

FOOD MENU



STARTERS

EDAMAME V 40

Your choice of spicy or salty edamame

EXOTIC SALMON CEVICHE F 70

Fresh Salmon Mixed with Exotic Fruits, Red Onion and Cranberry served with Coconut Citrus Sauce.

TUNA TARTAR F N 75

Diced Tuna, Dill, Chives, Black and White Sesame, Mixed with Homemade Dressing on a bed of Citrus Avocado Served with Crusted Crouton.

SALMON USU-ZUKURI F 60

Fresh Salmon Sashimi Served with Usu-zukuri sauce, Dill, Chives and Red Chili Slices.

FRIED CALAMARI D G F 70

Battered and fried calamari served with tartar sauce

TRUFFLE SLIDERS D G 90

3 Angus beef sliders topped with truffle cream & Oyster mushrooms

TRUFFLE FRIES D G 65

Fries topped with truffle oil, parmesan and served with a truffle mayo sauce

DYNAMITE SHRIMP D G F 60

Shrimp tossed in dynamite sauce & garnished with Sesame seeds

BRUSCHETTA BURRATA G D N 80

Sliced Baguette bread, pesto, cherry tomatoes, Burrata cheese topped with drizzle of Olive oil

CHICKEN QUESADILLAS G D 65

Grilled chicken with sautéed capsicum and onions, folded in tortilla bread, filled with a blend of cheddar and mozzarella cheese

PIZZA

MARGHERITTA V G D 75

Tomato sauce base topped with Mozzarella & fresh basil

DIAVOLA G D 85

Tomato sauce base topped with Mozzarella & spicy salami

FRUITTI DI MARE G D F 125

Tomato sauce, Mozzarella, shrimp, mussels, Garlic oil & fresh basil

NAPOLI G D F 68

Tomato sauce base topped with anchovies, capers & black olives

BURRATA PIZZA G D 110

Tomato sauce, Burrata cheese, Mozzarella cheese, Arugula, Basil

ORTOLANA G D 80

Tomato sauce base topped with green zucchini, eggplant, artichoke, capsicum, Garlic oil, mozzarella & cherry tomatoes

SALADS

BEETROOT SALAD N D 60

Fresh beetroot tossed with a delicate truffle cream dressing, served over mixed greens with carrot, cucumber, orange candied pecans, and feta cheese, finished with a drizzle of honey balsamic.

CAESAR SALAD D G F 55

A bed of Romaine lettuce topped with croutons, parmesano & homemade Caesar dressing.

Add shrimp20 | Add chicken15

SHRIMP QUINOA SALAD G N F 65

A vibrant blend of red, white, and black quinoa tossed with arugula, cucumber, raisins, green apple, baby asparagus, and cherry tomatoes, dressed in a zesty lemon orange sauce, and topped with roasted almond flakes and citrus marinated shrimp

GREEK SALAD D G 70

Tomato, cucumber, red onion, and green capsicum combined with Greek black and green olives, fresh thyme, and creamy feta cheese, served with classic Greek dressing and warm pita bread.

CRAB SALAD F 105

Crab Meat mixed with Lemon Oil, Cherry Tomato, Diced Mango, Chives and Dill served on a bed of Citrus Avocado.

BURRATA SALAD D 85

125g of Fresh Burrata served with Tomato, Basil, and Arugula Mixed with Lemon Basil Oil.

WATERMELON HALLOUMI SALAD D 65

Watermelon with Halloumi served with Mesclun, Cherry Tomato and Fresh Mango mixed with Lemon Mustard and Balsamic reduction.

PASTA

SEAFOOD TOMATO LINGUINI F G 85

Linguini Pasta with Shrimps, Calamari and Mussels cooked with Garlic and Tomato Sauce.

PENNE POMODORO G D 79

A classic tomato sauce based penne pasta topped with parmesano & fresh basil

CASARECCE GENOVESE G D 79

Creamy Casarecce pasta, grilled chicken & pesto topped with parmesano

FOR THE LITTLE ONES

KIDS PASTA G D 45

Your choice of penne or spaghetti served with creamy or tomato marinara sauce

KIDS MINI BURGER G D 48

1 Angus slider, tomato ketchup served with fries & a side of fruit salad

CHICKEN STRIPS G D 45

Chicken strips served with fries, cocktail sauce & a side of fruit salad

MAIN COURSE

STEAK AND FRIES D 180

300g of Australian Beef Tenderloin MB3 Grilled and Served With French Fries, Sautéed Mushroom and your choice of Pepper Or Mushroom Creamy Sauce.

GRILLED SALMON F D G 120

Grilled and seasoned salmon fillet served with asparagus, mashed potatoes, broccoli & lemon butter sauce

GRILLED SEABASS F 145

Deboned whole Fresh Seabass Grilled and served with Lemon, Roasted Potato and Fine Green Beans

MUSHROOM TRUFFLE RISOTTO G D 70

Creamy Arborio rice slowly cooked with Fresh mushrooms, finished with Parmesan cheese topped with sautéed Enoki and a touch of truffle oil for an earthy, aromatic flavor.

GRILLED CHICKEN BREAST G D 85

Marinated grilled chicken breast served with sautéed vegetables, roasted potatoes & your choice of mushroom or pepper sauce

SIDES

SAUTÉED VEGETABLES 35

SAUTÉED MUSHROOMS 32

FRENCH FRIES 35

MIXED LEAVES SALAD 30

CORN ON THE COB 25

SANDWICHES & BURGERS

ROMESCO CHICKEN PANINO D N G 68

Our tour chef special A toasted French baguette filled with grilled chicken breast, pesto, mozzarella cheese & romesco sauce served with fries.

HALLOUMI PESTO D N V 65

Toasted chef's brown ciabatta filled with grilled halloumi cheese, pesto sauce, cherry tomatoes & lollo rosso.

ILA BURGER D G 95

Glazed Brioche Bun with homemade Angus beef patty, smoked beef bacon, lettuce, tomato, cheddar cheese & crispy onion served with french fries

STEAK SANDWICH N G D 105

Tenderloin beef, sundried tomatoes, cheddar & Mozzarella cheese, lettuce & ranch dressing

DESSERTS

OH LA LA POOPSICLES 25

Pistachio, chocolate, mango, oreo, Strawberry

MIXED BERRIES CHEESE CAKE 40

Creamy classic cheesecake on a buttery biscuit base, topped with a light berry glaze

TIRAMISU 45

Classic Italian dessert layered with espresso-soaked ladyfingers, mascarpone cream, and dusted with cocoa powder.

CHOCO FONDANT 53

Warm molten chocolate cake with a gooey center served with a scoop of vanilla ice cream and a drizzle of chocolate sauce.

FRUIT PLATTER S 75 | L 150

An assortment of freshly sliced seasonal fruits, beautifully presented and perfect for sharing.

DRINKS MENU

SIGNATURE COCKTAILS

BOURBON BLOSSOM	70
Bourbon Whisky, Elderflower, Lime & Aromatic Bitters	
SPICE KISS	65
Tequila gold, Mango, Guava, Blackberry, Passion Fruit garnished with Jalapeño	
SECRET GARDEN	70
Beetroot infused Gin, Violet, Elderflower topped with Matcha foam	
CANE BREW	65
Spiced Rum, Espresso, Coconut, Vanilla & Orange Liqueur	
LOLLY DREAM	65
Pink Gin, Lychee, Blackberry liqueur, Ouzo, Dragon fruit garnished with a lollipop	
FROSÉ	60
A refreshing mix of Rosé wine, frozen strawberries & curaçao	
COCO LOCO	70
White rum, Coconut puree, Malibu, & fresh coconut water served in a young Thai coconut	

SOURS

MIDORI SOUR	60
Japanese melon liquor, sour mix & orange bitters	
AMARETTO SOUR	60
Amaretto almond liquor, sour mix & orange bitters	
WHISKY SOUR	65
12YO Scotch whisky, sour mix, Aromatic & orange bitters	

SHOTS

BUY 5 GET 1 FREE

JAGERMEISTER	50	BRAIN DAMAGER	45
JAGER BOMB	60	BLUE KAMIKAZE	40
B52	45	X ON THE BEACH	40
DOO DOO	40		

COCKTAILS

OLD FASHIONED	65
Bourbon whiskey, Brown sugar syrup, orange & aromatic bitters	
ESPRESSO MARTINI	60
Vodka, Kahlua, simple syrup, Espresso	
PASSION FRUIT MARTINI	60
Vodka, Passoa, fresh Passion Fruit, Lemon juice	
GIN BASIL	65
Gin, Fresh Basil mixed with lemon & lime	
APEROL SPRITZ	60
Aperol, prosecco, soda water	
MARGARITA SHAKEN/FROZEN	60
Tequila silver, Triple sec, sour mix with your choice of flavor lemon, strawberry, Passion Fruit, dragon fruit, mango	
DAIQUIRI SHAKEN/FROZEN	60
White rum, sour mix and your choice of flavor lemon, strawberry, Passion Fruit, dragon fruit, mango	
NEGRONI	70
Sweet vermouth, Tanqueray gin, campari	
PINACOLADA	60
White rum, pineapple, coconut cream	
MOJITO	60
White rum, mint, lime mixed topped with lemonade with your choice of flavor lemon, strawberry, Passion Fruit, dragon fruit, mango	
SALTY PALOMA	60
Tequila gold, Fresh grapefruit topped with grapefruit soda	
MOSCOW MULE	60
Vodka, homemade ginger syrup, fresh ginger, lemon juice topped with ginger ale	
BLOODY MARY	60
vodka, tomato juice, teriyaki sauce, lemon juice, tabasco, black pepper, worcestershire	

CHAMPAGNE & PROSECCO

glass		bottle
Prosecco DOC, Da Luca	45	300
Laurent-Perrier Brut 0.75L		700
Laurent-Perrier Rose 0.75L		1500
Laurent-Perrier Brut 1.5L		1800
Moët & Chandon Ice 0.75L		1200
Louis Roederer Cristal 0.75L		4000
Dom Pérignon Brut 0.75L		2800

BEER

Beer bottle
Budweiser 45
Corona 45
Peroni 45
Almaza 45
Magners 50

BEER BUCKET (BUY 5 GET 1 FOR FREE)

Budweiser	225
Corona	225
Peroni	225
Almaza	225
Magners	250

BEER TOWER (BUY 5 PINTS GET 1 FOR FREE)

Peroni	275
Stella	250
Corona	275

WINE

White

Anakena, Birdman, Sauvignon Blanc, CHL	40 220
Chateau Ksara, Blanc de blanc, Ib	280
Santepietre, pinot grigio, veneto, IT	260
Gavi del comune di gavi, Villa Sparina, IT	390

Rosé

Oh! Omerade Rosé, Henri Fabre, FR	40 220
Coteaux d'AIX, Provence, FR	354
Chateau Ksara sunset rosé, Cabernet Franc & Syrah, LB	280
Domaine OTT, Provence, FR	550
M Minuty Rosé, Côtes de Provence, FR	440
Ultimate Provence Rosé, Côtes de Provence, FR	490

RED

Nero D'avola, Da Luca, Sicily, IT	40 220
Bodega Norton, Merlot Colección, Mendoza	360
Kanonkop, Kadette cape Blend, SA	360

Sangrias

ILA Sangria	Glass 55 Jug 250
White wine mixed with cointreau, apple juice, Citrus fruits, Kiwi	

Sparkling Sangria

Sparkling wine mixed with cointreau, strawberry, Peach, Fresh orange, citrus fruits & pink grapefruit	Glass 60 Jug 350
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VODKA

glass | bottle

Ketel one 0.75L	60 1000
Grey goose 0.75L	60 1500
Grey goose 1.5L	2500

GIN

Tanqueray 0.7L	50 900
Tanqueray 0.75 10L	65 1300
Gordons pink 1L	50 1200
Hendricks 0.7L	60 1250
Roku 0.7L	55 1100
Sipsmith 0.7L	55 1100

TEQUILA

1800 Silver	60 1200
1800 Anejo	65 1300
Don Julio Silver 0.75L	60 1400
Don Julio Reposado 0.75L	70 1700
Don Julio Anejo 0.75L	80 1900
Don Julio 1942 extra anejo	245 5000
Claze Azul Reposado	3500

WHISKY

Malt Whisky
Glenfiddich 12YO 0.75L
Macallan 12YO 0.75L

Scotch Whisky
Johnnie Walker Black Label 12YO 0.7L
Chivas Regal 12YO 0.75L
Chivas Regal 18YO 0.75L

American

Jim Beam 0.75	50 950
Jack Daniels 0.75L	50 950