

ISADORA'S DINNER MENU

PASTA

Spinach Gorgonzola Ravioli \$140
roasted mushroom, spinach, gorgonzola sauce

Fettucini del Mar \$180
prawns, mussels, clams in a white wine sauce
option: with alfredo sauce +\$25

Fettucini Alfredo \$140
traditionally creamy and cheesy

Pasta California \$125
sun-dried tomatoes, fresh spinach,
black olives and goat cheese

FROM THE SEA

Enjoy your seafood or chicken selection with one of the following sauces: +\$20

Pineapple Tequila

Fresh Mango Salsa

Fresh Orange & Grand Marnier

Sweet Lemon

Almond Crusted Linguado \$135

a sweet, light, delicate fillet encrusted in crushed almonds, set atop
vermicelli poached in coconut milk and served with Asian slaw.

A delicious and totally healthy dish!

Prawn & Scallops

Giant prawns & plump, sweet scallops offered simply sautéed
in white wine, garlic, lemon juice and butter

Prawns \$225

Scallops \$280

Combo \$260

Scallops Rissotto di Parma \$250

jumbo, plump, juicy scallops atop risotto cakes

FROM THE LAND

Grilled New York Steak \$350

14 OUNCES of Angus beef flown in from the U.S.A.!

Grilled Double-Cut Pork Chop \$135-

served with our own-made apple sauce,

New Zealand Rack of Lamb \$325-

tender French-cut lamb, grilled to "medium rare"
and served with yogurt-mint sauce

This shared a seat on the plane with the steaks!

Roasted Rosemary-Lemon Chicken \$130-