



## Degustation Menu

Six courses degustation menu, ₱ 1,990.- net per person, minimum two persons

Amuse bouche of the day

### Starters

Crudo di pesce spada e caponata croccante

*Sword fish carpaccio and a warm medley of crispy summer vegetables, capers and caper leaves.*

Yum Yanad Budu

*Phuket pineapple spicy salad with slipper lobster, budu sauce and lemongrass sorbet.*

### Main courses

Tiger prawn

*Charcoal grilled tiger prawn, served with Mediterranean butter and our special selection of in-house made sauces. mixed salad on the side*

### Subtlety

Coconut sorbet

*Young coconut water sorbet with its pulp and butterfly pea flower syrup*

Bak Kut Teh Ped

*Grilled Thai smoked duck with Phuket Chinese herbs sauce served with rice crisp and mushroom*

### Dessert

Gelato di Pistacchio di Bronte con gelo di anguria

*Pistacchio di Bronte ice cream with pistachio nuts and watermelon gelée.*

Welcome to



ISOLE (pronounced e-solay, Italian for Islands) celebrates the distinctive island cuisines of Phuket and the Mediterranean while you enjoy the casual comfort of its new décor, commanding one of Phuket's most impressive sea views across beautiful Kamala Bay.

Our revamped menu presents a choice of creative, modern Thai cuisine featuring succulent seafood from the waters around Phuket.



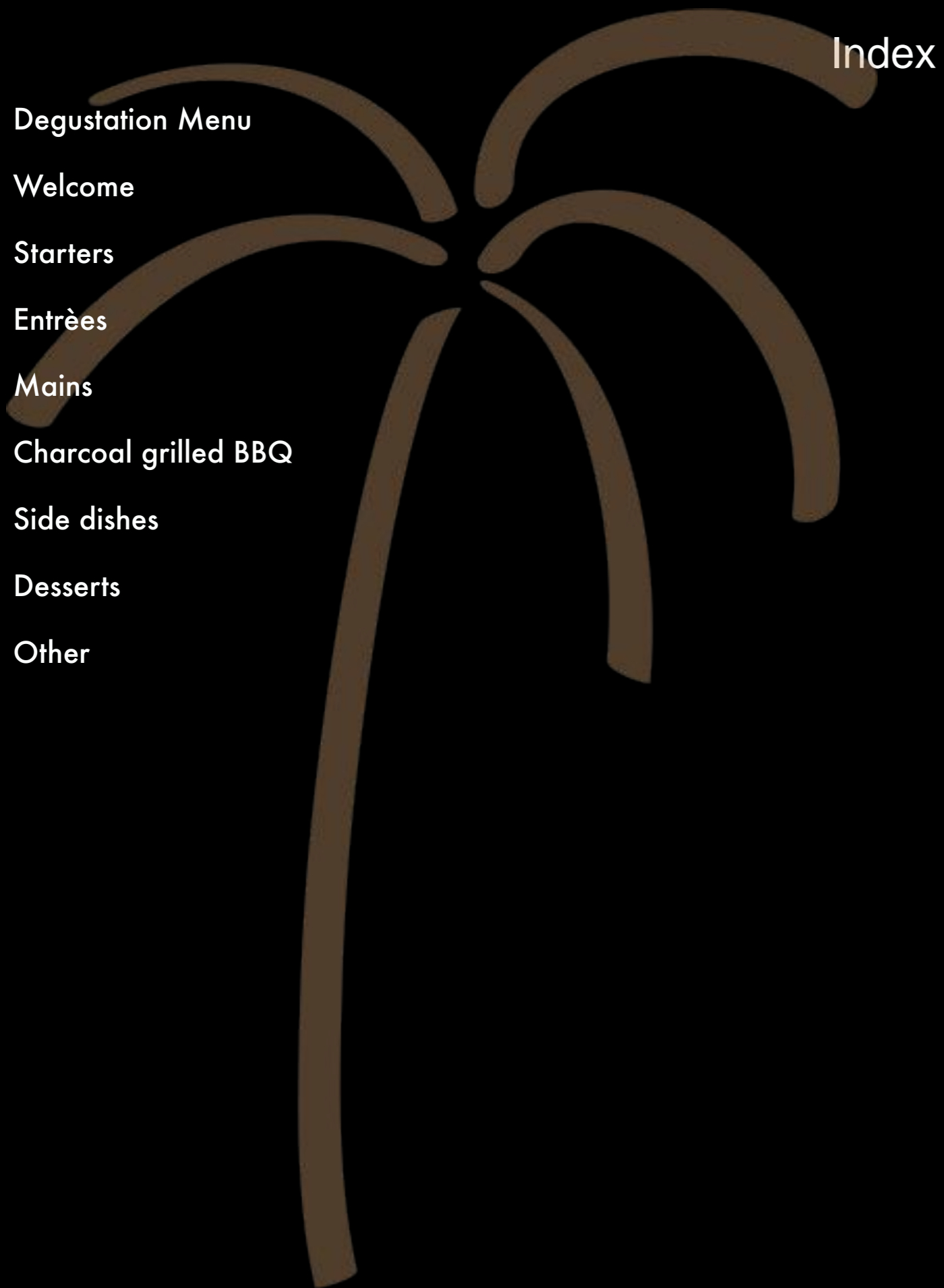
The menu also features unique traditional dishes from islands in the Mediterranean, such as Sardinia and Sicily.

Take your pick. Enjoy our unique island-themed dining experience.

ISOLE'S refreshed chic-casual décor, and furniture come in soft, subtle colours complementing the laid-back island mood.

Our efficiently unobtrusive Thai staff give you space to restfully sit awhile and enjoy ISOLE'S uninterrupted elevated view across the Andaman Sea as you consider your choice of the best dishes Phuket and the Mediterranean islands can offer.





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# Starters

## Mediterranean Starters

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## Pecorino grigliato

*Grilled semi-aged pecorino cheese with honey.*

**THB**

**450.00**

### Allergens and other dietary requirements

Contains dairies, gluten and sugar

At Isole, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Isole will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating our products.



Awarded as a Slow Food Presidium, Pecorino di Osilo is made from raw sheep milk in northern Sardinia by Pulinas family following the "integrated Farming" philosophy, which means that the family takes care of everything, from the sheeps to the cheese aging. Slightly smaller and taller than the classic Sardinian sheep's milk cheeses, Osilo Pecorino has an incredible smoothness, the result of pressing during production. The honey used in this plate is Millefiori, which literally means a thousand flowers, is also known as wildflower honey. The bees coast through the pristine air of Sardinia, and make honey so aromatic, you can almost taste the nectar of the island's thousands of Mediterranean wild flowers. It's served on a sheet of Pane carasau; "toasted bread" in Sardinian language, quickly baked with extra virgin olive oil, fresh rosemary and a pinch of sea salt.

## Rucola, pomodori e bottarga

*Sardinian cured mullet roe on crystal bread and served with wild arugula and marinated, baked cherry tomatoes*

**THB**

**690.00**

### Allergens and other dietary requirements

This dish contains fish derivatives

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Inspired by a traditional salad consumed along the coasts of Sardinia and made of rocket salad, tomatoes and bottarga. Bottarga, also known as the gold of Sardinia, is made salting and curing the ovaries of grey mullets, a practice common in various parts of the Mediterranean sea region. This particular bottarga is made from mullets farmed in the lagoons around Cagliari, the capital city of Sardinia and it is considered the best for salads as it is fattier and softer in contrast to wild catch grey mullets that produces harder and saltier bottarga, used for grating on pasta.

The crystal bread, inspired by the works of Albert Adrià is produced with only water, kuzu and potato starch and then brushed with lemon scented extra virgin olive oil.

## Crudo di pesce spada e caponata croccante

*Sword fish carpaccio and a warm medley of crispy summer vegetables, capers and caper leaves.*

**THB**

**590.00**

### Allergens and other dietary requirements

It contains fish and celery

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From the Sicilian tradition, thinly sliced swordfish fillet, imported from Sicily, on a medley of sliced vegetables, all dressed with few drops of lemon juice, sea salt and PDO Val Di Mazara extra virgin olive oil. This oil is produced in the eastern part of Sicily from 100% Biancolilla olives which give to the oil its unique characteristics.

On the side, few chips of eggplant and zucchini, complimented with fried capers and their leaves from the island of Salina, off the coast of Sicily. It's a product awarded by the Slow Food Presidium for its outstanding quality.

## Aggiadda di polpo

*Crispy octopus meatballs on garlic, red wine vinegar and tomato sauce.*

**THB**

**690.00**

### Allergens and other dietary requirements

It contains mollusks meat, gluten and eggs

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Aggiadda is a sauce made of fresh tomatoes and wine vinegar, traditional of Liguria, on the eastern seaside of Italy. The original recipe was then imported in Tabarka, an island off the coast of Tunisia in the XV century. From there, the same fishermen establish the colony of Carloforte in Sardinia, hence importing their culinary traditions. This recipe is a modern reinterpretation of the Carloforte's tradition, made of delicate octopus meatballs, deep fried crispy and served on fresh tomato aggiadda. The sauce is slightly spicy.

## Salsiccia e pecorino

*Myrtleberry infused aged sausage with Pecorino ewe's milk cheese.*

**THB**

**790.00**

### Allergens and other dietary requirements

It contains dairies, gluten and pork meat

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Awarded as a Slow Food Presidium, Pecorino di Osilo is made from raw sheep milk in northern Sardinia by Pulinas family following the "integrated Farming" philosophy, which means that the family takes care of everything, from the sheeps to the cheese aging. Slightly smaller and taller than the classic Sardinian sheep's milk cheeses, Osilo Pecorino has an incredible smoothness, the result of pressing during production. The sausage is briefly cured, still a bit soft and infused with myrtleberries, the most unique and recognisable flavor of Sardinia. All served on a sheet of Pane carasau; "toasted bread" in Sardinian language, quickly baked with extra virgin olive oil, fresh rosemary and a pinch of sea salt. Few marinated Leccino olives to complement.

## Siamese salad

*A selection of exotic greens, cashew nut leaves, morning glory, cashew nuts, local greens and seagrapes, all dressed with our Thai herbs worked by hand in a stone mortar with extra virgin olive oil.*

**THB**

**390.00**

### Allergens and other dietary requirements

It contains tree nuts (cashew nuts)

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Inspired by the famous Tom Yam Koong, we use the the same herbs and spices to prepare its savory dressing. Garlic, galangal, little chili, coriander roots slowly hand pestled in a stone mortar to extract all the essential oils and finally folded into cold pressed extra virgin olive oil.



## Talay Dum

*Phuket Andaman seafood dumpling with Phuket style squid ink sauce.*

**THB**

**390.00**

### Allergens and other dietary requirements

Contains fish, mollusks (squid), crustaceans (shrimp), eggs and sugar

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Inspired by traditional Phuket's Pla Muek Phad Nam Dam, a squid simmered in its own black ink, this soft and savory dumpling in hand made with a selection of white fish meat, shrimps and squid, gently poached and then seared. Served on slowly simmered black ink sauce and complemented with sweet and sour pickled shallot.

## Yum Yanad Budu

*Phuket pineapple spicy salad with slipper lobster, budu sauce and lemongrass sorbet.*

**THB**

**450.00**

### Allergens and other dietary requirements

Contains tree nuts (cashew), fish, crustacean (shrimp), gluten and sugar

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A celebration of famous Phuket's pineapple, which locals call Yanad. Made into a salad with shrimps and complemented with another Phuket specialty, a fermented fish sauce called Budu. Budu is an anchovies sauce and one of the best known fermented seafood products in Malaysia, the Natuna Islands, South Sumatra, Bangka Island, Indonesia, and Southern Thailand.

It is traditionally made by mixing anchovies and salt and allowing the mix to ferment for 140 to 200 days. It is used as a flavouring and is normally eaten with fish, rice, and raw vegetables.

## Poo Makham

Crab croquettes with Tamarind sauce Phuket style and sweet chili jam

THB

490.00

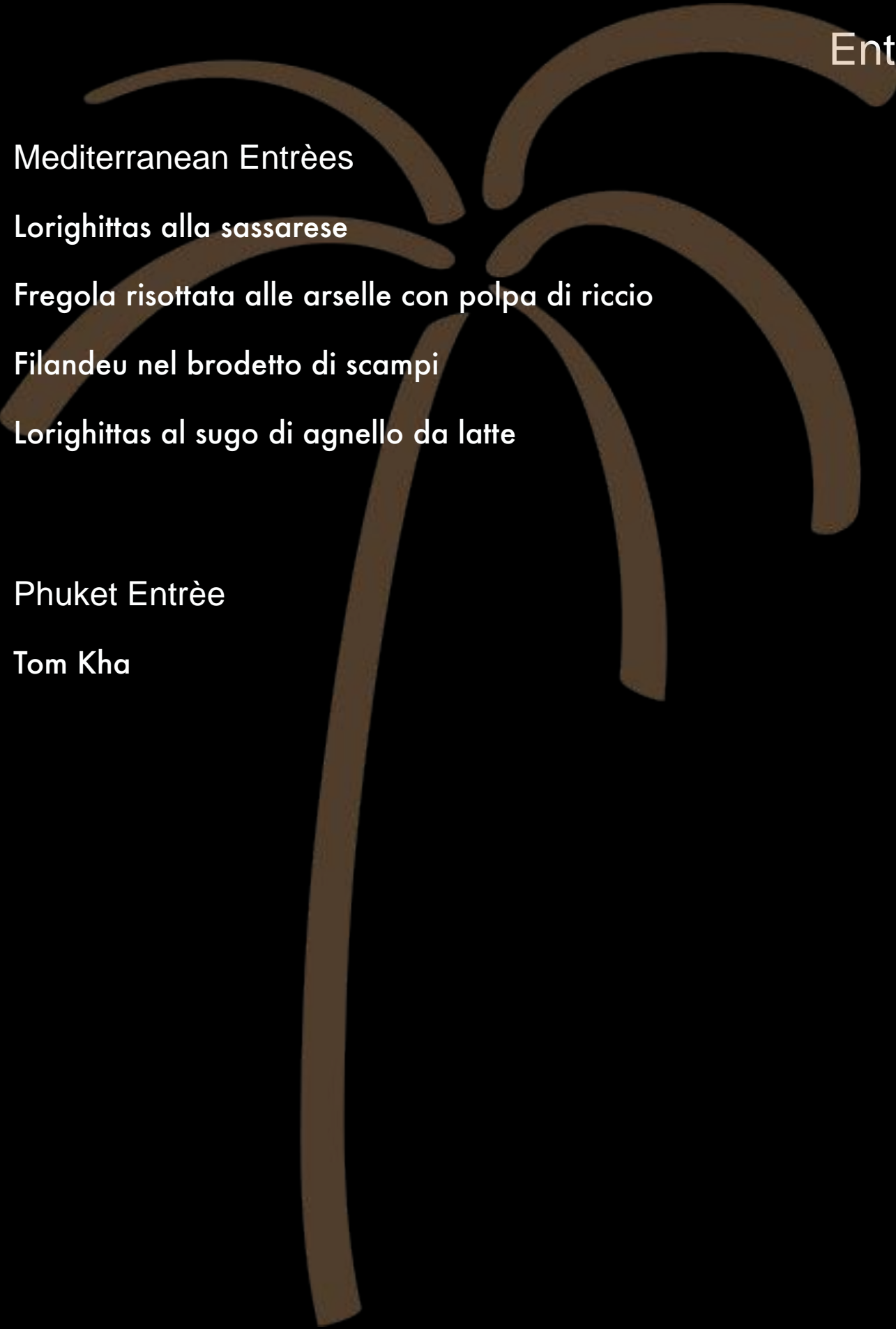
### Allergens and other dietary requirements

Contains crustaceans (crab, shrimp), meat (chicken), soy derivatives (soy sauce), eggs, gluten and sugar

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Our interpretation of the famous Koong Makam (prawns with tamarind sauce), made in a form of small croquettes of crab and shrimp meat with the addition of chicken skins to soften the texture. Served with a delicate tamarind jelly and hot and sweet chili jam.



# Entrées

## Mediterranean Entrées

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Fregola risottata alle arselles con polpa di riccio

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## Lorighittas alla sassarese

*Lorighittas pasta from Morgongiori, Sardinia, with semi aged Pecorino sheep cheese and parsley.*

**THB**

**790.00**

### Allergens and other dietary requirements

Contains dairies and gluten

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Lorighittas ("small rings" in Sardinian) are a type of pasta typical of the village of Morgongiori at the foot of Monte Arci in Sardinia. They are recognized as a traditional food and thus carry the P.A.T. label in Italy. They are prepared by hand by twisting a double string of dough between the fingers to create a closed braid to form a ring (loriga, in Sardinian). They are traditionally prepared for the feast of All Saints Day with semolina flour and water. To make a kilo of pasta a person alone can take 3/4 hours. We prepare them with a creamy sauce made of its cooking water and Pecorino di Osilo, which is made from raw sheep milk in northern Sardinia by Pulinas family following the "integrated Farming" philosophy, which means that the family takes care of everything, from the sheeps to the cheese aging. Osilo Pecorino has an incredible smoothness, the result of pressing during production.

## Fregola risottata alle arselle con polpa di riccio

*Wood roasted fregola pasta cooked in wedge clams broth with mediterranean herbs and finished with sea urchin roe.*

**THB**

**1,190.00**

### Allergens and other dietary requirements

Contains mollusks (clams, sea urchins) and gluten

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Fregola is a type of pasta from Sardinia. It is similar to North African Berkoukes, Levantine Moghrabieh, and Israeli couscous. Fregola comes in varying sizes, but typically consists of semolina dough that has been rolled into balls 2–3 mm in diameter and toasted in a wood fired oven. We simmer it into clams stock, cooking similarly to risotto and finish with raw sea urchin roe for the Mediterranean sea (Sicily)

## Filandeu nel brodetto di scampi

*World's rarest pasta "filandeu" in herbs infused langoustine broth.*

**THB**

**1,190.00**

### Allergens and other dietary requirements

Contains crustaceans (langoustine), fish and gluten

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Filindeu (Sardinian: su filindeu, "Thread of God") is a rare pasta from the Barbagia region of Sardinia. It is made by pulling and folding semolina dough into very thin threads, which are laid in three layers on a tray called a fundu and dried to form textile-like sheets. The dried sheets are broken into pieces and served in a langoustine thick broth with herbs. Filindeu is listed on the Ark of Taste. The preparation of pasta for the soup, made exclusively by hand, is handed down by women from generation to generation and in modern times there are few, ten in all, women who keep the once more widespread tradition.

## Lorighittas al sugo di agnello da latte

*Lorighittas pasta from Morgongiori, Sardinia, dressed with traditional suckling lamb sauce and Sardinian aged sheep cheese.*

**THB**

**890.00**

### Allergens and other dietary requirements

Contains dairies, meat (lamb), gluten and celery

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## Tom Kha

*Scallops and coconut Thai herbs soup with coconut foam.*

**THB**

**790.00**

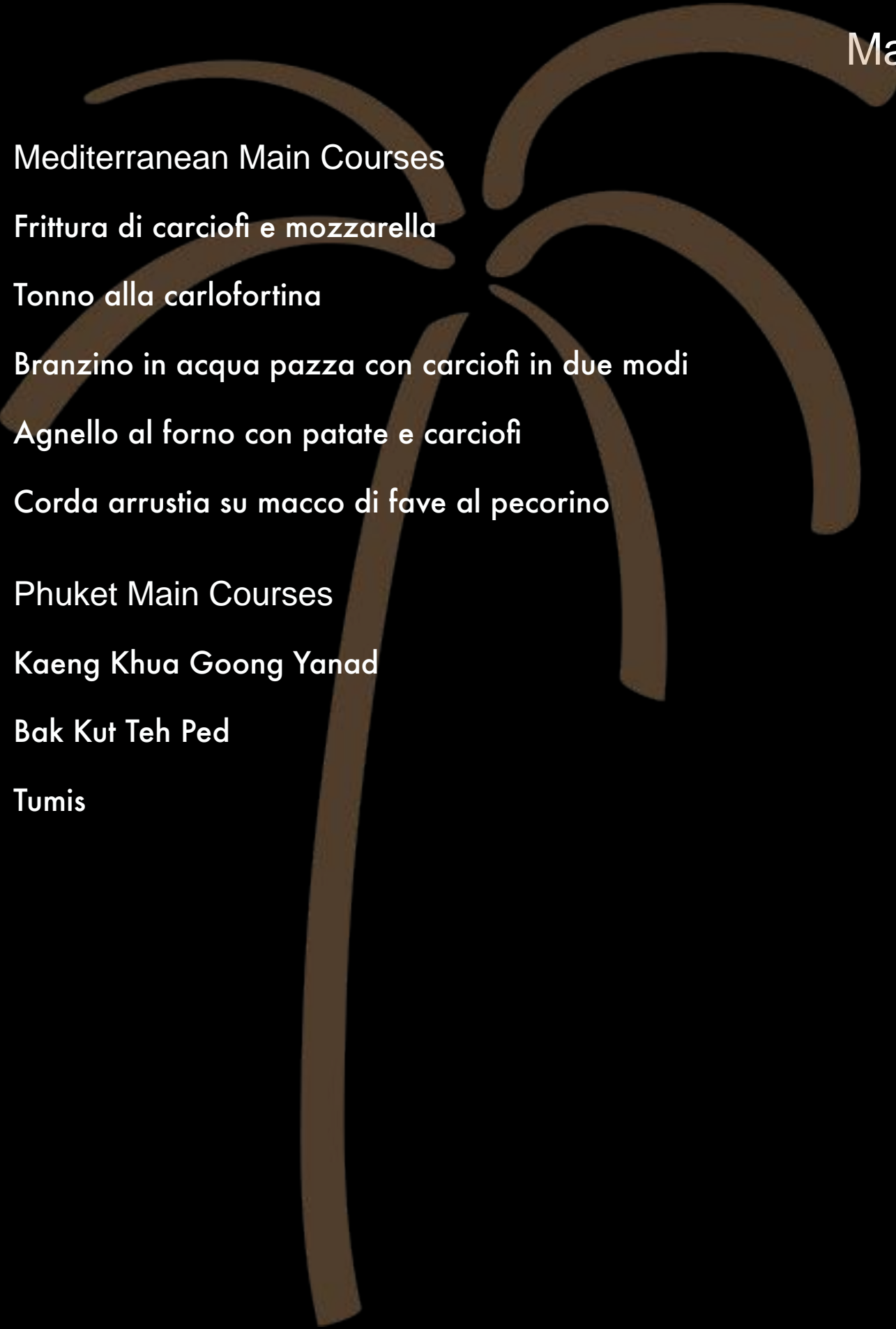
### Allergens and other dietary requirements

Contains mollusks (scallop), fish and sugar

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Inspired by the traditional southern style coconut soup, served in its own shell. Inside, you'll find many Phuket's favorites: coconut, young coconut flesh, coconut shoots, coconut milk and shrimp paste. A large Hokkaido scallop and other vegetables to enrich the whole dish. A crispy mushrooms stick as edible (and savory) decoration.



# Mains

## Mediterranean Main Courses

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## Frittura di carciofi e mozzarella

*Fried artichokes and mozzarella cheese, served with arrabbiata and salmoriglio sauces.*

**THB**

**690.00**

### Allergens and other dietary requirements

It contains dairies, gluten and eggs

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Breaded mozzarella and battered artichokes, deep fried to golden crispy and served with a duo of sauces:

Arrabbiata, Italian for “mad” is a slightly spicy tomato sauce with garlic, very common throughout many different civilizations around the Mediterranean, goes incredibly well with the fried mozzarella;

Salmoriglio, an ancient condiment, known with different names all around the Mediterranean and made with paesley, garlic, mustard and lemon juice, all blended with extra virgin olive oil, perfect to dip the fried artichokes.

## Tonno alla carlofortina

*Carloforte style tuna, in cherry tomatoes and white wine sauce and served with fresh, hand pestled pesto.*

**THB**

**690.00**

### Allergens and other dietary requirements

It contains fish, tree nuts (pine nuts), dairies, gluten and alcohol (white wine)

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Carloforte is a fishing and resort town located on Isola di San Pietro (Saint Peter's Island), approximately 7 kilometres off the southwestern coast of Sardinia. It is a member of the I Borghi più belli d'Italia ("The most beautiful villages of Italy") association. Carloforte was founded in the 18th century by around 30 families of coral fishers, originally from the Ligurian town of Pegli, near Genoa. They had left their hometown in 1541, and had settled in the island of Tabarka, off the coast of Tunisia, to fish for coral. After centuries, the coral in that area was exhausted and the families, while setting off back to Italy, found there was plenty of coral in the sea off the Sardinian coast. This rich, multicultural environment makes Carloforte a crossroad of flavors between Genoa, Tabarka and Sardinia, where exquisite tuna and swordfish are still fished the traditional way.

## Branzino in acqua pazza con carciofi in due modi

*Seabass fillet in herbs and white wine sauce with artichokes two ways.*

**THB**

**790.00**

### Allergens and other dietary requirements

It contains fish, gluten, celery, eggs and alcohol (white wine)

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The term acqua pazza (Italian for 'crazy water') is used in Italian cuisine to refer to a recipe for poached white fish, or to simply refer to the lightly herbed broth used to poach it. There are many versions but our take is the lighter one, made of white wine, fresh Italian basil, a whole clove of garlic, slightly crushed ('in camicia', Italian for 'wearing a shirt') and pitted olives, the Leccino variety.

The fillet, deboned and drenched in flour, is first seared and then poached in acqua pazza. Serve with deep fried battered artichokes and artichoke purée.

Mediterranean Mains

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## Agnello al forno con patate e carciofi

*Suckling lamb rack, baked in our charcoal oven and served with a potatoes and artichokes cake and juniper sauce.*

**THB**

**1,950.00**

### Allergens and other dietary requirements

It contains meat (lamb, beef in the sauce), dairies, gluten, celery and alcohol (red wine)

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This lamb cut is obtained from Altamura Sheep breed which is commonly found throughout the Murgia and part of Salento, and especially in the Altamura area, now protected by the Alta Murgia national park. The extraordinary landscape is dotted with ancient fortified farmhouses, which are used to house sheepfolds for Altamura sheep.

It is prepared according to the ancient Sardinian tradition, in a wood or charcoal powered oven, accompanied by potato and artichokes, in our take, in a for of a savory layered cake. On the side, some juniper berries sauce

## Corda arrustia su macco di fave al pecorino

*Roasted lamb offal "rope" and its juice on sheep cheese infused broad beans puree, served with sautéed escarole.*

**THB**

**1,390.00**

### Allergens and other dietary requirements

Contains meat (lamb offal), dairies and alcohol (white wine)

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The Cordula is an ancient Sardinian sheep farming tradition that, from December to spring, sheep are slaughtered and every single part is used in the kitchen. It is made with lamb guts weaved with intestines and for this reason it is also called Braid for the shape it is given during the preparation. It is an ancient traditional recipe that is prepared and served in a particular way during holidays such as Christmas and Easter. The Cordula is made of a weave of the intestines, the guts of lamb, the stomach, the belly and a net called sa nappa that gives it compactness during cooking. We roast it into our charcoal powered oven and we finish it with a dash of white wine. It's served with the Sicilian "Macco" a purée of broad beans, flavored with extra virgin olive oil and sheep cheese. Sautéed escarole on the side as well.

## Kaeng Khua Goong Yanad

*Grilled Phuket Andaman tiger prawns with Phuket pineapple curry served with pineapple kaffir lime leaves chutney and steam Khao Doi (Upland rice).*

**THB**

**890.00**

### Allergens and other dietary requirements

Contains crustaceans (prawn), soy derivatives (soy sauce) and sugar

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Inspired by typical Phuket's curry "Kaeng Khua Yanad", a mildly spicy pineapple curry, this dish is a deconstruction where all ingredients are masterfully separated for you to discern each and every single one. Phuket's pineapple "Yanad", mild curry, a large Andaman tiger prawn and served with steamed upland rice and a rice crisp.

## Bak Kut Teh Ped

*Grilled Thai smoked duck with Phuket Chinese herbs sauce served with rice crisp and mushroom.*

**THB**

**850.00**

### Allergens and other dietary requirements

Contains meat (duck)

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A culinary influence by the Hokkien culture brought in Phuket by the Hoklo and Teochew Chinese, consisting in a mixture of fragrant herbs and spices such as garlic, cloves, cinnamon, star anise, fennel seeds and coriander; all reduced to fine powder and used to flavor the duck breast and its jus. Some spice mix is used for smoking the duck too.

## Tumis

*Grilled Phuket Andaman coral trout with Phuket Tumis curry served with coconut rice green okra and pickled Torch ginger flower.*

**THB**

**1,090.00**

### Allergens and other dietary requirements

Contains fish, sugar and soy derivatives (soy sauce)

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A child born from Chinese and Malay muslims in Phuyket, Tumis is a hot curry which you can now only find in Phuket; made of chilies, shallots, tamarind and garlic, slowly simmered in coconut oil. Served with Andaman coral trout and coconut infused steamed jasmine rice.

## Charcoal grilled BBQ

Grilled in our enclosed charcoal grill, a heavy piece of equipment (over one metric ton!) imported from Spain and powered exclusively by clean, sustainable, compressed bamboo charcoal.

Choose your seafood or meat, the grade you want it cooked and which basting you want it cooked with, selecting from:

- Plain, no basting at all;
- Salt & pepper, with a dash of extra virgin olive oil;
- Sardinian basting, made of garlic, parsley, salt and pepper in extra virgin olive oil;
- Vino Bianco, a basting made of white wine, extra virgin olive oil, salt, pepper and Mediterranean herbs;
- Thai BBQ, a Thai style basting made of oyster sauce and Thai herbs;
- Southern style, a basting inspired by "Satay", a curried marinade with coconut milk and Thai herbs.

Our chef will carefully check the temperature at the core to ensure the exact requirement and report it in the card will be delivered together with your order.

Each item is served with a flight of freshly in - house made sauce and one dollop of Mediterranean aromatic butter as follow:

- Salmoriglio, a blend of garlic, parsley, mustard, lemon juice, salt and pepper in extra virgin olive oil;
- Bordelaise, roasted beef bones gravy with red wine, mustard and shallots;
- Nam Jim seafood, the classic Thai spicy seafood sauce, made of fish sauce, chilies, garlic and herbs with a hint of lime;
- Nam Jin Jaew, a mildly spicy Thai BBQ sauce with dried chili, long coriander and toasted glutinous rice;
- Mediterranean aromatic butter, made of fresh creamery butter, garlic, Mediterranean herbs, Sicilian capers and sun dried tomatoes.





# Selection

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Tiger prawns

฿ 1,390.-

Three charcoal grilled tiger prawns around 300 grams total, served with Mediterranean butter and our special selection of in-house made sauces.

Grilled spiny lobster

฿ 2,990.-

Charcoal grilled whole spiny lobster, around 600 to 700 grams, served with Mediterranean butter and our special selection of in-house made sauces.

Grilled salmon

฿ 1,090.-

Charcoal grilled salmon fillet, crispy skin on, served with Mediterranean butter and our special selection of in-house made sauces.

Grilled snowfish

฿ 1,590.-

Charcoal grilled snowfish fillet, crispy skin on, served with Mediterranean butter and our special selection of in-house made sauces.

Swordfish

฿ 1,590.-

Charcoal grilled boneless swordfish steak, served with Mediterranean butter and our special selection of in-house made sauces.

Allergens and other dietary requirements

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Nam Jin Jaew contains sugar, fish and soy derivates (soy sauce)  
Mediterranean aromatic butter contains dairies

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Thai BBQ basting contains fish and mollusks  
Southern style basting does not contain allergens

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All prices are inclusive of VAT and service charge, pictures are used for reference only. Menu items and products may vary from the pictures.

**Grilled Poultry**

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**Polletto alla diavola**

฿ 1,090.-

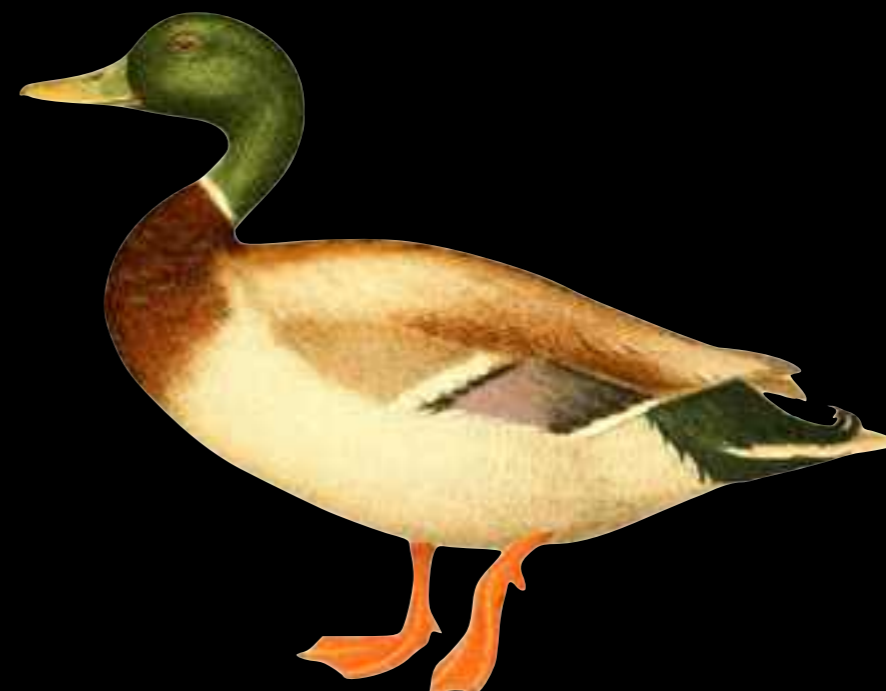
*Mildly spicy game hen with a savory mustard and herbs basting, approx. 800 grams, grilled and served with a flight of four in house made sauces and Mediterranean aromatic butter.*

*This young chickens are farmed in Chiang Mai according to Organic principles, they're free range and particularly flavorful and tender. They are split open from the back, the spine is removed and the whole chicken is gently pressed to keep an open shape. We grill them into our charcoal oven while basting with a spicy mixture of Dijon mustard, garlic, chili, mediterranean herbs and olive oil. We only serve them well done.*

**Petto d'anatra**

฿ 890.-

*Mallard duck breast, approx. 250 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.*



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## Grilled Lamb

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Quattro coste di agnello da latte della Murgia

฿ 1,790.-

*Mediterranean "Murgia" suckling lamb rack, four ribs or full rack end, please ask your waiter. Grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.*

*This lamb cut is obtained from Altamura Sheep breed which is commonly found throughout the Murgia and part of Salento, and especially in the Altamura area, now protected by the Alta Murgia national park. The extraordinary landscape is dotted with ancient fortified farmhouses, which are used to house sheepfolds for Altamura sheep.*

*These triple-purpose sheeps are medium-sized with a white fleece and are well suited to the Murgia pastures. The sheep graze on wild herbs like thyme, mint, sage, rue, borage, wild fennel and wild beet leaves, giving the meat a unique flavor.*

Tre coste di agnellone australiano

฿ 1,790.-

*Australian lamb rack three ribs, approx. 350 grams, grilled to your liking and serve with a flight of four in house made sauces and Mediterranean aromatic butter.*

*This is Murraylands Premium, and is the epitome of Australian quality, pasture-fed, chilled lamb. Strategically located in South Australia, Murrayland has easy access to the premium quality livestock of clean, green southern Australia: an assurance that the process begins the way it should end - with quality. It's antibiotic free, which means no antibiotics are ever used and it's raised with no added hormones or steroids.*

*All lambs are treated with compassion, so that they live as comfortable and stress-free lives as possible.*

*This lamb is fed with sustainable resources.*



### Allergens and other dietary requirements

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Nam Jim seafood contains fish and sugar  
Nam Jin Jaew contains sugar, fish and soy derivates (soy sauce)  
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## Suino Grigio

These cuts are obtained from "Suino Grigio del Casentino" breed, a cross breed between Landrace, a large white breed, and Cinta Senese, an ancient breed of Tuscany. They are ethically farmed at around 820 m above the sea level inside large fences of around 15ha with a density of only 10 animals per ha. They freely graze in those wooded areas, eating chestnuts, acorns and a variety of tubers, roots and mushrooms which confers their highly marbled meat a unique flavor profile. This alimentation is integrated with barley, corn and broad beans, produced and milled in the very same area. This produces meats with a characteristic flavor, good texture and abundant, firm fat, rich of omega 3 and 6 fats. The animals are slaughtered at around 2 years of age.

### Scamerita di Suino Grigio

฿ 1,390.-

*Suino Grigio pork Boston butt, approx. 250 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.*

*"Scamerita" is the tuscanian name of the Boston butt cut, obtained from the upper part of the neck, between the head and the loin. It's reach in fat, and more similar to red meat in appearance, therefore we suggest to cook it no more than medium to preserve its natural flavorful juices and texture.*

### Rostinciane di Suino Grigio

฿ 1,890.-

*Suino Grigio pork ribs, approx. 500 grams, grilled to well done and serve with a flight of four in house made sauces and Mediterranean aromatic butter.*

*"Rostinciane" is the Tuscanian name for pork ribs and we precook them into our charcoal oven while basting with olive oil, vinegar, salt and pepper. When ordered, we finish them into the same oven with some more basting and with the addition of fresh rosemary in the true tradition of the Mediterranean coast of Tuscany. Can only be served well done.*

### Bistecca di Suino Grigio per due

฿ 2,990.-

*Suino Grigio pork tomahawk for two, Approx. 800 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.*

*It's a large bone in steak of around 800 grams cut from the the part of the rack closer to the head, where the ribs are longer. It's juicy and flavorful and we suggest to cook no more than medium.*

### Allergens and other dietary requirements

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## Australian Black Angus beef

Mulwarra Grain Fed Black Angus Beef is a premium 150+ day grain fed beef sourced from hand picked Black Angus cattle in the south-eastern states of Victoria and New South Wales in Australia.

The rich pastures in which the animals are raised and the quality of the high energy natural grain ration produce a tender, flavoursome and juicy beef. Product is then independently graded into marble scores MB3+ lines.

All animals are 100% Black Angus cattle, grown chemical, antibiotic and HGP free, raised under stress-free conditions which ensure optimum meat quality.

### Striploin

฿ 1,490.-

Australian Black Angus Beef striploin, approx. 200 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

*It is cut from the anterior part of the rack, boneless. It might have some connective tissue in the middle and some fat around. We suggest to cook no more than medium.*

### Tenderloin

฿ 1,490.-

Australian Black Angus Beef tenderloin, approx. 200 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

*Very tender and juicy, tends to dry if overcooked, we suggest to cook no more than medium, better medium rare.*

### Allergens and other dietary requirements

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Bordelaise sauce contains meat (beef), Alcohol (red wine) and dairies  
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## Sardinian Beef (Bovino Sardo)

These cuts are obtained from a nowadays autoctone breed originated mating Alps brown cows with French limousine bulls. They are farmed in an extensive area of more than 1500 ha of plateaus, forests and green pastures around the small village of Bortigali, in the north-west of Sardinia. Only local grains and hay are used to integrate their natural free grazing alimentation. At the age of around three years they are slaughtered and their carcasses dry aged in special cellars at humidity and temperature precisely controlled and subjected to UV lamps in forced ventilation for up to 25 days. The result is a meat with a light marbling, tender, juicy and flavorful but first and foremost with a very natural texture and flavor profile, in short: a beef that tastes like beef!

### Bistecca sarda

฿ 1,990.-

*Sardinian beef bone in rib eye, approx. 400 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.*

*It's cut from the anterior part of the rack and comprise part of the rib and rib eye. It contains a substantial amount of fat and connective tissue, which makes the meat very flavorful, however if cooked over medium tends to be more textured.*

### Filetto di bovino sardo

฿ 1,990.-

*Sardinian beef tenderloin, approx. 200 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.*

*Tenderloin cut in 200 grams portion. It's very lean, juicy and tender and can be cooked to your liking, however, because of its lack of fat, we do not recommend to cook over medium.*

### Allergens and other dietary requirements

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## Chianina Beef

The Chianina is one of the oldest breeds of cattle. It originates in the area of the Valdichiana, from which it takes its name, and the middle Tiber valley. Chianina cattle have been raised in the Italian regions of Tuscany, Umbria and Lazio for at least 2200 years. The Chianina is both the tallest and the heaviest breed of cattle. Mature bulls stand up to 1.8 m, and oxen may reach 2 m. It is not unusual for bulls to exceed 1,600 kg in weight. The meat is renowned for its quality and nutritional values. Lightly marbled, pink in color, its meat is particularly tender, juicy and flavorful.

### Costata di Chianina

฿ 4,990.-

Chianina beef bone in steak, approx. 500 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

*It's a large bone in steak of around 500 grams cut from the part of the rack that contains the rib-eye. Due to the natural tenderness and marbling of this meats, it can be cooked to your liking although it expresses its better characteristics at no more than medium rare.*

### Filetto di Chianina

฿ 3,490.-

Chianina beef tenderloin, approx. 250 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

*Tenderloin cut in 250 grams portion. It's very lean and tender and can be cooked to your liking, however, because of its lack of fat, we do not recommend to cook over medium.*

### Fiorentina di Chianina per due

฿ 8,990.-

Chianina beef porterhouse for two, approx. 1 kg, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

*It's a large Porterhouse cut, with a t-bone surrounded by loin on one side and tenderloin on the other. Suitable for two people or even more, we recommend to cook no more than medium to enjoy it at its best.*

#### Allergens and other dietary requirements

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Mediterranean aromatic butter contains dairies

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## Sharing boards

On large wooden boards, enough grilled meats and seafood for two to four people.

### Grigliata di pesce (Mixed grilled seafood)

฿ 3,990.-

*Prawns, slipper lobster, scallops, squids, swordfish and salmon fillet, all grilled to perfection into our charcoal oven and served with a flight of four in-house made sauces and Mediterranean aromatic butter.*

### Grigliata di carne (Mixed grilled meats)

฿ 4,990.-

*Australian lamb rack, duck breast, a whole chicken, suino grigio Boston butt and a Black Angus beef tenderloin, all grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.*

### Grigliata mare e monti (Surf & Turf)

฿ 4,990.-

*Tiger prawns, slipper lobster, squids, Australian lamb rack, Duck breast and suino grigio Boston butt, all grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.*

### Allergens and other dietary requirements

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A stylized, minimalist palm tree graphic in a light brown color. It features a long, slender trunk and several curved fronds extending from the top. The tree is positioned on the left side of the page, partially overlapping the text.

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Insalata di pomodori, rucola e cipolle

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## Insalata di pomodori, rucola e cipolle

*Wild arugula, cherry tomatoes and red onions in vinegar and extra virgin dressing.*

**THB**

**120.00**

### Allergens and other dietary requirements

It does NOT contain allergens

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## Insalata mista

Mixed greens, carrots and cherry tomatoes in vinaigrette dressing.

THB

120.00

### Allergens and other dietary requirements

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## Scarola strascinata

*Sautéed escarole in extra virgin olive oil and garlic.*

**THB**

**390.00**

### Allergens and other dietary requirements

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## Macco di fave al pecorino

*Broad beans puree with ewe's milk cheese and extra virgin olive oil.*

**THB**

**250.00**

### Allergens and other dietary requirements

Contains dairies

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## Tortino di patate e carciofi

Potatoes and artichokes cake.

THB

290.00

### Allergens and other dietary requirements

Contains dairies

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## Patate fritte

*French fries, steakhouse cut.*

**THB**

**190.00**

### Allergens and other dietary requirements

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## Purea di patate

Mashed potatoes.

THB

190.00

### Allergens and other dietary requirements

Contains dairies

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# Desserts

## Mediterranean Desserts

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Gelato di Pistacchio di Bronte con gelo di anguria

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## Phuket Desserts

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Khao Pad Sapparot

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Kanom Peak Phoon

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## Seadas al miele con sorbetto di mandarancio

*Fried cheese ravioli with honey and tangerine sorbet.*

**THB**

**350.00**

### Allergens and other dietary requirements

Contains dairies, eggs and sugar

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Inspired by the ancient, traditional Sardinian recipe, it's made of three deep fried ravioli filled with citrus flavored fresh cheese and dipped in wild flowers honey. A scoop of tangerine sorbet on the side to refresh the experience.

# Gelato di Pistacchio di Bronte con gelo di anguria

*Pistacchio di Bronte ice cream with pistachio nuts and watermelon gelée.*

**THB**

**350.00**

## Allergens and other dietary requirements

Contains tree nuts (pistachio), dairies and sugar

At Isole, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Isole will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating our products.

**Pistacchio from Bronte**



## Bee Koh Moy

*Sweet black sticky rice with coconut meat black sticky rice ice cream and coconut sauce.*

**THB**

**290.00**

### Allergens and other dietary requirements

Contains sugar

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Traditional Phuket dessert, brainchild of the local Hokla Chinese community, it usually consists in a dollop of warm black sticky rice with a spoon of coconut milk on it; we reinterpreted as a concoction of black sticky rice ice cream, puffed rice, sweet coconut sauce and young coconut meat.

## Kanom Peak Phoon

*Coconut sorbet with sticky rice jelly, young coconut and pandan custard.*

**THB**

**290.00**

### Allergens and other dietary requirements

Contains dairies, gluten and sugar

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A modern take of a Phuket's classic, where black sticky rice is in form of jelly and coconut in form of ice cream, its raw flesh and delicate cream, plus the pandan leaves in form of a custard.

# Khao Pad Sapparot

*Pineapple fried rice inspired Thai dessert.*

**THB**

**350.00**

## Allergens and other dietary requirements

Contains dairies, gluten and sugar

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It takes inspiration from the very well known stir fried rice with pineapple but with a modern look and a sweet twist... Curried sponge cake, grilled and caramelize baby pineapple, pineapple ice cream, foam and curd in a scrumptious dessert

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## Pane guttiau

*Sardinian, crispy flatbread, called "Pane Carasu", dressed with premium extra virgin olive oil, sea salt and fresh rosemary then quickly baked. First serving it's free of charge.*

**THB**

**250.00**

### Allergens and other dietary requirements

Contains gluten

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## Bread basket

*Mini baguette, rye dark roll, ciabatta, focaccia and sesame grissini, all hand made by an artisanal Italian bakery in Phuket and served warm with "pesto rosso" a savory dip of sun dried tomatoes and Mediterranean herbs.*

**THB**

**390.00**

### Allergens and other dietary requirements

Contains tree-nuts (walnut in the pesto rosso) and gluten

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