

iris

PRIVATE DINING AND EVENTS

IRIS
CONCEPT

Bringing an elegant and yet free-spirited energy to every city and waterfront it calls home, Iris evokes a carefree lifestyle encouraging each of its guests to escape; to a place they belong to.

IRIS LIFESTYLE SENTIMENT

Iris doesn't just provide a lounge bar experience. It cultivates an adventurous, sociable lifestyle, inviting guests to appreciate an elevated blend of gourmet cuisine, innovative cocktails, and captivating music within an evolving atmosphere that transitions from relaxed sophistication to spirited revelry. It's an atmosphere where the refined art of dining effortlessly transforms into a lively celebration of life.

The Iris lifestyle celebrates the freedom of the night, the allure of the cosmopolitan, and the joy of shared experience. It's not just a lifestyle, but a state of being that appeals to the modern, cosmopolitan individual.



IRIS CUISINE



With an exquisite menu inspired by flavours from the Mediterranean, Japan and South America, the Iris dining experience features a kitchen inspired by global cuisines.

Iris' food philosophy is centered around the use of wholesome and fresh ingredients, featuring a menu that celebrates flavour at every opportunity.



IRIS COCKTAIL CULTURE

Throughout time, the art of enjoying a tippie has become a social ritual, evoking images of friends, old and new, scattered throughout bars, intimately chatting over a glass of something.

Society quickly became fond of those responsible for the drinks in their hands. But one thing was certain: not all bartenders were created equal. There is a unique distinction between your average bartender and those who understand what it is to truly be a bartender: technical precision, creative flair, emotional depth and character.

Iris is home to a league of cocktailian bartenders who realize the theory and science behind mixing ingredients in order to achieve balance and consistency in their beverages, equipping them with the ability to marry flavours successfully.





IRIS GUEST EXPERIENCE



Iris is revered for its ability to convert a fussy market into loyal guests and brand advocates. A variety of elements work in synergy to create an inviting and familiar atmosphere where guests feel at home. Perhaps the most important ingredient is Iris' unfaltering service delivered by a passionate team that brings their vibrant personalities to work.

IRIS INTERIOR



Neo-natural interiors blur the boundaries between interior and exterior, creating natural spaces with trees and plants flowing seamlessly into beautiful concrete cast structures and wood, punctuated by industrial lighting.

Iris' design philosophy does not abide by strict rules nor does it strike only one note. While the overall design scheme is centered around fluidity, its core is about mixing and contrasting elements resulting in a tension that brings intrigue and curiosity. It is the luxurious textures next to raw ones that give the space character and depth, creating an environment with miscellaneous eccentricities and a sense of relaxed luxury without being too obtrusive.



IRIS SET MENU

STARTERS

FRIED FETA

Fried feta cheese served with fresh oregano, white sesame, and cinnamon.

EDAMAME

Salty or Spicy Teriyaki

MINI BURGER

IRIS MINI BURGERS

Australian ground beef, tomato, lettuce, cheese and chef's special sauce

SPICY ROCK CHICKEN

Yoghurt-marinated fried chicken breast served with sweet chilli sauce

TRUFFLE FIRES

Thick hand-cut potatoes topped with creamy black truffle sauce D

CHICKEN TACO

Lightly fried chicken breast, pico de gallo and aioli served in soft shell tacos

TERIYAKI STEAK SALAD

Grilled teriyaki tenderloin, mixed greens, mushroom, crispy onion and aged balsamic vinaigrette

GREEK SALAD

Heirloom tomatoes, cucumber, olives, caper berries and lemon feta dressing

SHRIMP TEMPURA

Shrimp tempura, avocado, tobiko, crispy

IRIS SPECIAL

Shrimp, crab, salmon topping, Hamachi, tuna, avocado

CRISPY SALMON

Salmon, avocado, crispy, salmon topping

TUNA TOSTADA

Fresh tuna, avocado, radish, sesame topped with chipotle mayo s

SHRIMP TEMPURA

Shrimp tempura, avocado, tobiko, crispy tempura

MAINS

TRUFFLE RIGATONI

Rigatoni pasta with button mushroom, Parmesan and creamy truffle sauce

STEAK AND FRIES

Australian beef tenderloin served with chef's special sauce and hand-cut fries

BABY CHICKEN

Lemon and fresh herb marinated grilled chicken served with wild rocket and lime

ANGUS BEEF BURGER

200g black Angus patty on soft brioche with melted cheese, caramelized onion and gravy served with hand-cut fries

DESSERT

PAIN PERDU

Served with caramel sauce and vanilla ice-cream

WARN CHOCOLATE BROWNIE

Warm chocolate brownie served with vanilla ice-cream



SET MENU OPTIONS

STARTERS

OPTION 1

A choice of 8 sharing starters with a selection of soft drinks.
270 AED

OPTION 2

A choice of 8 sharing starters & our selection of house wine and beer.
2 hours - 290 AED
3 hours - 320 AED

OPTION 3

A choice of 8 sharing starters & our house selection of spirits, cocktails, prosecco, wine & beer.
2 hours - 370 AED
3 hours - 390 AED

STARTERS & MAINS

OPTION 4

A choice of 8 sharing starters with 1 main course with a selection of soft drinks.
380 AED

OPTION 5

A choice of 8 sharing starters with 1 main course & our selection of house wine and beer
2 hours - 430 AED
3 hours - 450 AED

OPTION 6

A choice of 8 sharing starters with 1 main course & our house selection of spirits, cocktails, prosecco, wine & beer.
2 hours - 480 AED
3 hours - 510 AED

PREMIUM

OPTION 7

A choice of 8 sharing starters with our premium selection of spirits, cocktails, prosecco, house wine & beer
2 hours - 480 AED
3 hours - 510 AED

OPTION 8

A choice of 8 sharing starters with 1 main course & our premium selection of spirits, cocktails, prosecco, house wine & beer
2 hours - 530 AED
3 hours - 580 AED



IRIS

SET MENU

PREMIUM BAR

ROSÉ WINE

Piccini Vito, Syrah *Italy*
Refreshing, balanced, light.

WHITE WINE

Matua Valley, Sauvignon Blanc *New Zealand*
Dry, tropical, medium body.

RED WINE

Matua Valley, Pinot Noir *New Zealand*
Dry, bold, medium body.

VODKA

Grey Goose

WHISKEY

Chivas Regal, 12 Years *Blended*

GIN

Star of Bombay

RUM

Bacardi 4 Años

BEER

Heineken

COCKTAILS

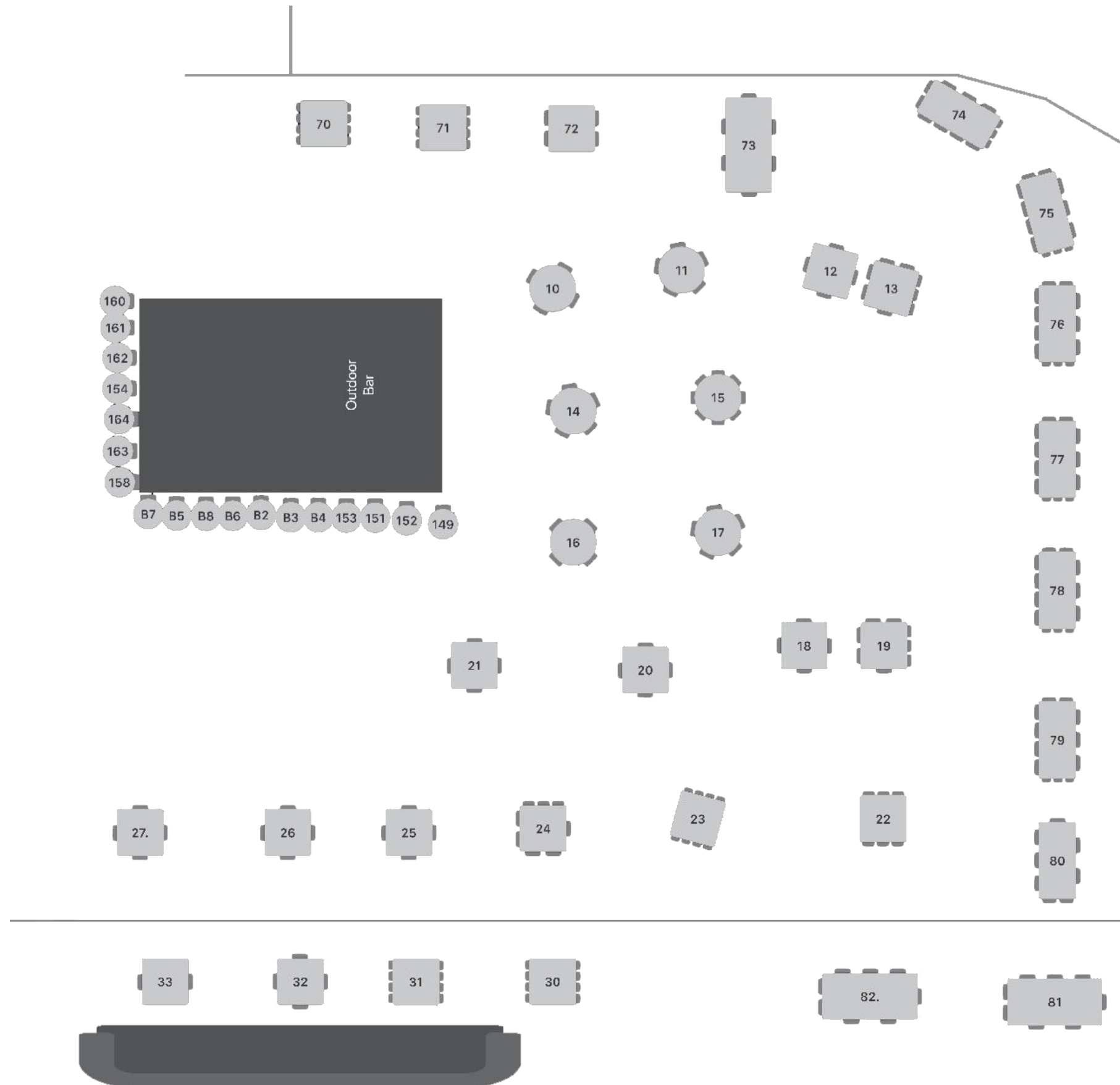
Cocktails of your choice





IRIS

SPATIAL DISTRIBUTION



iris

FOR MORE INFORMATION PLEASE CONTACT
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