



BREAKFAST

Breakfast (served daily until 1:00 PM)

Eggs Benedict (G, D)
Sourdough, poached eggs, beef bacon, spinach, and avocado, topped with hollandaise sauce.

Mediterranean Avo Toast (D, G, V)
Toasted rye sourdough topped with smashed avocado, feta cheese, and sweet cherry tomatoes.

Açaí Bowl (N)
Frozen açaí topped with berries, kiwi, coconut, and nuts.

Levantine Croissant (D, G)
Buttery zaatar croissant filled with creamy labneh, fresh tomato, cucumber, mint leaves, and olive tapenade.

Signature Turkey Croissant (D, G)
Buttery croissant layered with smoked turkey, melted cheese, and creamy béchamel sauce.

Berry Bliss Yogurt (D, V)
A duo of plain Greek yogurt and mixed berry yogurt, served chilled.

SALADS

Tenderloin Chimichurri Salad
Grilled tenderloin beef served with tomato, lollo rosso lettuce, cucumber, avocado, edamame, spring onions and pomegranate finished with a vibrant home-made chimichurri dressing.

Caesar Salad (D, F, G)
Romaine lettuce with croutons, parmigiano, and homemade Caesar dressing. Add shrimp 20 | Add chicken 15

Quinoa Garden Bowl
Fluffy quinoa paired with crisp red cabbage, fresh romaine lettuce, cherry tomatoes, shredded carrot, and juicy pomegranate seeds for a fresh vibrant finish.

Greek Salad (D, G)
Tomato, cucumber, red onion, green capsicum, olives, thyme, and feta, served with classic Greek dressing and warm pita bread.

Crab Salad (F)
Crab meat with lemon oil, cherry tomatoes, mango, chives, and dill on a bed of citrus avocado.

Burrata Salad (D)
Fresh burrata served with cherry tomatoes, basil, and arugula, dressed with lemon basil oil

PIZZA & PASTA

Margherita (G, D, V)
Tomato sauce, mozzarella, and fresh basil.

Diavola (G, D)
Tomato sauce, mozzarella, and spicy salami.

Frutti di Mare (G, D, F)
Tomato sauce, mozzarella, shrimp, garlic oil, and fresh basil.

Napoli (G, D, F)
Tomato sauce, anchovies, capers, and black olives.

Burrata Pizza (G, D)
Tomato sauce, burrata, mozzarella, arugula, and basil.

Ortolana (G, D, V)
Tomato sauce, zucchini, eggplant, artichoke, capsicum, garlic oil, mozzarella, and cherry tomatoes.

Seafood Tomato Linguini (F, G)
Linguini with shrimp, calamari, and mussels cooked with garlic and tomato sauce.

Penne Pomodoro (G, D)
Classic tomato penne topped with parmigiano and fresh basil.

Penne Alfredo (G, D)
Penne pasta tossed in a rich, creamy Alfredo sauce and finished with freshly grated Parmesan cheese.
Add shrimp | Add chicken

STARTERS

Edamame (V)
Your choice of spicy or salted edamame.

Mozzarella Sticks (D,G)
Homemade mozzarella sticks in a golden crispy coating, deep-fried to perfection and served with our chef's special sauce.

Fried Calamari (D, G, F)
Deep-fried Breaded calamari served with tartar sauce.

Truffle Sliders (D, G)
Three Angus beef sliders topped with truffle cream and oyster mushrooms.

Truffle Fries (D)
Fries topped with truffle oil and parmesan, served with truffle mayo.

Dynamite Shrimp (G, F)
Shrimp tossed in dynamite sauce, garnished with sesame seeds.

Bruschetta Burrata (G, N)
Sliced baguette, pesto, cherry tomatoes, and burrata, topped with a drizzle of olive oil.

Chicken Quesadillas (G, D)
Grilled chicken with sautéed capsicum and onions, folded in tortilla bread with cheddar and mozzarella.

Guacamole & Chips (G)
Smashed avocado with lime, tomato, and herbs, served with tortilla chips.

Chicken Crunch Bites (G)
Golden homemade chicken strips served with barbecue mayo dipping sauce.

Fiesta Potatoes
Crispy golden potato cubes, deep-fried to perfection and tossed in our chef's signature dynamite sauce.

Seaside Crispy Shrimp (G, F)
Golden breaded shrimp, fried to perfection and served with the chef's signature mayo sauce.

MAIN COURSES

Beef Medallion (D)
Grilled beef medallion served with mixed green vegetables, creamy mashed potatoes, and your choice of mushroom sauce or green peppercorn sauce.

Grilled Jumbo Shrimp (F)
Grilled jumbo shrimp served with mixed vegetables, Parisienne potatoes, and the chef's signature homemade sauce.

Grilled Salmon (F, D, G, N)
Pan-seared salmon fillet served with mixed vegetables, Parisienne potatoes, and a creamy pesto sauce.

Chef's Signature Seabass (F, N)
Pan-seared butterfly sea bass served with mixed vegetables, Parisienne potatoes, and a creamy pesto sauce.

Mushroom Truffle Risotto (G, D)
Creamy arborio rice with fresh mushrooms, parmesan, sautéed enoki, and truffle oil.

Grilled Chicken Breast (D)
Grilled chicken breast served with mixed green vegetables, creamy mashed potatoes, and your choice of mushroom sauce or pepper sauce.

SANDWICHES

ILA Burger (D, G)
Potato bun with Angus beef patty, smoked beef bacon, lettuce, tomato, cheddar, and crispy onions, served with fries.

Tuna Avo Melt (G, D, F, N)
Rye ciabatta filled with a flavorful tuna mix, fresh avocado slices, and tomato pesto sauce.

Romesco Chicken (G, D, N)
Grilled chicken breast served on white ciabatta with basil pesto, melted white cheddar, and rich romesco sauce, accompanied by crispy fries.

Grilled Halloumi Zaatar (G, D, N, V)
Rye ciabatta layered with grilled halloumi, zaatar pesto, sweet cherry tomatoes, fresh zaatar, and olive salsa.

Caprese Avo Ciabatta (G, D, N)
White ciabatta with fresh mozzarella, cherry tomatoes, avocado, and basil pesto sauce.

Steak Sandwich (G, D)
Rye ciabatta filled with tenderloin beef, sautéed bell peppers, onions, mushrooms, sliced cheese, and tarragon mayo sauce accompanied by crispy fries.

ILA Chicken Burger (G, D)
Potato bun filled with grilled chicken breast, melted mozzarella, lollo rosso lettuce, fresh tomato, avocado, and Italian sauce.

SIDES

French Fries | Rustic Fries | Mashed potatos

FOR THE LITTLE ONES

Kids Pasta (G, D)
Your choice of penne or spaghetti with Alfredo or tomato marinara sauce.

Kids Mini Burger (G, D)
Two mini juicy Angus beef patties on soft potato buns, finished with classic ketchup. Served with crispy golden fries and a refreshing fruit salad.

Chicken Strips (D, G)
Chicken strips served with fries, barbecue mayo sauce, and refreshing fruit salad.

Tiramisu (D)
Classic Italian dessert layered with espresso-soaked ladyfingers, mascarpone cream, and cocoa powder.

Chocolate Fondant (D)
Warm molten chocolate cake with a gooey center, served with vanilla ice cream and chocolate sauce.

Fruit Platter S | L
An assortment of freshly sliced seasonal fruits, perfect for sharing.

ILA COCKTAILS

Bourbon Blossom
Bourbon whisky, elderflower, lime, and aromatic bitters.

Spice Kiss
Tequila gold, mango, guava, blackberry, and passion fruit, garnished with jalapeño.

Secret Garden
Beetroot-infused gin, violet, elderflower, topped with matcha foam.

Cane Brew
Spiced rum, espresso, coconut, vanilla, and orange liqueur.

Lolly Dream
Pink gin, lychee, blackberry liqueur, Ouzo, dragon fruit, garnished with a lollipop.

Frosé
A refreshing mix of rosé wine, frozen strawberries, and curaçao.

Coco Loco
White rum, coconut purée, Malibu served in a Thai coconut.

COCKTAILS

Bloody Mary
Vodka, tomato juice, teriyaki sauce, lemon juice, Tabasco, black pepper, and Worcestershire sauce.

Espresso Martini
Vodka, Kahlúa, simple syrup, and espresso.

Gin Basil
Gin, fresh basil, lemon, and lime.

Aperol Spritz
Aperol, prosecco, and soda water.

Margarita (shaken/frozen)
Tequila silver, triple sec, and sour mix with your choice of lemon, strawberry, passion fruit, dragon fruit, or mango.

Daiquiri (shaken/frozen)
White rum, sour mix, and your choice of lemon, strawberry, passion fruit, dragon fruit, or mango.

Negroni
Sweet vermouth, Tanqueray gin, and Campari.

Piña Colada
White rum, pineapple, and coconut cream.

Mojito
White rum, mint, lime, and lemonade with your choice of lemon, strawberry, passion fruit, dragon fruit, or mango.

Moscow Mule
Vodka, homemade ginger syrup, fresh ginger, lemon juice, topped with ginger ale.

BEERS

Beer Bottle
Budweiser | Corona | Peroni | Almaza | Magners

Draft Beer
Stella
Heineken

Beer Bucket (buy 5, get 1 free)
Budweiser | Corona | Peroni | Magners .

Beer Tower (buy 5 pints, get 1 free)
Stella .
Heineken .

SANGRIAS

ILA Sangria Glass | Jug
White wine mixed with Cointreau, citrus fruits, and kiwi.

Sparkling Sangria Glass | Jug
Sparkling wine mixed with Cointreau, strawberry, peach, fresh orange, citrus fruits, and pink grapefruit.

WINE

White
Anakena, Sauvignon Blanc, CHL
Chateau Ksara Blanc de Blanc, LB
Santepietre Pinot Grigio, Veneto, IT
Gavi del Comune di Gavi, Villa Sparina, IT

Rosé
Oh! Omerade Rosé, Henri Fabre, F
Coteaux d'Aix, Provence, FR
Chateau Ksara Sunset, LB
Domaine OTT, Provence, FR
M Minuty Rosé, Côtes de Provence, FR
Ultimate Provence, Côtes de Provence, FR

Red
Nero d'Avola, Da Luca, Sicily, IT
Bodega Norton Merlot, Mendoza
Kanonkop Kadette Cape Blend, SA

CHAMPAGNE

Laurent-Perrier Brut 0.75L

Laurent-Perrier Rosé 0.75L

Laurent-Perrier Brut 1.5L

Louis Roederer Cristal 0.75L

Prosecco DOC, Da Luca

WHISKY

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

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

American Whiskey
Jim Beam 0.75L
Jack Daniel's 0.75L

GIN

Tanqueray 0.7L

Tanqueray 10 0.75L

Hendrick's 0.7L

Roku 0.7L

Sipsmith 0.7L

VODKA

Ketel One 0.75L

Grey Goose 0.75L

Grey Goose 1.5L

RUM

Takamaka White

Sailor Jerry Spiced

Zacapa 23 YO110

TEQUILA

1800 Silver

1800 Añejo

Don Julio Silver 0.75L

Don Julio Reposado 0.7L

Don Julio Añejo 0.75L

Don Julio 1942 Extra Añejo

Clase Azul Reposado

SMOOTHIES

Mango Paradise (70 cal)
Mango, pineapple, passion fruit, and apple juice.

Açaí Kick (80 cal)
Açaí, blueberry, mango, banana, and almond milk.

Caribbean Kiss (90 cal)
Melon, strawberry, mango, and apple juice.

Raspberry Love (90 cal)
Raspberry, blueberry, banana, and apple juice.

Tropi-Colada (190 cal)
Coconut, pineapple, and banana.

Melon Frootrap (250 cal)
Melon, vanilla, and milk.

Protein Banana Shake
Dates, almond milk, and whey protein.

Le Rouge Detox (70 cal)
Beetroot, ginger, pineapple, blueberry, and apple juice.

Heavenly Green Detox (70 cal)
Spinach, celery, broccoli, mango, banana, pineapple.

Frappe Cold Brew Coffee (168 cal)
Cold brew coffee, vanilla, and regular milk.

Frappe Mocha Coffee (175 cal)
Cold brew coffee, mocha, vanilla, and regular milk.

Frappe Caramel Coffee (195 cal)
Cold brew coffee, caramel, vanilla, and regular milk.

Matcha Frappe (210 cal)
Matcha, vanilla, and regular milk.

Iced Tea
Mango, strawberry, peach, or lemon.

SOFT BEVERAGES

Acqua Panna Still S | L

San Pellegrino S | L

Soft Drinks

Coca-Cola, Coke Zero, Sprite, Sprite Light, and Fanta.

Red Bull
Energy drink, sugar-free, watermelon, or blueberry

HOT BEVERAGES

Espresso | Double Espresso | Macchiato
Cappuccino | Caffè Latte | Tea