

BREAKFAST





ilulli

BREAKFAST

8 to 10am

Breakfast is served as a set with one (1) tea or coffee, a fruit bowl and the homemade breads or pastries of the day. Cereals are available upon request.

Breakfast is complimentary for hotel guests. Prices quoted are for additional a-la-carte orders without the set (add +200 for set).

NORDIC

NORDIC CONTINENTAL BREAKFAST 850

rye bread, soft scrambled eggs, salmon gravlax, prawn skagen, granola parfait, lingonberry jam.

SILOG

BEEF TAPA 650

u.s. shortplate, garlic rice, fried or scrambled egg, pickles.

CHICKEN LONGGANISA 550

house-made chicken longganisa, garlic rice, fried or scrambled egg, pickles.

DAING NA BANGUS 450

batangas milkfish, garlic rice, fried or scrambled egg, pickles.

EGGS & TOAST

SIMPLE EGGS 350

poached, fried, boiled, scrambled or french omelette, mixed greens.
add-on hot oats +200 or granola parfait +250

MUSHROOM OMELETTE 500

parmesan, raclette, ricotta, mushrooms, mixed greens.

SALMON SCRAMBLE 595

salmon gravlax, scrambled eggs, dill, mixed greens.

MASALA EGGS 425

scrambled eggs, tomato, coriander, chilli, mixed greens.

LIGHT

HOT OATS 300

steel cut oats, whole milk, house granola, raspberry jam.
add-on mini pancake +200

GRANOLA PARFAIT 350

seasonal fruit, greek yoghurt, house granola.
add-on mini pancake +200

BIRCHER MUESLI 350 (pre-order required)

overnight steel cut oats, flaxseeds, honey, apple, whole milk, yoghurt, house granola, seasonal fruits.
add-on mini pancake +200.

BUTTERSCOTCH

BANANA PANCAKE 550

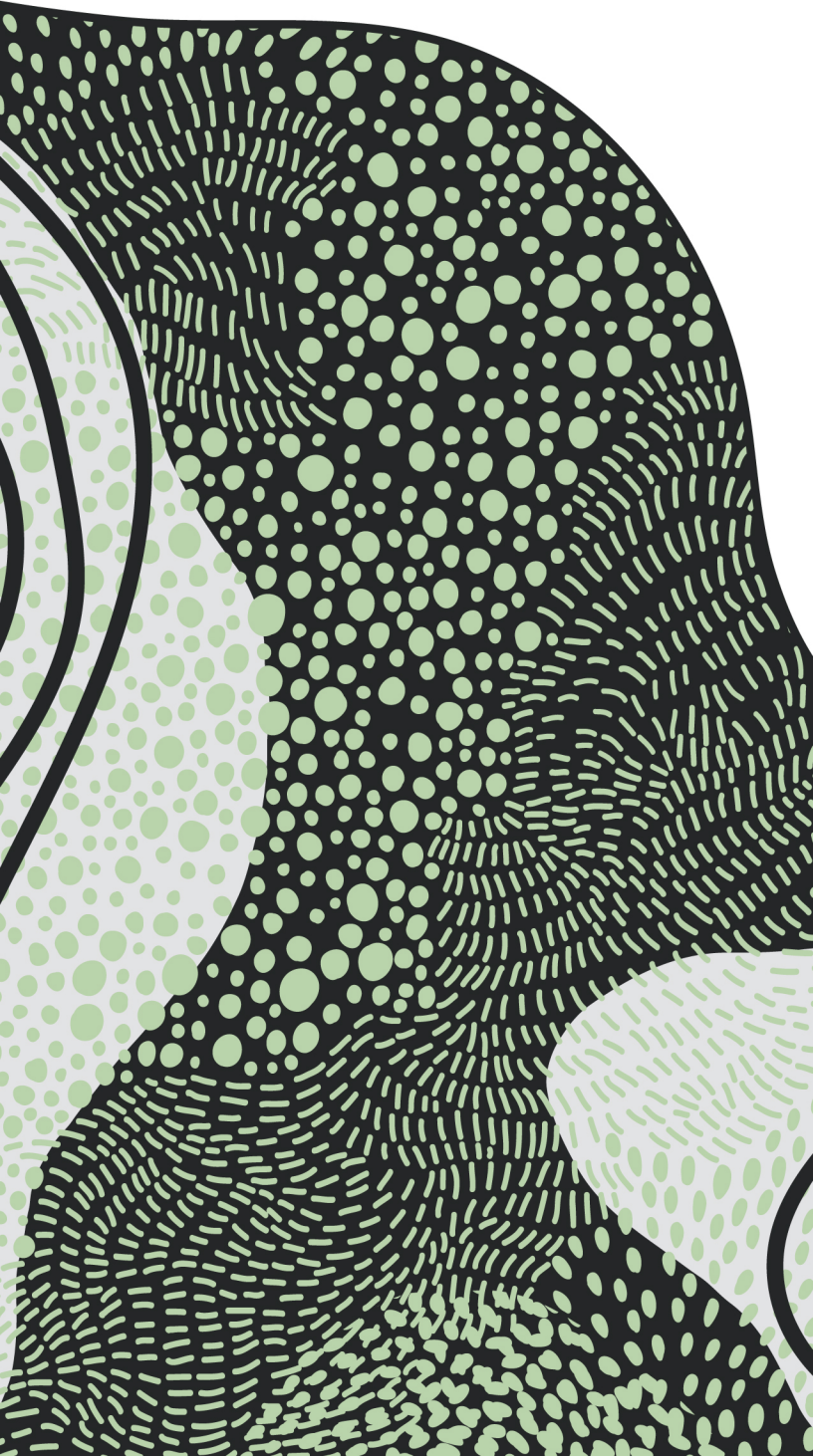
butterscotch sauce, banana, walnuts, house-made ricotta, syrup, whipped cream, lingonberry jam

LILLE PANCAKE 275

pancake, syrup, chocolate sauce.

Please let us know in advance if you have any special dietary requirements so we can make any necessary arrangements, where possible, before your visit. Thank you.

LUNCH





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LUNCH
12pm - 2pm

SMØRREBRØD

The quintessentially Danish classic – the ‘open sandwich’.
Served on buttered house-made rye bread, served with green salad.

PRAWN SKAGEN & TILAPIA GOUJON 495

scandi prawn salad, local tilapia, herbed panko, Danish remoulade, radish, scallion, fish roe.

MUSHROOM RICOTTA 610

mushrooms, house-made ricotta, chives, garlic, parsley, raclette.

SALMON GRAVLAX 660

salmon gravlax, dill mustard sauce, dill, cucumber, red onion, skagen sauce, potato crisps

STEAK & EGGS BENEDICT 1195

australian ribeye, poached egg, béarnaise, fries. 15-20 min serving time.

CHICKEN & POTATO 550

pan-fried chicken, danish potato salad, bbq sauce, crispy onion rings

BURGERS & WRAPS

ILULLI BURGER 795

100% australian beef, cheddar, lettuce, tomatoes, white onions, brioche bun, french fries.

SHAWARMA 695

australian beef, tortilla, tahini, mediterranean salad, french fries.

CHICKEN GOUJON BURGER 600

chicken goujon, pickled cucumber, coleslaw, blue cheese remoulade, cheddar, brioche bun, french fries.

FALAFEL 595

falafel, hummus, tabbouleh, tahini, eggplant, pita.

SALADS

FATTOUSH 495

romaine, parsley, tomatoes, sumac, vinaigrette, pita croutons.

ILULLI SALAT 425

market greens, house dressing, pickled shallots, spiced walnuts, danish feta.

CHICKEN CAESAR SALAD 625

romaine lettuce, anchovy dressing, shredded chicken, croutons, cherry tomatoes. add boiled egg +60

MEDITERRANEAN SALAD 590

feta, market greens, olives, red onions, cherry tomatoes, cucumbers. add pan-seared salmon +450

RICE BOWLS

ALIGUE RICE BOWL 625

market vegetables, shrimp, red and white rice, aligue, crispy shallots.

SISIG RICE BOWL 700

pickled green chilli, fresh white onion, beef brisket, red and white rice, fried egg.

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SNACKS





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LIGHT

10am to 10pm

MARINATED OLIVES 250

olives, garlic, thyme, oregano

PERI-PERI MIXED NUTS 250

cashews, peanuts, sunflower seeds, pumpkin seeds, peri-peri spice

SOUR CREAM RYE BREAD CRISPS 295

rye bread crisps, sour cream, dill, horseradish

FRENCH FRIES 200

POTATO WEDGES 200

ONION RINGS 200

OST 625

brie, parmigiano reggiano, blue cheese, homemade ricotta, spiced walnuts

PIZZA

3:30 to 5pm

PIZZA MARGHERITA 610

tomato, mozzarella, fresh basil

PIZZA FORMAGGI 655

bechamel, mozzarella, parmesan, house-made ricotta

PIZZA FUNGHI 675

mushrooms, mozzarella, raclette, tomato, onions, chilli flakes

DILL SHRIMP PIZZA 750

bechamel, dill, mozzarella, parmesan dill cheese, garlic shrimp, parsley, chilli flakes, crispy onion rings

BURGER

3:30 to 5pm

ILULLI BURGER 795

100% australian beef patty, cheddar, lettuce, tomato, white onions, brioche bun, french fries

CHICKEN GOUJON BURGER 600

chicken goujon, pickled cucumber, coleslaw, blue cheese remoulade, cheddar, brioche bun, french fries

TOASTED CHEESE SANDWICH 350

melted cheese, butter, challa bread

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DINNER

PRIX FIXE 5-COURSE 3300

Ilulli's five-course prix fixe dinner menu showcases our interpretation of bringing Nordic flavours to local palates. The menu curated by our chefs daily, includes an amuse bouche, soup, salad, main course and dessert.

Simply ask one of our servers to walk you through the dishes of the day. Should you have any food allergies or specific preferences, please let us know in advance.





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A LA CARTE DINNER MENU

6 to 9pm

TO START

RICOTTA BRUSCHETTA 380

ricotta, mint, lemon, cherry tomato, baguette.

RACLETTE 680

melted raclette, gherkins, marbled potatoes, baguette.

MARINATED OLIVES 250

olives, garlic, thyme, oregano

SOUR CREAM RYE BREAD CRISPS 295

rye bread crisps, sour cream, dill, horseradish

SUPPE 400

cauliflower, pumpkin or mushroom soup.

FATTOUSH 495

romaine, parsley, tomatoes, sumac vinaigrette, pita croutons.

ILLULLI SALAT 425

market greens, house dressing, pickled shallots, spiced walnuts, danish feta.

CHICKEN CAESAR SALAD 625

romaine lettuce, anchovy dressing, shredded chicken, croutons, cherry tomatoes. add boiled egg +60

MEDITERRANEAN SALAD 590

feta, market greens, olives, red onions, cherry tomatoes, cucumbers. add pan-seared salmon +450

MAINS

FRIKADELLER 950

danish meatballs, caramelized potatoes, brunsovs, lingonberry jam, red cabbage

LAM 1850

braised lamb shank, harissa, potato gratin, zucchini, mint, dates, almonds.

BØF 2450

australian rib-eye, pommes puree, market vegetables, oyster mushrooms, herb cream sauce.

JAPANESE WAGYU RIB-EYE STEAK

from 2500/100g

japanese wagyu rib-eye (approx 300-400g), bearnaise, peppercorn, herb-cream sauces, potato wedges, creamed market greens.

SURF N' TURF 3050

peri-peri prawns, australian rib-eye 200g

REJER 1500

prawns, peri-peri spice, lemon cream sauce, pickled cucumbers, potato wedges.

FISK 990

pan-fried market fish, haricot vert, cherry tomatoes, carrot puree, capers, almondine sauce.

SALMON RISOTTO 895

pan-seared salmon, arborio rice, pumpkin-red bell pepper puree, edamame, parmesan.

PASTA

SPAGHETTI POMODORO 625

tomato, basil, parmesan, cream

PENNE SICILIANA 680

tomato pomodoro, parmesan, eggplant, zucchini, olives, cherry tomato, ricotta

SPICY PRAWN PENNE 725

tomato pomodoro, prawns, chilli,

MUSHROOM TRUFFLE FETTUCINE 700

mushrooms, truffle oil, cream

SIDES

MASHED POTATO 200

FRENCH FRIES 200

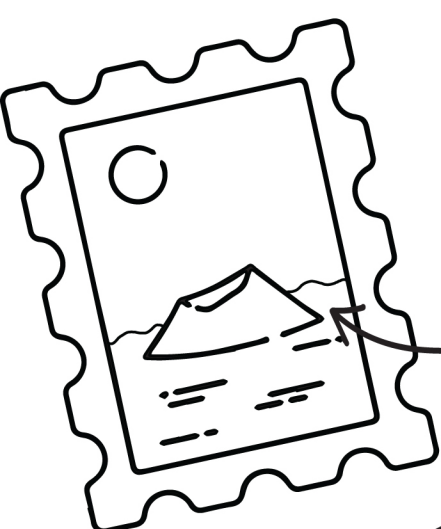
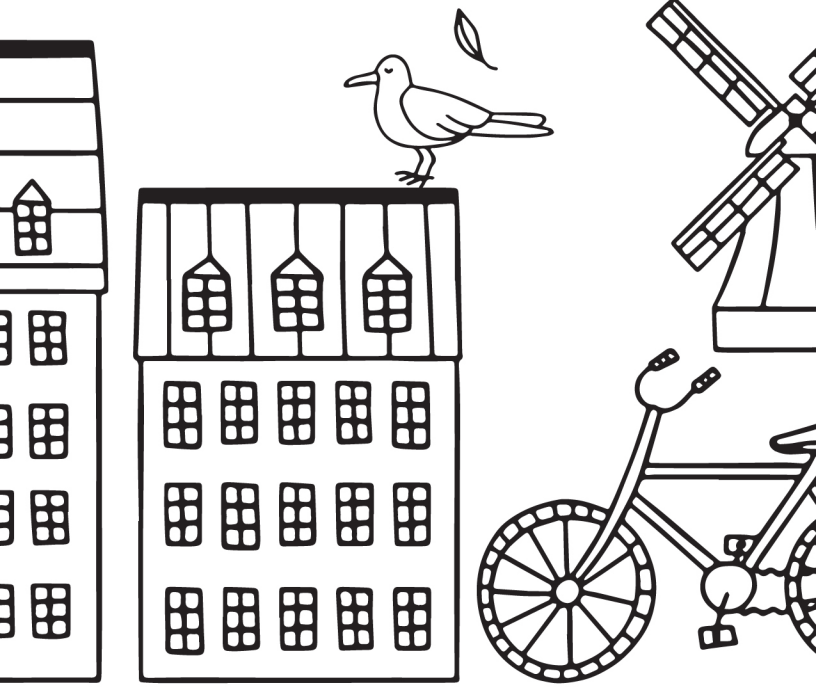
POTATO WEDGES 200

PAN FRIED ZUCCHINI 250

ONION RINGS 200

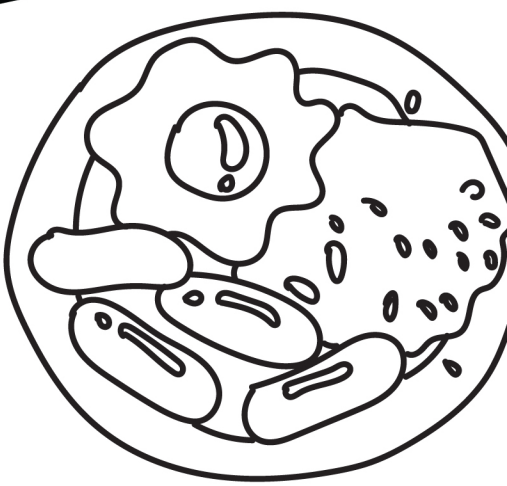
SAUTEED VEGETABLES 200

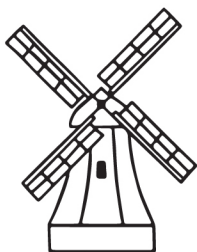
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Taal
Volcano

silog





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KIDS MENU



BREAKFAST

8 to 10am

Breakfast is complimentary for hotel guests. Cereal and/or hot chocolate available upon request. Prices quoted are for additional a-la-carte orders.

KIDSILOG 450

Choice of beef tapa, daing na bangus, or chicken longganisa,
Served with garlic rice and fruits.

LILLE PANCAKE 275

simple kids pancakes, syrup, chocolate sauce.

HOT OATS 300

steel cut oats, whole milk, house granola, raspberry jam.

SIMPLE EGGS ON TOAST 350

poached, fried, boiled, scrambled or french omelette, mixed greens.

LUNCH & DINNER

FISH N' CHIPS 350

breaded tilapia goujons, french fries, remoulade

CHICKEN FINGERS AND RICE 300

chicken fillet, herbed panko, rice
Upgrade: French Fries (instead of rice) +150

MAC & CHEESE 450

penne, bechamel, mozzarella
Add-on: Chicken Goujons +150

PENNE POMODORO 395

penne, tomato sauce, parmesan, cream

TOASTED CHEESE SANDWICH 350

melted cheese, butter, toasted bread

FRENCH FRIES 200

DESSERTS

CHOCOLATKAGE 300

Our best-selling warm & moist chocolate cake,
served with vanilla ice cream.

VANILLA ICE CREAM 250

Two (2) scoops of homemade vanilla ice cream.

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DESSERT





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DESSERT

ÆBLESKIVER 350 (Prepared à la minute – pre-order >1hr ahead)

Traditional Danish donut-pancake, cinnamon, sugar, raspberry jam, whipped cream.

CHOCOLATKAGE 300

Our best-selling warm & moist chocolate cake, served with vanilla ice cream.

PROFITEROLES 295

Choux pastry, chantilly cream, chocolate ganache, sugar.

ÆBLEKAGE 360

Nordic apple trifle. Apple, hazelnut crumb, whipped cream.

FLØDEIS 400

Three (3) scoops of homemade ice cream.

Choose from vanilla, pistachio, hazelnut & chocolate.

SUNDAE 350

Homemade vanilla ice cream, chocolate ganache, whipped cream, raspberry sauce, tuile.

AFFOGATO 395

Homemade vanilla ice cream, espresso, candied almonds.

SORBET 200

Homemade fruit sorbet. Ask your server for today's flavour(s).

OST 625

Cheese Platter. Blue cheese, brie, parmigiano reggiano, homemade ricotta, spiced walnuts.

COFFEE

BREWED BARAKO 80

ESPRESSO 125

DOUBLE ESPRESSO 150

AMERICANO 125

CAFÉ LATTE 175

CAPPUCCINO 155

MOCHA 200

Extra Shot +55



TOBY'S ESTATE

"Our espresso-based drinks use a blend of specialty coffee created by Toby's Estate Coffee Roasters for Nuuk Taal"

TEA

FRESH HERBS 80

Mint | Tarragon

MASALA CHAI TEA 225

a pot of spiced black tea, fresh mint, fresh ginger, fresh lemongrass, milk (on the side)

ROSE GREY TEA LATTE 195

earl grey tea, rose syrup, roses, milk

TEABAGS 95

Earl Grey | Lipton | Matcha Green Tea | Jasmine Green Tea | Oolong | Peppermint

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