



Ishami



ROOFTOP TERRACE

◆ ENTREE ◆

Sweet Potato Sumac & Mozzarella Croquettes **D** xxx **19,500**

Served with Red Pepper Mayo

Bang Bang Cauliflower **D** xxx **18,000**

Coated in Tempura Batter & Tossed in Sweet Chilli

Vietnamese Pork Rolls **D** xxx **21,000**

Deep Fried Rice Noodles, Sesame, Papaya Salad and a sweet & sour soy dressing

Deep Fried Chicken Wings **D** xxx **22,500**

A choice of Buffalo Sauce / Sweet Chili & Say / Kimchi Mayo

King Prawns **D SF** xxx **25,500**

Pacific King Prawns Stir fried in Local Garlic Butter & Chili with Fresh Parsley and sourdough toast

▸ *Gluten-free option available upon request.*

Calamari **D SF** xxx **27,000**

Lightly tossed in Szechuan Batter, Served with Squid ink Ailoi and Roquette Salad

Lightly Cured Tilapia Ceviche **GF** xxx **24,000**

Served with Pineapple, Passion fruit, Tree Tomatoes & Pickled Shallots

◆ MAIN ◆

Braised Pork Adobo **D** xxx **34,500**

Philippines National Dish, served with Garlic Rice & Fried Egg

Slow Cooked Beef Ribs xxx **39,000**

Served String Beans and a Yuzu & Honey Dressing with Garlic Rice

Chicken Brochette xxx **36,000**

Coated in Paprika, Garlic, Herbs & Cinnamon served with Pickled Cabbage, Pomegranate Molasses

Braised Sea Bass **GF** xxx **48,000**

Cooked in Coconut Milk, Rice Vinegar, Ginger & Spring Onions

Thai Vegetable Curry **GF** xxx **48,000**

Seasonal Vegetables, Coconut Milk base, Steamed Rice

Aubergine Lasagna **GF** xxx **31,500**

Layers of Aubergine, Tomato Sauce, Capsicum, Caramelized Onion, Parmesan, Lemon Rocket Salad

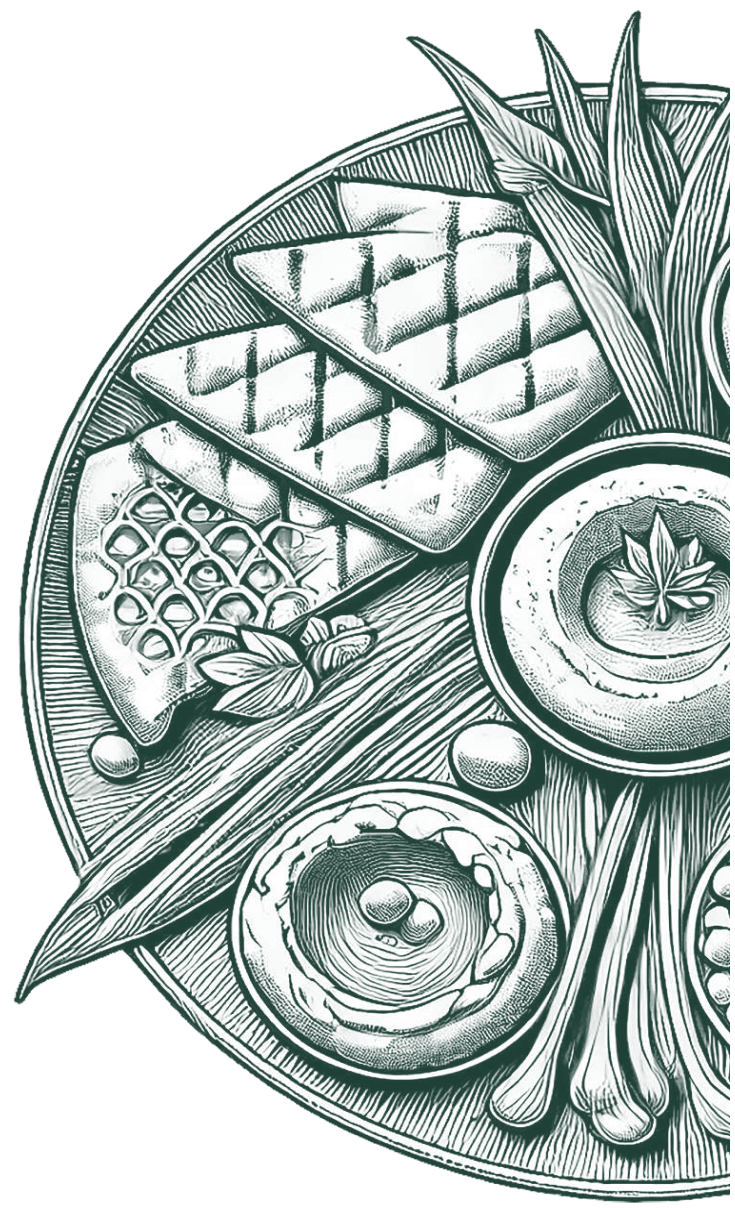
SIDES ◆ 12,000

- Plain Rice**
- Garlic Rice**
- Spinach**
- Chips**
- Tomato Fried Rice**
- Roasted Potato**
- Sautéed Green Beans**





◆ SHARING PLATTER ◆



Vegetarian Mezze D xxx **37,500**

Flat Bread with Tzatziki, Hummus, Grilled Haloumi, Baba Ghanoush & Tabbouleh

▸ *Gluten-free option available upon request.*

Taste of Rwanda GF xxx **43,500**

Inquire from your waiter as to what is on offer for today 2x Proteins, 3 Accompaniments, Rice Dish & Chapati

◆ 28 DAY DRY AGED STEAK ◆

8oz Sirloin	xxx 75,000	10oz Ribeye	xxx 72,000
10oz Rump	xxx 63,000	8oz Fillet	xxx 87,000

*All Served With A Side Of Salad, Fries Or Chips & Grilled Tomato.
Sauce Choices: Peppercorn, Red Wine & Bone Marrow, Blue Cheese Sauce.*

◆ SALAD ◆

Caesar	xxx 25,000	Green Leaf	xxx 21,000
---------------	--------------------------------	-------------------	--------------------------------

Romaine lettuce Served with Caesar Dressing, Parmesan, Croutons & Anchovies	Local Tomatoes, Avocado & Onion Salad
---	---------------------------------------

▸ *Gluten-free option available upon request.*

Local Corn, Sweet Potato & Avocado D xxx **22,500**

With Local Lemon Dressing & Roasted Almonds

◆ D E S S E R T ◆

Baklava D N	xxx 19,500	Chocolate Torte D	xxx 21,000
---------------------------------	--------------------------------	---------------------------------------	--------------------------------

Layers of Filo, Pistachio, Honey, Almonds and Seeds, Soaked in Honey with Soured Yoghurt	Crème Fraiche
--	---------------

Coconut Rice Pudding GF	xxx 19,500	Pumpkin Tart D N	xxx 19,500
---	--------------------------------	--------------------------------------	--------------------------------

Infused with Mango and Pineapple topped with a crunchy caramel crunch	Served with Candied Pecans and Cream
---	--------------------------------------

Cheesecake D	xxx 21,000
----------------------------------	--------------------------------

With Chocolate Sauce

