

AN EXCEPTIONAL CHAMPAGNE ROOM DINNER

ISOKYO
contemporary pan-asian

MENU 1

A bespoke 6-course menu with our signature dishes, complemented by four exclusive champagnes every occasion. All curated to offer you a one of a kind tailor-made experience, at the Raffles Istanbul Champagne room.

Veuve Clicquot Yellow Label

Seared salmon, crispy puffed rice, daikon, nori
Alaskan crab cake with mango, caviar, sichuan sauce

Moët & Chandon Brut Imperial

Scallop tartar with sesame oil, avocado wasabi cream, baby radish pickle

Moët & Chandon Rosé Imperial

Nori wrapped coconut cod fish, sweet chestnut and pumpkin, macha foam

Veuve Clicquot Rosé

Lobster tail, lemon and cilantro sabayon

Coconut panna cotta, lemongrass and dried pineapple, coconut mango sauce

The Champagne room can be booked for groups of six guests, every day during the week, for lunch or dinner.

Contact Details for Reservation: +90 531 835 45 35

MENU 2

A bespoke 6-course menu with our signature dishes, complemented by four exclusive champagnes every occasion. All curated to offer you a one of a kind tailor-made experience, at the Raffles Istanbul Champagne room.

Veuve Clicquot La Grande Dame 2004

Seared salmon, crispy puffed rice, daikon, nori
Shrimp tempura with parmesan and bonito aioli

Krug Rosé

Pan seared foie gras, smoked duck, apricot chutney, roasted hazelnut

Dom Ruinart Blanc de Blancs Brut 2008

Porchini mushroom risotto, truffle air

Dom Pérignon Rosé 2006

Sous vide turbot, butter poached lobster, saffron champagne velouté

Coconut panna cotta, lemongrass and dried pineapple, coconut mango sauce

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