



FOOD MENU

APPETIZER

COLD CUTS AND CHEESE (1-2 / 3-4 PAX) 520/750

Mixed imported Italian cold cuts and cheese with condiments

MUSSELS HALF/ 1KG 425/750

Thai flavored or Authentic Italian style

FRITTO SEAFOOD MIX 390

Prawns, squid, and fish of the day with tartar sauce

BURRATA  390

120 gm burrata, tomato and rocket salad

ADD ON PARMA HAM 150

BEEF CARPACCIO 300

Thinly slice beef tenderloin, parmesan, rocket, caper, and balsamic vinegar

BRUSCHETTA  200

Garlic, tomatoes, and basil on toasted bread

HUMMUS  200

Chickpeas puree with crunchy vegetables

SOUP

JAPANESE PUMPKIN SOUP  175

roast pumpkin with thyme and a hint of truffle oil

CREAMY MUSHROOM SOUP  200

wild mushroom and porcini with a touch of cream

SALAD

TUNA LOIN SALAD	475
with balsamic reduction, boiled egg, olives, potatoes, anchovies-lemon dressing	
QUINOA SALAD ✓	300
finely diced seasonal vegetables with lemon dressing	
GREEK SALAD ✓	275
Kalamata olive, feta cheese, cucumber, shallot, tomatoes with Greek dressing	
CAESAR SALAD	250
Romaine cos lettuce, crispy bacon, parmesan, croutons with Caesar dressing	
ROCKET SALAD ✓	250
caramelized apple, parmesan, walnuts with a balsamic dressing topped with rocket and fresh avocado	

BURGER

BEEF	325
150 gm beef patty, bacon, cheese, lettuce, tomato, pickle cucumber, onion served with French fries	
VEGGIE BURGER ✓	275
120 gm plant-based patty, cheese, lettuce, tomato, onion, pickle cucumber served with French fries	

FOCACCIA SANDWICH

MORTADELLA	325
DOP mortadella ham, sundried tomatoes, basil sauce and burrata cheese	
SPICY SALAMI	295
Asiago cheese, capers, spicy salami, lettuce, mayonnaise	
CHICKEN	295
Grilled rosemary chicken, lettuce, melted mozzarella and basil sauce	
VEGETABLE ✓	280
Grilled seasonal vegetables, cheese and chickpea spread	



MAINS

BEEF CHEEK	750
6 hours slow cooked beef cheek in red wine with saffron risotto	
SALMON	490
Grilled salmon, organic quinoa, zucchini, and carrot salad	
TUNA A LA PLANCHA	490
Seared Tuna loin, seasonal vegetables with lemon chia emulsion	
SEABASS	390
Pan fried seabass with olive, caper, chili tomato sauce, and broccoli	
CHICKEN PARMIGIANA	350
Pan fried parmesan breaded chicken breast topped with mozzarella, served with pasta or green salad.	

PASTA

FETTUCINE AMATRICIANA	420
Fresh fettucine with pork cheek tossed in rich tomato and pecorino sauce	
FETTUCINE BOLOGNESE	390
Fresh fettucine with juicy beef sauce and parmesan cheese	
SEAFOOD LINGUINE	390
With garlic, parsley, chili in tomato prawn bisque sauce	
SPAGHETTI CARBONARA	390
Pork cheek, black pepper, tossed in egg yolk and pecorino	
PENNE MELANZANA 	325
Eggplant and basil in garlic tomato sauce topped with ricotta cheese	
ISOLA SPAGHETTI AGLIO OLIO 	275
Spaghetti with garlic, anchovies, chili, pine nuts covered with parsley breadcrumbs	

RISOTTO

SEAFOOD	450
Arborio rice, seafood in tomato prawn bisque	
MUSHROOM 	350
Arborio rice, mixed mushrooms, butter	
PUMPKIN 	350
Arborio rice, pumpkin, rocket, and ricotta cheese	

PIZZA




PARMA HAM	490
Rocket, parmesan slice, sundried tomato, and Parma ham	
FOUR CHEESE 	450
Gorgonzola, asiago, parmesan, and mozzarella	
FOUR SEASONS	425
Artichokes, olives, ham, mushroom, tomato sauce.	
SEAFOOD	425
Prawns and seafood with garlic and tomato	
NAPOLI	375
Anchovies, oregano, and mozzarella	
SPICY SALAMI	375
Salami, capers, and mozzarella	
VERDURA 	325
Mixed grilled seasonal vegetable and cheese	
KRAPOW GAI	325
Holy basil, minced chicken, and mozzarella	
MARGHERITA 	250
Mozzarella and tomato	
MARINA 	200
Garlic and tomato	

DESSERT


SEMI FREDDO	325
Frozen cake glazed with chocolate and pistachio	
TIRAMISU	250
Mascarpone, lady fingers, marsala, and coffee	
CHEESECAKE	250
Cream cheese and mixed berry sauce	

THAI FOOD MENU


APPETIZER

- TOD MUN GOONG** 250
Deep fried shrimp cakes with sweet chili sauce
- CHICKEN SATAY** 200
Chicken skewered with peanut sauce, cucumber relish
- LARB GAI / MOO**  200
Fresh herbs, shallot, toasted rice, chili, and lime dressing
(Pork or Chicken)
- POR PIA TOD**  150
Deep fried vegetable spring rolls with plum sauce
- SOM TUM THAI**  150
Green papaya, dried shrimp, tomatoes, peanuts, lime,
and fish sauce

SOUP

- TOM YUM GOONG**  220
Spicy soup with prawns, lemon grass, galangal, kaffir lime leaf,
and chili
- TOM KHA GAI** 200
Coconut soup with chicken infused with galangal,
kaffir lime leaf, mushrooms, and shallot

NOODLES AND RICE

- PHAD THAI GOONG** 225
Wok fried noodles with prawns, egg, tofu, tamarind,
bean sprout, peanut
- PHAD SEW EW MOO** 200
Thai style wok fried flat noodles tossed in dark soy sauce, with,
pork, carrot, and kale
- KHAO PHAD GAI/ MOO/ GOONG** 200/220
Stir fried jasmine rice and egg, tomato, spring onion topped
with fried egg (Chicken/Pork/Prawn)
- KRAPOW GAI/ MOO/ GOONG**  200/220
Stir fried holy basil, garlic, chili served with
jasmine rice topped with fried egg

CURRY

MASSAMAN GAI/NUEA 	225/275
Spiced rich curry with peanut, potato, and onion (Chicken/Beef)	
PANANG GAI/NUEA 	225/275
Mild curry with coconut milk, kaffir lime leaf and chili (Chicken/Beef)	
GREEN CURRY VEGETABLE/GAI 	200/225
Green curry with coconut milk, basil, eggplant, and chili	

MAIN COURSE

NUEA PAD KRATIEMPRIK THAI	275
Wok fried beef with garlic and black pepper	
PLA PREAW WAAN	275
Deep fried seabass with sweet and sour sauce, pineapple, bell peppers, onion, tomato, and cucumber	
GAI PHAD MED MA MUANG GAI	220
Wok fried bell peppers, onion, mushrooms, cashew nut, dried chili	
PHAD PAK RUAM 	150
Stie fried mix vegetable with oyster sauce	

ADD ON:

CHICKEN	50
PORK	50
PRAWN	60
BEEF	80
SEAFOOD	80

DESSERT

MANGO STICKY RICE	180
Sticky rice, sweet mango, coconut milk	
MIXED FRUIT	150
Seasonal mixed fruit platter	



DRINKS MENU

BEER

Heineken	150
Tiger	150
San Miguel Light	150
Chang	120
Leo	120
Singha	120

APERITIFS

Campari	250
Martini Bianco	250
Martini Dry	250
Martini Rosso	250

GIN

Hendrick's	450
Bombay Sapphire	350
Tanqueray	350
Gordon's Dry Gin	250

RUM

Bacardi	250
Captain Morgan	250

TEQUILA

Sierra	250
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VODKA

Grey Goose	450
Absolut	350

LIQUEURS

Amaretto	250
Baileys Irish Cream	250
Grand Marnier	250
Kahlua	250
Cherry Heering	250
Cointreau	250
Crème de Cacao	250
Crème de Menthe	250

SINGLE MALT WHISKY SHOT BOTTLE

Yamazaki	600	13,000
Glenfiddich 12 Years	450	7,800

SCOTCH WHISKY

Johnie Walker Gold Label	450	7,200
Johnie Walker Black Label	350	4,700
Ballentine's Finest	250	2,400
Johnie Walker Red Label	250	2,200

AMERICAN WHISKEY

Jack Daniel's	350	4,000
Jim Beam	250	3,500

COGNAC

Hennessy X.O	2,200	30,000
Remy Martin VSOP	450	6,500

DIGESTIF

Limoncello di Liguria Extra	250
Sambuca	250

PORT & SHERRY

Taylor Port Ruby	250
Tio Pepe Dry	250

COFFEE

	HOT	ICED
Cappuccino	100	110
Caffe Latte	100	110
Mocha	100	110
Americano	85	95
Espresso	85	95

DOUBLE SHOT

Cappuccino	150	160
Caffe Latte	150	160
Mocha	150	160
Americano	115	125
Espresso	115	125

TEA

Matcha Green Tea	95	105
Thai Black Tea	95	105
Thai Milk Tea	95	105
Chamomile	80	90
Darjeeling	80	90
Earl Grey	80	90
English Breakfast	80	90
Ginger	80	90
Jasmine Green Tea	80	90
Lemon	80	90
Lemongrass	80	90
Peppermint	80	90

CHOCOLATE & MILK

Chocolate Milk Shake		150
Strawberry Milk Shake		150
Vanilla Milk Shake		150
Almond Milk	95	105
Chocolate	95	105
Fresh Milk	95	105
Soy Milk	95	105

FRUIT JUICE

All fruit juices		100
<i>Apple, Fresh Young Coconut, Mango, Orange, Pineapple</i>		

FRUIT SHAKE

All fruit shake		150
<i>Fresh Young Coconut, Mango, Orange, Pineapple, Watermelon</i>		

MOCKTAILS

Forget you not	150
<i>Lime juice, lychee juice, topped sprite</i>	
Fruit Punch	150
<i>Orange juice, pineapple juice, lime juice, grenadine</i>	
Safe sex on the beach	150
<i>Orange juice, cranberry juice, lime juice, grenadine</i>	

SOFT DRINKS

Coca Cola	70
Coca Cola Light	70
Fanta Orange	70
Ginger Ale	70
Sprite	70
Soda Water	70
Tonic Water	70

ENERGY DRINK

Red Bull 250 ml	150
Red Bull	70

STILL WATER

Acqua Panna 500 ml	150
Crystal	50

SPARKLING WATER

San Pellegrino 750 ml	275
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APERITIF

Aperol Spritz 325
Sparkling wine, Aperol, soda

Negroni 325
Campari, sweet vermouth, orange twist

Old Fashioned 325
Bourbon, sugar, Angostura

CLASSIC COCKTAILS

Cosmopolitan 250
Vodka, triple sec, cranberry juice, lime juice, syrup

Long Island Iced Tea 250
Gin, rum, vodka, tequila, triple sec, lime juice, syrup, topped with coke

Mai Tai 250
Light rum, dark rum, orange Curacao, orange juice, pineapple juice, grenadine

Margarita 250
Tequila, triple Sec, lime juice, syrup

Mojito 250
Light rum, lime wedge, brown sugar, mint leaves topped with soda water

Pina Colada 250
Light rum, Malibu, pineapple juice, coconut cream, syrup

Sex on the beach 250
Vodka, triple sec, orange juice, cranberry juice, lime juice, grenadine

DIGESTIF

Espresso Martini 325
Vodka, Kahlua, espresso, syrup

Irish Coffee 325
Irish whiskey, brown sugar, brewed coffee

White Russian 325
Vodka, Kahlua, heavy cream

SIGNATURE COCKTAIL

Lady Isola 375
Sparkling wine, light rum, strawberry juice

Forget Me Not 375
Rum, lime juice, lychee juice, topped sprite

Perfect Gentleman 375
Cognac, Grand Marnier, Amaretto, Angostura

SPARKLING COCKTAILS

Bellini 375
Sparkling wine, peach brandy, mango juice

Kir Royal 375
Sparkling wine, crème de cassis

Mimosa 375
Sparkling wine, orange juice

Price is subject to 10% Service Charge and 7% Vat Tax, For every special dietary requirement, please inform us directly at the time of your booking or order.

HAPPY HOURS

Special price

EVERYDAY | 5 pm - 7 pm

@Isola Restaurant,
Royal Phuket Marina





WINE LIST | BY GLASS

SPARKLING WINE

Handpicked, Prosecco, Italy, NV
Glera

GLASS

350

BOTTLE

1,850

WHITE WINE

Alto, Chardonnay, Chile, 2022

375

1,850

Valdevieso, Sauvignon Blanc, Chile, 2021

375

1,850

RED WINE

Alto, Carmenère, Chile, 2022

375

1,850

Two Eight 88, Shiraz, Australia, 2017

300

1,500

ROSE WINE

Alto, Cabernet Sauvignon, Rose, Chile, 2022

350

1,750

WINE LIST | BY BOTTLE

CHAMPAGNE

Lombard, Brut, France, NV
Chardonnay, Pinot Noir, Pinot Meunier

BOTTLE

6,800

SPARKLING WINE

Bellussi, Prosecco, Italy, 2021
Glera

2,600

Bellussi, Grand Cuvee, Italy, NV
Glera, Chardonnay, Riesling, Pinot Bianco

2,000

Handpicked, Prosecco, Italy, NV
Glera

1,850

ROSE WINE

Handpicked, Pinot Noir, Australia, NV

3,000

Alto, Cabernet Sauvignon, Argentina, 2022

1,700

WINE LIST | BY BOTTLE



WHITE WINE

BOTTLE

Argentina

La Linda, Torrontés, 2018 1,850

Australia

Handpicked, Chardonnay, 2018 2,900

Chile

Alto, Chardonnay, 2022 1,850

Valdevieso, Sauvignon Blanc, 2021 1,850

France

Eleve, Chardonnay, 2021 1,750

Italy

La Valentina, Trebbiano, 2020 1,850

New Zealand

Trinity Hill, Sauvignon Blanc, 2021 2,200

RED WINE

Argentina

La Linda, Malbec, 2018 1,850

Australia

Handpicked, Pinot Noir, Australia, 2018 3,000

Two Eight 88, Shiraz, 2018 1,500

Chile

Alto, Carmenère, 2022 1,850

France

Eleve, Cabernet Sauvignon, 2021 1,750

Italy

Corte Rugolin, Ripasso, 2017 2,900

La Valentina, Montepulciano, 2020 2,250

New Zealand

Trinity Hill, Pinot Noir, 2020 2,800