



#BaniAdsUp

Isle of Vows



24 | Dec | 2025

Dinner



JAMON

JAMON IBERICO
whole leg of Iberico ham
professional slicer

PAN CON TAMATE
goat cheese, black pepper

SPANISH - TAPAS BAR

PRAWNS AL AJILLO
sizzling garlic prawns in olive oil

CHICKEN CROQUETTES
crispy béchamel chicken croquettes

PATATAS BRAVAS
fried potatoes with spicy tomato sauce

PORTOBELLO AL AJILLO
sizzling mushrooms in olive oil

WOOD FIRED PIZZA
NEAPOLITAN STYLE

DIAVOLA

spicy chicken with mozzarella
and tomato

PEPPERONI

pork pepperoni

BURRATA MARGHERITA

burrata, tomato, basil

PESTO

rocket, pine nuts

TRUFFLE MUSHROOM

mushrooms with truffle cream
and cheese

MEXICAN SMALL PLATES

GUACAMOLE (GLUTEN FREE) (VEGAN)

onion

coriander

chile

lime

tomato

garlic

TOTOPOS (GLUTEN FREE)

freshly fried nacho chips

BABY CORN ELOTE

spicy mayo

grated cheese and lime

TACOS & TOSTADAS

SPICY TUNA

raw tuna with salsa macha, soy sauce
sesame seeds and lemon mayo

CHICKEN THIGH & MOLE

grilled chicken with mole, topped with
toasted sesame seeds

COCHINITA PIBIL

slow-cooked pork shoulder
with achiote, citrus dressing, pickled onions
and charred jalapeños

PASTOR COLIFLOR

marinated cauliflower in pastor adobo
with salsa verde, pickled onions and sweet pineapple

CARAMELIZED VEGGIES

sour cream, caramelised peppers and onions
chile emulsion and salad

LIME RICE AND MOLE

served with an option to add any of the stews

BRAZILIAN CHURRASCO

CAMARÃO NA BRASA GRILLED PRAWNS
(GLUTEN FREE)

chilli-lime grilled prawns brushed
with butter & herbs

FRANGO (GLUTEN FREE)
chicken wings with peri-peri glaze

BABY BACK PORK RIBS
smoked pork ribs, coffee, soy, garlic

PICANHA (GLUTEN FREE)
lamb steak with coarse sea salt,
garlic oil & chimichurri

GRILLED PINEAPPLE (GLUTEN FREE) (VEGAN)
with caramelized sugar & chilli

CLASSIC CHEESE PAO
warm baked Brazilian cheese puffs

chimichurri
smoked salt
lime

MINISTRY OF CHEESE

BAKED CAMEMBERT (GLUTEN FREE)

garlic & thyme

CRISPY BRIE

golden fried brie bites paired with spicy chili jam

OVEN BAKED FETA CHEESE (GLUTEN FREE)

herb aged feta cheese

baked with tomato chutney

wrapped in filo pastry with avocado salad

HOT MEZE

GRILLED FISH
with harra spice

DAJAJ MASHWY
roasted baby chicken

AUSSIE LAMB CHOPS (GLUTEN FREE)
with za'atar & spices

BATA HARRA (GLUTEN FREE)
with syrian spices

FALAFEL
chickpeas & spices

MIRZA GHASEMI
roasted brinjal

HALLOUMI (GLUTEN FREE)
grilled with za'atar

ROOT VEGETABLES (GLUTEN FREE)
with chillies & olives

labneh, sumac onion parsley, lemon
tahina garlic sauce

RICE

MUTTON CHELO KEBAB
served with berry pilaf

SPICY HALLOUMI (GLUTEN FREE)
saffron rice yoghurt sauce, spicy sauce
onions, tomato, iceberg lettuce

COLD MEZE

LIVE HUMMUS BAR (GLUTEN FREE)

minced lamb
cayenne peppers
pine nuts
olives
chilli oil
tahini

BEETROOT LABNEH (GLUTEN FREE)
homemade lebanese cream cheese

FILFIL (GLUTEN FREE)
hot chilli flavoured sauce

THOME (GLUTEN FREE)
creamy garlic flavoured sauce

TAHINI
sesame paste

BABA GHANOUSH
with eggplant

BREAD

SAJ BREAD

GOZLEME
cheese & vegetable

SALAD

ROCCA SALAD

RAHEB SALAD

BAZENJAN MAKLY

OKRA SALAD

MODERN ASIAN

CHILI MISO BABY CHICKEN

miso baby chicken with chili-toasted
butter and shiso

BUTA BARA

sake and miso-cured pork belly skewers
with bulgogi chilli glaze and kimchi

BARLEY RISOTTO

truffle barley risotto with edamame,
shiitake mushroom
and caramelised miso butter

CAULIFLOWER POPCORN

cauliflower florets coated in panko and
grana padano parmesan
served with truffle tofu sauce

BRUSSEL SPROUTS

crunchy chilli, soy

LIVE NOODLE PULLER

CHICKEN DAN DAN NOODLES

minced chicken + noodles

VEG DAN DAN NOODLES

minced soy + noodles

STONE POTS

STICKY RICE

mushroom, tofu

chives, basil

peanuts, garlic

peppers

SPICY BASIL

BUTTER GARLIC

HOT POT CAULDRONS

SPICY MALA BROTH

MILD MUSHROOM SUKIYAKI (NO CHILLI)

marinated chicken

marinated lamb

leafy green vegetables

exotic mushrooms

silken tofu

sweet potato noodles

CHILLI FAGARA SPICE BAR

WOK-FRIED PRAWNS
with black bean sauce

KUNG PAO CHICKEN
with cashews

CUMIN LAMB
with sliced lamb

MA PO TOFU
tofu, chilli bean, sichuan pepper

SPICY LONG BEANS
long beans, black bean, garlic, chilli

EIGHT TREASURE VEGETABLES
with black pepper sauce

STIR-FRIED CHINESE GREENS
with garlic & chilli

STICKY RICE
steamed

DIM SUM

PRAWN HAR GAO

DAN DAN PRAWN

CHICKEN & CHILLI OIL

CHICKEN SUI MAI

CRYSTAL DUCK

CHILLI CHEESE

SPINACH & MUSHROOM

EDAMAME & TRUFFLE

HONEY CHILLI POTATO

chilli oil
spicy chilli
sticky soy sauce

ASLAM CHICKEN COUNTER

CHICKEN TIKKA (GLUTEN FREE)
with butter, cream & spices

FISH TIKKA (GLUTEN FREE)
with butter, cream & spices

KAKORI BAR

MUTTON

BEETROOT

ULTA TAWA PARANTHA

chutneys
lachcha onion

TANDOOR SE EXOTIC KEBABS

BACON WRAPPED TANDOORI PRAWNS
(GLUTEN FREE)

bacon, tandoori prawns

TANDOORI POMFRET (GLUTEN FREE)
classic marination

TANDOORI CHAMP (GLUTEN FREE)
bukhara style

TANDOORI GUCHHI (GLUTEN FREE)
stuffed with cheese

TANDOORI WHITE ASPARAGUS (GLUTEN FREE)
finished with chilli & garlic

TANDOORI AVOCADO (GLUTEN FREE)
marinated with lemon & chili

AWADH

MURGH BHARTA (GLUTEN FREE)

boneless, with fresh coriander

MINI CHHOKE MATTAR (GLUTEN FREE)

jaipuri matter, hing, adrak, shahi zeera

PANEER METHI MALAI (GLUTEN FREE)

paneer, fresh fenugreek

VILAYATI VEGETABLES LABABDAR (GLUTEN FREE)

exotic veggies, tomato, spices

FARHAN TANDOOR WALA

BAKARKHANI

SHEERMAL

KHAMEERI ROTI

PUNJABI DHABA (SUCCHA SINGH)

MAGAZ MASALA (GLUTEN FREE)
live on tawa

TAWA BATER MASALA (GLUTEN FREE)
with stuffed bater

KADAI MURGH (GLUTEN FREE)
bell pepper masala

PANEER BHURJEE (GLUTEN FREE)
paneer, cream, tomato, onion, zeera, coriander

HARI MIRCH SOYA CHAAP (GLUTEN FREE)
live on tawa

SARSON DA SAAG
MAKKI ROTI | gud-shakkar | white butter

KADHI PAKODI (GLUTEN FREE)
gram flour dumplings

METHI ALOO (GLUTEN FREE)
with fresh fenugreek

BAIGAN DA BHARTA (GLUTEN FREE)
smoked with onions

DHABA DAAL (GLUTEN FREE)
live on copper pans

AMRITSARI CHHOLE (GLUTEN FREE)
masala imli chutney

KEEMA KULCHA
AMRITSARI KULCHA

TANDOORI ROTI | MIRCHI ROTI | MAKHANI NAAN
GARLIC NAAN | LACHCHA PARANTHA

AGRA KE PARANTHE

METHI MATTAR PARANTHA

PAPAD-MIRCH PARANTHA

ARBI KA JHOL (GLUTEN FREE)
with arbi slivers

GHOTWAAN GOBHI (GLUTEN FREE)
mashed & whole

AMRUD KI SUBZI (GLUTEN FREE)
with fresh guava

dahi ka kunda
achaar

HYDERABAD SE

HALEEM E KHAS (GLUTEN FREE)

brown onion

green chillies

lemon wedges

ginger slivers

mint leaves

KHATTE MEETHE BAIGAN (GLUTEN FREE)

with baby aubergines

HYDERABADI LEHSUNI DAAL (GLUTEN FREE)

with guntoor chillies

GOSHT BIRYANI (GLUTEN FREE)

tender mutton, fragrant rice, chillies

GUCHHI PULAO (GLUTEN FREE)

with mini morels

BURHANI RAITA (GLUTEN FREE)

with garlic

MIRCH KA SALAN (GLUTEN FREE)

with sesame & peanuts

GOKUL VATIKA KOLKATA MITHAI

STEAM PATURI (GLUTEN FREE)
live preparation of gud-infused steamed paturi

GUR BAKED CHUM CHUM (GLUTEN FREE)
baked chum chum sweetened with gur

MINI GHEWAR WITH GUR RABARI
mini ghevar
topped with warm gur rabri

KESARIYA PISTA CHEENA JALEBI
live jalebi made with chhena kesar and pista

COCONUT MAWA MISHRI CHHENA PAYESH (GLUTEN FREE)
mini coconut shell filled with coconut-mawa-mishri payesh

BANARASI MALAI PISTA GILORI (GLUTEN FREE)
live gilori with malai, pista and banarasi flavours

GOND BADAM BHEL (GLUTEN FREE)
live bhel made with gond, badaam and spiced mix

BADAM SEEKH (GLUTEN FREE)
live almond seekh cooked over charcoal

BADAM HALWA CIGAR ROLL (GLUTEN FREE)
crisp cigar roll filled with badaam
halwa and anjeer chutney

ORANGE BHAPA SANDESH (GLUTEN FREE)
steamed sandesh infused with orange

CHOCOLATE

BITTER CHOCOLATE CRACK CRÈME
freshly torched

BITTER CHOCOLATE MOUSSE (GLUTEN FREE)
an airy yet intense mousse made with high-quality
bitter chocolate whipped cream, and minimal sugar

STRAWBERRY

FLAMBÉED STRAWBERRIES (GLUTEN FREE)
fresh strawberries flambéed in liqueur, served warm

ETON MESS (GLUTEN FREE)
a mix of strawberries, whipped cream,
and crushed meringue

STRAWBERRY PAVLOVA CAKE (GLUTEN FREE)
with pastry cream and fresh strawberries,
served individually

COFFEE

ESPRESSO CRÈME BRÛLÉE IN ESPRESSO CUPS

(GLUTEN FREE)

silky custard with a coffee flavour topped
with caramelized sugar

LIVE TIRAMISU

a classic Italian dessert made fresh to order

MILK BAR

SHAHI TUKDA

fried bread slices soaked in saffron milk
and topped with rich rabdi

TRES LECHES - 3 TYPES

sponge cake soaked in three kinds of milk
with varied flavour infusions

CATALAN PHIRNI BRULEE (GLUTEN FREE)

traditional creamy rice pudding with a caramelized sugar crust

BAKED GUD RAS MALAI (GLUTEN FREE)

soft, spongy ras malai soaked in jaggery-infused milk

VIVOLI GELATO

AFFOGATO (GLUTEN FREE)

CREMA GELATO

classic italian crema gelato

PISTACHIO GELATO (GLUTEN FREE)

rich pistachio gelato

HAZELNUT GELATO (GLUTEN FREE)

traditional gianduja-style hazelnut gelato

TIRAMISU GELATO (GLUTEN FREE)

tiramisu-inspired gelato with coffee and mascarpone notes

SUGAR FREE VANILLA BEAN GELATO (GLUTEN FREE)

vanilla bean gelato made without added sugar

SUGAR FREE DARK CHOCOLATE GELATO (GLUTEN FREE)

dark chocolate gelato made without added sugar

BERRIES & CHOCOLATE CHIPS SORBET (GLUTEN FREE)

mixed berry sorbet with chocolate chips

MELON & MINT SORBET (GLUTEN FREE)

cooling melon and mint sorbet

SUGAR-FREE

SUGAR-FREE FRUIT TRIFLE
peaches & blueberry

SUGAR-FREE CHENNA PAYESH (GLUTEN FREE)
served individually, chilled

SUGAR-FREE GAJAR HALWA (GLUTEN FREE)
served warm

