Degustation Menu

Seven courses degustation menu, ฿ 2,590.- 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.

Entrèe

Tom Kha

Scallops and coconut Thai herbs soup with coconut foamMain courses

Filetto di branzino cileno rosolato in padella

Pan-seared snow fish fillet, crispy skin on, served with asparagus cream, green vegetables, pickled shallots and truffle sauce

Subtlety

Lime sherbet

Smooth homemade green lime sherbet topped with lime zest

Bak Kut Teh Ped

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

Dessert

Andaman sea

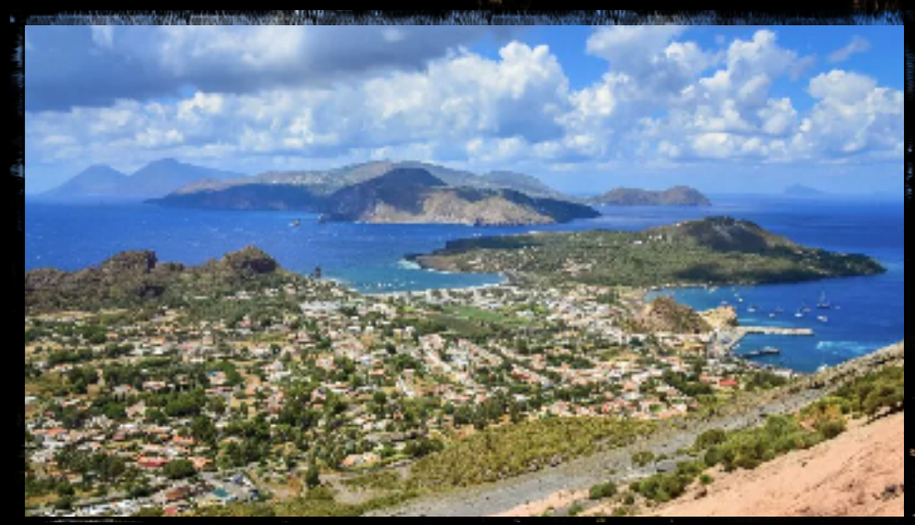
Strawberry white chocolate mousse, pistachio crumble, siphon cake and coconut ice cream

Welcome to Isole

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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Poo Makham page 16

Scallop Crudo

Raw Hokkaido scallops with torched strawberries, fresh Japanese cucumber, strawberry sauce and cucumber sorbet .

THB 590.00



Allergens and other dietary requirements

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.
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One of the distinguishing features of Hokkaido scallops is their impressive size and meatiness. These scallops are known for their large, succulent meat, making each bite a sumptuous and satisfying affair. Scallops are also considered very healthy. They are a good source of Protein, Magnesium, Potassium, B12 and are very low in saturated fat. For this beautifully coloured dish we proudly use fresh strawberries rom Chiang Mai, these strawberries are especially sweet, with a ruby colour and pleasing scent.

Andaman Sea Cannelloni

Crispy onion cannelloni stuffed with Andaman seafood, Shrimp, Squid, mussels, pickled bell pepper, lemon zest and sea grapes.

THB **450.00**



Allergens and other dietary requirements

Contains dairies, gluten and white wine

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A beautiful celebration of native Phuket seafood, carefully crafted with an Italian idea.

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.

Melon & Prosciutto Ribbons

Melon and cantaloupe ribbons. Prosciutto di Parma, burrata cream and balsamic glaze.

THB **490.00**



Allergens and other dietary requirements

Contains dairies

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A timeless classic refreshed for perfect start of a summer dinner at the tropics.

Dry Aged John Fish

Dry aged Andaman Sea John snapper served with job's tears, seaweed, lime zest, basil oil and green apple sauce.

THB 450.00



Allergens and other dietary requirements

Contains dairies and soy oil

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Slightly dry aged native Andaman Sea John snapper prepared in a unique way which will leave your palate in wonders.

Fish Ceviche

Marinated raw Sea bass with lemon foam and potato chips

THB **450.00**



Allergens and other dietary requirements

Contains soy oil

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Sea bass fresh from the Andaman sea, selected from our trusted local fishermen and marinated using Italian techniques. We use oranges from Phuket farmers. Phuket oranges give a fragrant aroma and the juice has a distinctive sweet taste. We mix it with lemons grown in Phang Nga, which helps enhance the flavour of the fish, making it even more delicious. We marinate the fish for 24 hours and then serve it with lemon foam.

Parmesan Spheres

Choux pastry with parmesan cheese foam spinach tuile and Parma ham

THB **450.00**



Allergens and other dietary requirements

Contains dairies, soy oil, gluten, eggs

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This simple dish will take you back to your childhood best memories, it's simplicity yet tasteful character is a umami explosion. We only use Parma ham DOP from Italy. We thinly slice it and serve it on choux pastry filled with thick Parmesan cheese foam to enhance the flavour on your palate.

Beet Salad

Baked beetroot with feta cheese creamy mousse, pistachio crumble, coconut chips and green salad.

THB **420.00**



Allergens and other dietary requirements

Contains dairies and nuts

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Simple and yet delicious baked beetroot with a perfect combination of creamy feta cheese. Absolutely one to try.

Siamese salad

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

THB 490.00



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.

Mee Sapam

Inspired by Phuket Mee Sapam we use seafood to make noodles, stir-fried with black pepper soy sauce, served with shrimp, squid, black mussels, fried onions, bok choy and poached eggs.

THB 450.00



Allergens and other dietary requirements

Contains crustaceans (shrimp), gluten, soy sauce

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Inspired by traditional Phuket's Mee Sapam which literally means "eggs noodles" but we use fresh seafood to make the actual noodles...it's a delicious explosion of sea taste.

Yum Yanad Budu

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

THB **450.00**



Allergens and other dietary requirements

Contains treenuts (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 **450.00**



Allergens and other dietary requirements

Contains crustaceans (crab, shrimp), meat (chicken), soy derivates (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.

Entrèes

Mediterranean Entrèes

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Fregola risottata alle arselle con polpa di riccio page 19

Gnocchetti Sardi in brodetto di scampi page 20

Casarecce al sugo di agnello da latte page 21

Zuppa Mediterranea ai Frutti Di Mare page 22

Phuket Entrèe

Tom Kha page 23

Tom Krong page 24

Casarecce alla sassarese

Casarecce (from Italian casereccio, 'homemade') are short twists of pasta, with semi aged Pecorino sheep cheese and parsley.

THB **690.00**



Allergens and other dietary requirements

Contains dairies and gluten

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A very traditional Italian pasta which we prepare 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 **950.00**



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)

Gnocchetti Sardi in brodetto di scampi

Sardinian Gnocchetti in herbs infused langoustine broth.

THB **790.00**



Allergens and other dietary requirements

Contains crustaceans (langoustine), fish and gluten

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Sardinian gnocchetti, very different from the classic potato gnocchi is a small size pasta which blends perfectly with our delicious langoustine thick broth with herbs.

Casarecce al sugo di agnello da latte

Casarecce (from Italian casereccio, 'homemade') are short twists of pasta, dressed with traditional suckling lamb sauce and Sardinian aged sheep cheese.

THB **850.00**



Allergens and other dietary requirements

Contains dairies, meat (lamb), gluten and celery

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A very traditional Italian pasta which we prepare with a rich suckling lamb and tomato sauce, finished with a generous handful of sheep cheese.

Zuppa Mediterranea ai Frutti Di Mare

Mediterranean Seafood soup, with rock lobsters, baby squid, clams, black mussels, white wine, black olive, sundried tomato, dill and chili oils.

THB 490.00



Allergens and other dietary requirements

Contains shellfish, soy oil

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An absolute delight of a Mediterranean simple dish made for happiness.

Tom Kha

Scallops and coconut Thai herbs soup with coconut foam.

THB **490.00**



Allergens and other dietary requirements

Contains mollusks (scallop), fish, gluten 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.

Tom Krong

Sour and spicy smoked dry fish consommé served with crispy fried Andaman Tang's snapper fillet, tomato cherry confit, grilled mushroom and cilantro.

THB **490.00**



Allergens and other dietary requirements

Contains fish and sugar

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Inspired by a traditional southern style soup. The fish scales are kept on and crunchy for the perfect bite of soft moist native Andaman Tang’s snapper.

Mains

Mediterranean Main Courses

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Phuket Main Courses

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Tumis page 36

Pla Tod Nampla page 37

Moo Hong page 38

Filetto di branzino cileno rosolato in padella

Pan-seared snow fish fillet, crispy skin on, served with asparagus cream, green vegetables, pickled shallots and truffle sauce.

THB 990.00



Allergens and other dietary requirements

It contains dairies

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This fillet of Chilean sea bass, caught on very deep and cold ocean is a dream of softness and deliciousness. The truffle sauce is a surprise for the palate.

Aragosta di Phuket

Grilled native lobster from the Andaman Sea, served with barley rice, sea grapes, fennel cream, citrus lobster sauce and lobster foam.

THB 1,590.00



Allergens and other dietary requirements

It contains dairies, gluten and alcohol (white wine)

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A beautifully cooked Phuket lobster tail served with modern style light sauces to keep the lobster as the star of the dish with all it's flavours.

Branzino in acqua pazza con carciofi in due modi

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

THB **890.00**



Allergens and other dietary requirements

Contains dairies

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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. The 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 roasted artichokes and artichoke purée.

Polpo alla griglia

Grilled Octopus, served with squid ink velote, romesco sauce, crispy smashed baby potatoes and fried capers.

THB **790.00**



Allergens and other dietary requirements

Contains dairies and nuts

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A perfectly grilled Japanese octopus leg, fantastic sauces and originality with the crispy smashed baby potatoes.

Chicken Boudin Blanc

Roast chicken with boudin stuffing, served with balsamic champignon mushroom, mushroom gel, parmesan chips and chicken jus.

THB 750.00



Allergens and other dietary requirements

Contains dairies and red wine

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A touch of south France...still within Mediterranean islands to give a bite of warmth.

Dry Aged Duck

Grilled dry aged Thai Barbary duck, served with beetroot puree, seared broccoli, fresh orange, duck chips and duck jus.

THB 890.00



Allergens and other dietary requirements

Contains red wine

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Barbary duck, also known as Muscovy duck, is a lean breed of duck that is known for its firm, plump meat. Most farms in Thailand raise Barbary ducks without the use of antibiotics or growth hormones, and feed them natural food. The meat is known for being tender and tasty.

Lamb Chops

Grilled Australian lamb chops, served with Jerusalem artichoke puree, red radish pickle, grilled vegetables, garlic croutons and balsamic lamb jus.

THB 1,250.00



Allergens and other dietary requirements

Contains dairies, gluten and red wine

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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.

Short ribs

Braised Australian angus beef short ribs, served with burnt leek, onion jam, seared broccoli, beef jus chips and jus de moelle osseuse sauce.

THB 1,090.00



Allergens and other dietary requirements

Contains red wine

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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. Short ribs are a cut of beef taken from the brisket, chuck, plate, or rib areas of beef cattle. Cooked slowly for a long time, the meat is extremely ender and juicy.

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 gluten

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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 gluten and soy sauce

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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 Sea bass with Phuket Tumis curry, served with coconut rice, fried green okra and torched ginger flower pickles.

THB **790.00**



Allergens and other dietary requirements

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A child born from Chinese and Malay muslims in Phuket, 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.

Pla Tod Nampla

Pan-seared Phuket Andaman Sea bass fillet, served with caramel fish sauce, green sour mango mousse, pickled shallot, cashew nuts and spicy sauce gel.

THB **690.00**



Allergens and other dietary requirements

Contains dairies

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A very popular local fish caught just miles out the beach, and cooked to perfection following well known recipes but we add a little twist to take it modern for nowadays palates.

Moo Hong

Southern Styled Pork Stew served with grilled and fried mushroom and crispy pork skin.

THB **690.00**



Allergens and other dietary requirements

Contains gluten and soy sauce

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This dish can only be found in South Thailand, it is an institution amongst chefs. Everyone loves it and everyone knows how to cook it but not easy unless you have Grandma recipe....

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 form:

- 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.



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

Selection

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Tiger prawns

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

THB 1,390.00



Allergens and other dietary requirements

Salmoriglio sauce does not contain allergens
Bordelaise sauce contains meat (beef), Alcohol (red wine) and dairies
Nam Jim seafood contains fish and sugar
Nam Jin Jaew contains sugar, fish and soy derivates (soy sauce)
Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine
Thai BBQ basting contains fish and mollusks
Southern style basting does not contain allergens

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Tiger prawns have tiger-like stripes on their shells and turn a dark orange color when cooked.
Tiger prawns have a slightly sweet and earthy taste, and a firm texture. Some say they taste similar to shrimp or crayfish, as per neutron they are high in protein and contain vitamins B1 and B12, which are important for the immune system, metabolism, heart health, red blood cell formation, nerve function, and DNA production.

Phuket lobster

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

THB 2,290.00



Allergens and other dietary requirements

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Nam Jim seafood contains fish and sugar
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Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine
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A Phuket lobster is known for its particularly sweet, delicate flavour with a tender texture, often described as a richer and more succulent version of regular lobster, making it a prized delicacy in the region; its unique feature is its vibrant, multi-colored shell, sometimes referred to as a "seven-color lobster”.

Salmon

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

THB 1,090.00



Allergens and other dietary requirements

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Nam Jim seafood contains fish and sugar
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Tasmanian salmon is often considered to have a slightly rich, delicate flavour and firm texture due to factors like cold water and stricter regulations in its farming practices, compared to Norwegian salmon which may have a slightly higher fat content depending on diet and farming methods.

Snow fish

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

THB 1,490.00



Allergens and other dietary requirements

Salmoriglio sauce does not contain allergens
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Nam Jim seafood contains fish and sugar
Nam Jin Jaew contains sugar, fish and soy derivates (soy sauce)
Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine
Thai BBQ basting contains fish and mollusks
Southern style basting does not contain allergens

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Snow fish, also known as Chilean Seabass, has a mild, slightly sweet taste with a rich, oily texture, often described as similar to halibut or seabass, with large, flaky flakes that hold their shape well when cooked; it's considered a premium white fish with a clean, delicate flavour that readily absorbs marinades and seasonings.

Swordfish

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

THB 1,290.00



Allergens and other dietary requirements

Salmoriglio sauce does not contain allergens
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Nam Jim seafood contains fish and sugar
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Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine
Thai BBQ basting contains fish and mollusks
Southern style basting does not contain allergens

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Swordfish has a mild, slightly sweet taste often described as "meaty" with a firm texture, similar to a steak, and not a strong "fishy" flavor, making it a good choice for those who aren't big seafood eaters; its taste profile can be compared to tuna with a hint of brine and a subtle sweetness depending on the cut and freshness.

Polletto alla diavola

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.

THB 1,090.00



Allergens and other dietary requirements

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Nam Jim seafood contains fish and sugar
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Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine)
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Southern style basting does not contain allergens

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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

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.

THB 890.00



Allergens and other dietary requirements

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Mediterranean aromatic butter contains dairies
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Southern style basting does not contain allergens

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A mallard duck typically has a "gamey" taste, meaning a distinct, earthy flavour that sets it apart from other poultry, often described as rich and slightly sweet with a high fat content contributing to a luxurious mouthfeel; it's considered a stronger flavour compared to domestic chicken.

Tre coste di agnellone australiano

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

THB 1,690.00



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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.

Iberico Pork Collar Presa

Iberico pork collar presa, approx. 250 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

THB 1,190.00



Allergens and other dietary requirements

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Nam Jim seafood contains fish and sugar
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Mediterranean aromatic butter contains dairies
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Southern style basting does not contain allergens

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Iberico pork presa is a cut of meat from the shoulder of an Iberian pig that has a rich, complex taste profile with a deep and intense flavour that's almost gamey, with notes of sweetness, nuttiness, and earthiness. The meat's marbling melts in your mouth, creating a buttery richness.

Iberico Pork Loin Chop

Iberico pork loin chop, approx. 300 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

THB 1,390.00



Allergens and other dietary requirements

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Mediterranean aromatic butter contains dairies
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These are not just like regular pork chops you might have tasted, they are more tender and have the distinct nutty flavour of Iberico Pork making them very unique.

Tenderloin

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.

THB 1,290.00



Allergens and other dietary requirements

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Mediterranean aromatic butter contains dairies
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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.

Striploin

Australian Black Angus Beef striploin, approx. 300 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

THB 1,190.00



Allergens and other dietary requirements

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Striploin 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.

Ribeye

Australian Black Angus Beef Ribeye, approx. 300 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

THB 1,290.00



Allergens and other dietary requirements

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Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine)
Thai BBQ basting contains fish and mollusks
Southern style basting does not contain allergens

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Ribeye is celebrated for its rich, beefy flavour, often described as the most flavourful cut due to its high marbling. The fat content contributes to a juicy, savoury taste. The texture is tender and juicy, with the marbling providing a nice mouthfeel

Picanha

Australian Black Angus Beef Picanha, approx. 300 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

THB **1,090.00**



Allergens and other dietary requirements

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Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine)
Thai BBQ basting contains fish and mollusks
Southern style basting does not contain allergens

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Picanha is a cut of beef from the top of a cow's rump that's known for its flavour and tenderness. We recommend the cooking grade not more than medium. Medium/Rare would be the best.

Tomahawk

Australian Black Angus Beef Tomahawk, approx. 1kg, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

THB 3,990.00



Allergens and other dietary requirements

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Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine)
Thai BBQ basting contains fish and mollusks
Southern style basting does not contain allergens

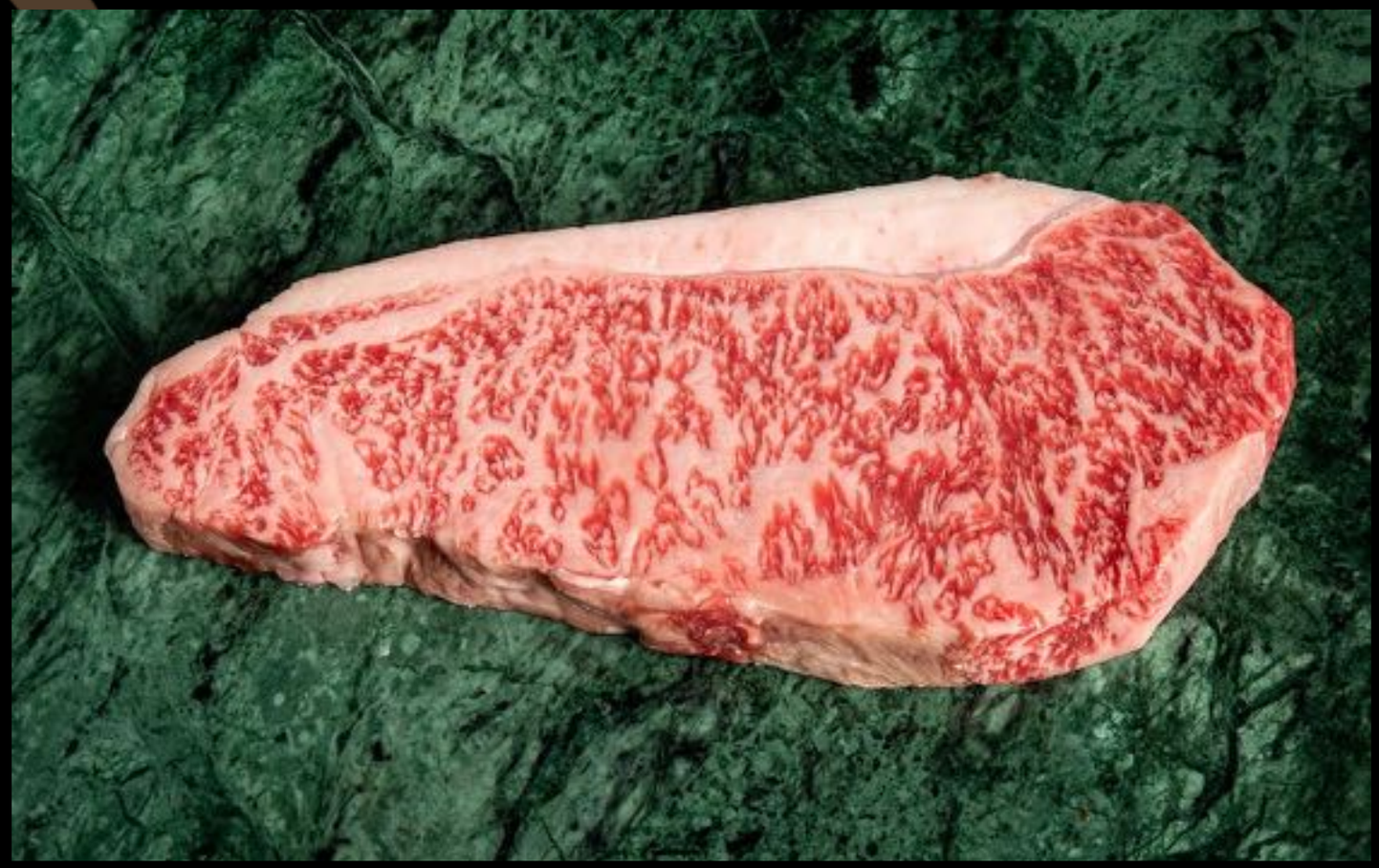
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Tomahawk beef is a bone-in ribeye steak cut from the rib primal of a cattle.
The tomahawk's signature feature is the long bone left attached, which gives it the appearance of a tomahawk axe and a "handle".
The meat is highly marbled and tender, and the bone insulates it while cooking, resulting in a rich flavour and moist texture.

Tajima Wagyu beef striploin

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

THB **1,850.00**



Allergens and other dietary requirements

Salmoriglio sauce does not contain allergens
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Nam Jin Jaew contains sugar, fish and soy derivates (soy sauce)
Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine)
Thai BBQ basting contains fish and mollusks
Southern style basting does not contain allergens

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Tajima Wagyu is considered to be the finest of all steaks with a thick layer of outside fat called CAP (which can be trimmed), mild marbling but full pack of flavour, it melts in your mouth like smooth caramel, leaving the silken finish of beef and butter on the tongue.

Costatina 45 days dry-aged

Black Angus bred in Thailand, Costatina 45 days dry-aged, approx. 350 grams, grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

THB 1,790.00



Allergens and other dietary requirements

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This Irish Black Angus is bred by a very dedicated Italian breeder in the North of Thailand. The main characteristics of the meat are: softness and juiciness; flavour and sweetness; intense aroma and high marbling, i.e. high quantity of *good fats "rich in Omega 3 essential for cardiovascular health. Calves are raised in the wild but always under the supervision of specialised vets. Steers are fed with hay, cassava, sugar cane molasses and fruit. When they reach 28-32 months the steers are fed only to cereals, fruit, legumes, cassava and molasses. Aging is dry, according to the Italian tradition and is carried out in special dark cells that are constantly ventilated at a controlled temperature and humidity.

Grigliata di pesce

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.

THB 3,490.00



Allergens and other dietary requirements

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

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.
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Just perfect for a large table to feast on.

Grigliata di carne

Australian lamb rack, duck breast, a whole chicken, Iberico pork collar presa 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.

THB 4,490.00



Allergens and other dietary requirements

Salmoriglio sauce does not contain allergens
Bordelaise sauce contains meat (beef), Alcohol (red wine) and dairies
Nam Jim seafood contains fish and sugar
Nam Jin Jaew contains sugar, fish and soy derivates (soy sauce)
Mediterranean aromatic butter contains dairies
Vino Bianco basting contains alcohol (white wine)
Thai BBQ basting contains fish and mollusks
Southern style basting does not contain allergens

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Just perfect for a large table to feast on.

Grigliata mare e monti

Tiger prawns, slipper lobster, squids, Australian lamb rack, Duck breast and Iberico pork collar presa, all grilled to your liking and served with a flight of four in house made sauces and Mediterranean aromatic butter.

THB 4,990.00



Allergens and other dietary requirements

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The largest surf 'n turf, perfect for a large table to feast on.

Side Dishes

Insalata di pomodori, rucola e cipolle page 62

Insalata mista page 63

Scarola strascinata page 64

Macco di fave al pecorino page 65

Tortino di patate e carciofi page 66

Patate fritte page 67

Purea di patate page 68

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

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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 **490.00**



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

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Patate fritte

French fries, steakhouse cut.

THB **290.00**



Allergens and other dietary requirements

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Purea di patate

Mashed potatoes.

THB **350.00**



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Desserts

Mediterranean Desserts

Seadas al miele con sorbetto di mandarancio page 70

Gelato di Pistacchio di Bronte con gelo di anguria page 71

Caramelized Toast page 72

Phuket Desserts

Bi Ko Moi page 73

Andaman Sea page 74

Kanom Peak Phoon page 75

Phuket Chocolate page 76

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

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Pistacchio from Bronte

Caramelized toast

Caramelized brioche toast with calamansi gel, raspberry sauce and tangerine ice cream.

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 local staple dish which can be found in any corner of Phuket Town as the best street food.

Bi Ko Moi

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

THB **320.00**



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 warn 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.

Andaman sea

Strawberry white chocolate mousse, pistachio crumble, siphon cake and coconut ice cream.

THB **350.00**



Allergens and other dietary requirements

Contains dairies, gluten, nuts, soy oil and sugar

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The sweetest of all seas on your plate.

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

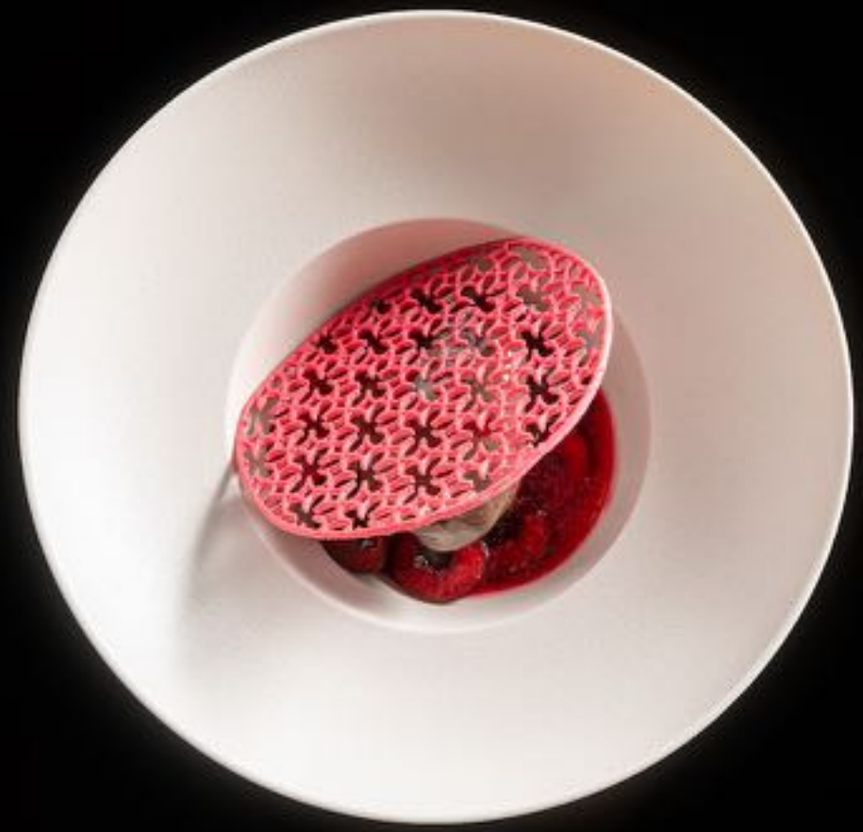
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A modern take of a Phuket's classic, where black sticky rice is in form of jelly and coconut in form of ice cream, its raw flesh and delicate cream, plus the pandan leaves in form of a custard.

Phuket chocolate

Mousse of dark Phuket chocolate 72%, coco nips crumble, raspberry sauce.

THB **390.00**



Allergens and other dietary requirements

Contains dairies, gluten, soy oil and sugar

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Local unique chocolate with strong flavour profile and an hint of strawberry, orange and grape. To cut through this delicious flavour we use a perfect raspberry sauce.

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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