İSOKYO

RAFFLES ISTANBUL

DINNER

Dinner daily 5.00pm – 11.00pm (last order 10.30pm)

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SNACKS

Edamame (GF, Ve) 550
Lapsang souchong tea, sea salt (312 kcal)

Padrón Peppers (H, E, Ce, Su) 1600
Tempura Padrón peppers, chili-garlic cream (831 kcal)

Lobster Hot Dog (D, F, Su, E) 1950
Homemade lobster sausage, matcha tea bread, cream cheddar, wakame sauce (1166 kcal)

Bao Bun Slider (D, E, So, Se) 1050
Beef ribs, Asian coleslaw, black pepper sauce (1023 kcal)

Crispy Baby Calamari (So, Se, F) 1450
Fried baby calamari, spring onion, cilantro, chili pepper with gochujang dipping sauce (356 kcal)

Crispy Tuna Sandwich (F, So, Se) 1150
Crispy breads with tuna tartare, avocado, tobico (576 kcal)

Korean Fried Chicken (D, E, So, Mo) 850
Fermented pepper mayonnaise (1634 kcal)

Duck Delights (E, D) 1300
Crispy duck bites (2260 kcal)

Duck Taco (So, Se) 1050
Baked duck, foie gras, hoisin sauce (622 kcal)

Beef Taco (So, Se) 1050
Beef rib, sesame soy sauce, spring onion (899 kcal)

STARTERS

Bone Marrow-Beef Tartare (F, So, Mo, Se) 2250
Asian beef tartare, grilled bone marrow, crispy brioche bread (979 kcal)

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STARTERS · CONTINUED

Dynamite Prawn (L, E, Cr, Se, Su) 1450
Crispy fried prawns, shichimi togarashi, dynamite sauce (942 kcal)

Pan-Seared Miso Scallops (D, F) 1150
Black fungus, miso cream (454 kcal)

Chargrilled Miso Eggplant (V, D, E) 1050
Tempura eggplant, caramelized miso, fermented garlic cream (1093 kcal)

Lobster and Black Cod Dumpling (F, Cr, So, Se) 1950
Black caviar, pickled ginger juice, soy sauce (244 kcal)

Beef Dumpling (So, Se) 1450
Beef Dumpling (So, Se) (239 kcal)

Prawn Gyoza (Cr, So, Mo) 1350
King prawn, shiitake mushroom (319 kcal)

İsokyo Duck Salad (So, Se) 1550
Crispy duck, endive, kale, confit beetroot, sesame dressing (1366 kcal)

Dried Salmon Salad (F, So, Se, Su) 1550
Spinach, endive, asparagus, baby radish, wasabi-date dressing (532 kcal)

Sweet Corn Soup (V, D) 650
Lemongrass, crispy wonton, green apple foam (538 kcal)

SASHIMI & NIGIRI (ONE PIECE)

Unagi (GF, F) 470
Eel (163 kcal)

Shake (GF, F) 420
Salmon (119 kcal)

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SASHIMI & NIGIRI (ONE PIECE) · CONTINUED

Suzuki (GF, F) 420
Seabass (90 kcal)

Maguro (GF, F) 450
Tuna (101 kcal)

Toro (GF, F) 470
Tuna Belly Part (116)

OSHI (6 PIECES)

Prawn (GF, E, F, Cr) 1400
Avocado, dynamite sauce (639 kcal)

Salmon (E, F) 1400
Yuzu mayonnaise (1055 kcal)

Tuna (GF, Se, F) 1450
Avocado, scallions, sesame (462 kcal)

MAKI (8 PIECES)

Maguro (GF, F) 1250
Tuna (329 kcal)

Shake (GF, F) 1150
Salmon (401 kcal)

Kappa (GF, Ve) 950
Cucumber (177 kcal)

Avocado (GF, Ve) 1050
Avocado (245 kcal)

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TRADITIONAL ROLLS

California (GF, Cr, D) 1400
Avocado, cucumber, surimi, tobiko, cream cheese (455 kcal)

Dragon (F, Se, So) 1750
Avocado, cucumber, eel, tempura prawn, unagi sauce, roasted sesame (616 kcal)

Spicy Tuna (GF, F, H) 1750
Avocado, cucumber, tuna maguro, sesame, spicy tomamiso sauce (455 kcal)

Philadelphia (GF, D, F) 1500
Salmon, avocado, cucumber, double cream cheese (924 kcal)

CHEF'S SIGNATURE ROLLS (8 PIECES)

İsokyo (Cr, Se, E) 2200
Avocado, tempura prawn, salmon, sesame, chili mayonnaise, wakame (962 kcal)

King Crab (D, F, E) 2650
Avocado, cucumber, cream cheese, fried panko, dynamite sauce, chives (917 kcal)

Butterfly (D, F, Cr) 1850
Avocado, cucumber, cream cheese, tempura shrimp, surimi tartar, tobiko, truffle purée (813 kcal)

Rainbow (F, Cr) 1850
Salmon, tuna, seabass, crab stick, avocado, cucumber, salmon ikura (391 kcal)

Tegata (E,F, Su) 1850
Oyster mushroom, avocado, tempura seabass, white cabbage, truffle mushroom (714 kcal)

Unagi (F, So) 1750
Avocado, cucumber, yamagobo carrot, unagi, crispy potato, smoked eel sauce (207 kcal)

Salmon Tartare (GF, Cr, D) 1850
Avocado, Philadelphia cheese, salmon tartare, crispy beetroot (795 kcal)

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CHEF'S SIGNATURE ROLLS (8 PIECES) · CONTINUED

İstanbul (Cr, D, Se) 1750
Salmon teriyaki, tempura shrimp, avocado, cream cheese, sesame (578 kcal)

Kagura (Cr, E, Se, F) 2000
Salmon, crispy prawn, avocado, asparagus, sesame (999 kcal)

Dynamite Shrimp (E, F, Cr, Se) 1850
Tempura prawn, avocado, sesame, spring onion, dynamite sauce (762 kcal)

Chili Veggie (D, Su) 1200
Oyster mushroom, asparagus, tofu, cucumber, tomato pickle, tenkasu (493 kcal)

MAINS

Wok-fried Canadian Lobster (D, Cr, So) 3950
Black pepper sauce, ginger, spring onion (308 kcal)

Sous-vide Black Cod (F, So, Cr) 3500
Black Malabar sauce (364 kcal)

Soy-glazed Beef Tenderloin (So) 2900
Miso-roasted baby potatoes, mushrooms, edamame (929 kcal)

Pineapple King Prawn (So, Cr, F) 2950
Black pepper-glazed grilled prawn, sun-dried pineapple

Crispy Wild Seabass (F, So) 2250
Broccolini, pak choi, Sichuan sauce

Pulled Beef Rib (D, So) 2050
Bulgogi sauce, crispy quinoa, asparagus (997 kcal)

Lamb Yakitori (So, Se) 2250
Served with steamed rice or fried rice (841 kcal)

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MAINS · CONTINUED

Chicken Yakitori (So, Se) 1550
Served with steamed rice or fried rice (666 kcal)

Organic Chicken (N, So, Se, E) 1850
Korean barbecue sauce, edamame, pak choi (1310 kcal)

Chicken & Rice (Su, F, Se, So) 1850
Ginger-coconut chicken with ginger-leek fried rice (1364 kcal)

Broccolini (Ve, N, GF) 1050
Sautéed broccolini, cashew sauce, crispy quinoa (1078 kcal)

Wok-Fried Vegetables (Ve) 1050
Served with tofu (246 kcal)

Ginger-Leek Fried Rice (Ve, Se) 750
(670 kcal)

Sushi Rice (GF) 550
(638 kcal)

Steamed Jasmine Rice (GF, Ve) 550
(645 kcal)

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DESSERTS

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Matcha Roll (D, E) 900
Matcha sponge, pistachio croquant, matcha and coconut bavaroise, vanilla sauce (804 kcal)

İstanbul to Tokyo (D, N) 850
'Baklava' pastry, clotted cream, cottage cheese, pistachio, honey, matcha powder (178 kcal)

The Coconut Dream (D, E) 850
Coconut sorbet, mango passion fruit compote, exotic sauce, dacquoise, lime (343 kcal)

Kumquat Crème Brûlée (D, E, GF) 750
Phyllo dough wrapped almond stick (953 kcal)

Sweet Sliders (D) 750
Bao buns, vanilla ice cream, caramel sauce (872 kcal)

Mochi Fruit Platter (D) 1500
Coconut, chocolate and mango mochis with seasonal fresh fruit (642 kcal)

Sorbet 400
Lychee, mango, lemon-sage, passion fruit, coconut (72 kcal)

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COCKTAILS

SIGNATURE COCKTAILS

ZENITH (A) 1200
Haku vodka, Lychee liqueur, Mango-lychee purée, Fresh lime juice, Simple syrup

GOLDEN PINEAPPLE (A) 1200
Pineapple infused rum, Homemade rooibos vanilla liqueur, Vanilla-citrus infused coconut rum, Pineapple rooibos shaccarum, Fresh lime juice

SHADOW OF THE TIGER (A) 1200
Bulleit bourbon whiskey, Sake, Homemade pear purée, Fresh lime juice, Honey syrup

DRAGON'S FIRE (A) 1200
Jalapeno infused Haku vodka, Passion fruit purée, Wasabi, Fresh lime juice, Vanilla syrup

ASIAN GIMLET (A) 1200
Roku Japanese gin, Sake, Sorrel, Cucumber, Lemon juice, Honey syrup

SAKURA BREEZE (A) 1200
Roku gin, Rose-violet liqueur, Fresh lime juice, Honey syrup

OSAKA (A,D) 3500
Butter washed Yamazaki, Brown sugar syrup, Homemade orange bitter, Angostura bitter

BOSPHORUS SLING (SU,A) 1200
Tanqueray gin, Luxardo cherry liqueur, Pomegranate juice, Fresh lime juice, Hibiscus grenadine, Angostura bitter, Simple syrup

SINGAPORE SLING (SU,A) 1200
Raffles Sipsmith gin, Luxardo cherry liqueur, Cointreau, Benedictine, Grenadine, Pineapple juice, Fresh lime juice, Angostura bitter

LOW-ALCOHOLIC COCKTAILS

ELDERFLOWER SPRITZ (0.5% alcohol) (A,SU) 880
White wine, Elderflower liqueur, homemade sugar syrup, Sparkling Water

TURKISH COFFEE MARTINI (1.2% alcohol) (A) 880
Vodka, Kahlua,Turkish Coffee Homemade sugar syrup

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COCKTAILS

MOCKTAILS

SO EXOTIC 800
Passion fruit purée, Pineapple juice, Coconut syrup, White chocolate syrup

LYCHEE FIZZ 800
Lychee purée, Fresh lime juice, Top up tonic

TROPICAL BLOOM 800
Mango purée, Apple juice, Mango syrup, Fresh lemon juice

GINGER SPLASH 800
Ginger ale, Grenadine syrup, Fresh lemon juice, Honey Syrup

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ALTERNATIVE MENÜ

SOUPS

Red Lentil Soup (L, D, V) 600
Served with croutons and lemon (1012 kcal)

Tomato Soup (L, Ve, Gf) 600
Creamy tomato soup with fresh basil (945 kcal)

APPETIZERS

Octopus Carpaccio (F, Su, N, E, G, Mo) 1650
Sun-dried tomato chermula sauce, arugula, pine nuts, crispy squid ink bread, garlic aioli, cherrt tomatoes (1082 kcal)

Crispy Zucchini (D, E, Su, V, G) 850
Roasted tomato sauce, creamy dill sauce (900 kcal)

Prawn Mantı (D, Cr, G) 1350
Yogurt and spicy tomato sauce (1206 kcal)

Summer Mücver (D, E, N, G, V) 950
Courgette fritters, smoked yogurt, olive oil spinach, salsa sauce (872 kcal)

SALADS

Rocket & Avocado Salad (Ve, Su, N, Gf) 1150
Rocket, avocado, sun-dried tomatoes, walnuts, cherry tomatoes, green olives, balsamic vinaigrette (1024 kcal)

Fresh Burrata Salad(D, V, N, Su, G) 1450
Village tomatoes, mashed avocado, arugula, basil, balsamic glaze, crispy panini bread(1160 kcal)

Greek Salad (D, V, Su, G) 950
cherry tomatoes, red onion, peppers, cucumber, feta cheese, purslane, crispy sourdough bread, fr,ed capers (612 kcal)

Superfood Salad (D, F, GF) 1250
Grilled salmon, roasted pumpkin, spinach, avocado, brown rice, sunflower and flax seeds, olives, lime yoghurt dressing (977 kcal)

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ALTERNATIVE MENÜ

PASTA & PIZZA

Margarita Pizza (D, V, G) 1200
Mozzarella, parmesan cheese, basil and cherry tomatoes (1943 kcal)

Beef Pizza (D, G) 1450
Roasted beef, tomato sauce, mozzarella, jalapeno peppers and cherry tomatoes (2086 kcal)

Prawn Tagliatelle (D, Cr, E, G) 1650
Sautéed prawn, cherry tomatoes, chili pepper, parsley (992 kcal)

Handmade Beef Ragout Maltagliati (D, E, A, G, C) 1450
Beef ragout, tomatoes, parsley, parmesan cheese (1406 kcal)

Louisiana-Style Chicken Farfalle (E, D, G) 1450
Breaded chicken breast, farfalle wiyh creamy kajun-Parmesan sauce (1881 kcal)

Calamarata Alla Norma (V, D, E, G) 1350
Tomato Sauce, fried eggplant, stracciatella cheese and basil (1511 kcal)

Mushroom Risotto (V, Gf, D) 1300
Sautéed wild mushrooms, asparagus, grilled oyster mushroom, truffle oil

MAIN COURSES

Beef Burger (D, E, Mu, Su, G) 2100
220g beef patty, garlic mayonnaise, caramelized mushroom, crispy onion, beef bacon and cheddar cheese (1814 kcal)

Grilled Salmon (D, F, N, Gf) 2120
Creamy cucumber and zucchini salad with dill and flaked almond (1078 kcal)

Grilled Beef Tenderloin (G, D, C) 2950
Crispy potato pureé with mushrooms, demi-glace sauce (930 kcal)

Chicken Skewers (D, G) 1450
Yoghurt-marinated grilled chicken thigh, bulgur rice, tomatoes, peppers and lavash bread (1196 kcal)

Wild Seabass (G, D, F) 2200
Confit artichokes, black olives, capers, tomatoes, potatoes, asparagus and creamy fish sauce (1075 kcal)

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ALTERNATIVE MENÜ

MAIN COURSES · CONTINUED

Grilled Prawns (D, Su, Cr, Gf) 2650
Çanakkale tomato paste, confit shallots (913,34 kcal)

"Istanbul" Style Meatball Sandwich (L, D, N, E, G, Su) 1450
Grilled meatballs, tomatoes, pepper, chargrilled onions, chili flakes and "Acuka" aioli sauce (1297 kcal)

DESSERTS

Italian Tiramisu (D, E, So, G) 1050
Mascarpone cream, coffee sponge cake, biscotti (855,62 kcal)

Chocolate Tart (D, E, N, So, G) 1050
Chocolate sablé pastry, hazelnut praline, chocolate mousse, vanilla ice cream (1280 kcal)

Exotic Pavlova (E, D, So, Gf) 1100
Meringue filled with mango and passion fruit, lemon sorbet (605,8 kcal)

Seasonal Fruit Plate (VE, GF) 995
Sliced seasonal fresh fruites (667,86 kcal)

Ice Cream Selections (3 Scoop) (D, E, N, Gf) 900
Chocolate, strawberry, pistachio, vanilla, raspberry, mango, lemon (249 kcal)

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