MOET BRUT
B: 300 USD

MOET ROSE
B: 400 USD

SOFTS

SOFT DRINK
4 USD

PERRIER
4 USD

SODA
4 USD

TONIC
4 USD

WATER
3 USD

REDBULL
8 USD

GRAPEFRUIT SODA
5 USD

GINGER BEER
5 USD

JUICE
6 USD