



## BITE

<b>Spicy Chicken Wings</b> (G) <i>(Signature)</i>	5.000
Crunchy chicken wings with sweet chili soy dip	
<b>Kunafa Prawn</b> (G) <i>(New)</i>	5.500
Deep-fried prawn in kunafa wrap, sweet chili sauce	
<b>Mini Shish Tawouk</b> (D)	4.500
Grilled shish tawouk skewers, garlic sauce	
<b>Quinoa Falafel</b> (V D G)	4.000
Truffle garlic sauce, mini pita bread	
<b>Dynamite Shrimp</b> (G) <i>(New)</i>	5.500
Deep-fried shrimps in dynamite sauce	
<b>Parmesan Truffle Fries</b> (V D)	3.000
French fries with Parmesan and truffle essence	

## SALAD

<b>Caesar Salad</b> (D G)	6.000
Romaine, garlic croutons, Parmesan, egg, avocado, anchovy	
Chicken Caesar Salad (D G)	7.000
Shrimp Caesar Salad (D G)	8.000
<b>Fattoush</b> (V G)	4.000
Crunch cos lettuce, cucumber, tomato and sumac dressing	
<b>Greek Feta and Barley Salad</b> (V D G) <i>(Signature)</i>	4.500
Oregano feta cheese, pearl barley, crunchy vegetables, chickpea crouton	
<b>Rocket Salad</b> (V D G)	4.500
Rocket leaves, pickled fig, baked goat cheese, pomegranate dressing	

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.  
Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol  
If you have a food allergy or intolerance, please inform your server upon placing your order*

*Prices including service charge and other applicable taxes*

## BURGER

<b>Classic Angus Cheese Burger</b> (D G) <i>(Signature)</i>	7.500
Angus beef patty, Cheddar cheese, tomato, grilled red onion, Boston lettuce	
<b>Swiss Mushroom Angus Burger</b> (D G)	7.500
Angus beef patty, sautéed Portobello, caramelized red onion and Emmental cheese	
<b>Onion Marmalade Burger</b> (D G)	7.000
NZ grass-fed beef patty, Cheddar cheese, guacamole and balsamic onion marmalade	
<b>Old Smokey Burger</b> (D G)	7.000
NZ grass-fed beef patty, beef bacon, smoked Cheddar, lettuce, tomato, BBQ sauce, mayo	
<b>Black Peppered Crispy Chicken</b> (D G)	5.500
Crispy chicken breast, onion ring, Sautéed Portobello, tomato and Emmental cheese	
<b>Arabian Haloumi Burger</b> (V D G)	5.000
Halloumi Pattie, Tomato, Harissa Hummus, zatar tempura	

- All our burgers are served with French fries or green salad

## LIGHT MEAL

<b>Chipotle Lime Chicken Quesadilla</b> (D G) <i>(Signature)</i>	7.000
Cheddar and Monterey Jack cheese, sour cream and fresh salsa	
<b>Smoked Beef Brisket Bao</b> (G) <i>(Signature)</i>	8.000
12 hrs braised beef brisket, dynamite sauce, togarashi French fries	
<b>Fish and Chips</b> (G)	7.500
Non-alcohol beer batter, spicy mayo and tartar sauce	
<b>BBQ Chicken Flatbread</b> (D G) <i>(New)</i>	6.000
Grilled chicken, onion, mozzarella cheese, veal bacon, cilantro and BBQ sauce	
<b>Mini Mezze Platter</b> (V N G)	7.500
Hummus, tabbouleh, fattoush, vine leaves and spinach fatayer	

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.  
Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol  
If you have a food allergy or intolerance, please inform your server upon placing your order*

*Prices including service charge and other applicable taxes*

# DESSERT

**Chocolate Crème Brulee** (V N D) 4.000  
Crispy caramelized sugar, mini macaroon, zaatar ganache

**Sour Cheese Cake** (V D G) [Signature](#) 4.000  
Baked cheese cake, mix berry coulis, chocolate crumble

**Ice Cream** (V D G) 4.500  
Served with berries and mini cornetto

Vanilla (V D) | Chocolate (V D) | Mango sorbet (V)  
Lemon Mint Sorbet (V) | Mixed berry sorbet (V) | Rose halgoum (V D)

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.  
Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol  
If you have a food allergy or intolerance, please inform your server upon placing your order*

*Prices including service charge and other applicable taxes*

## CLASSIC COCKTAIL

<b>Aperol Spritz</b>	7.000
Classic ultra-refreshing Italian Aperitivo looks like golden orange sunset! Simple union of sweet bitterness and refreshing bubbles	
<b>Gin Basil Smash</b>	5.500
Just a Gin, Basil and touch of passion fruit with Cayenne pepper. "Better too much, than not enough basil in this drink..."	
<b>Mojito</b>	5.000
Rum sweetened with organic sugar and also refreshed by fresh mint fresh lime and soda water	
<b>Margarita</b>	4.500
The national cocktail from Mexico prepared with Tequila, orange liqueur and freshly squeezed lime juice	
<b>Mint Julep</b>	5.000
The soul of the south bourbon served frosted, sweetened with organic sugar and married with fresh mint	
<b>Moscow Mule</b>	5.000
What can be better than this? Chilled and refreshing Vodka based long drink with spice provided by ginger & lime	

## ELEMENTS SIGNATURE COCKTAIL

<b>Miami Vibes</b>	5.600
Very unique and simple creation to mix two famous drinks together-Berry Daiquiri and Pina Colada! Enjoy your delicious Daiquiri-Colada in one glass!	
<b>Espresso Bongo</b>	6.000
Tiki cocktails are always worthy of special attention. An amazing long and tropical cocktail based on Dark Rum with fruity-coffee extension.	
<b>Hoppy Chelada</b>	6.800
Something really special here! Just to share the recipe: Reposado tequila infused with Rosemary, berries, and spices topped up with Craft Indian Pale Ale!	
<b>Apple Candy</b>	5.200
You will get a light, bubbly, and exhilarant cocktail based on Vodka with apple and cinnamon collaboration. Yummy combination just to chill yourself and enjoy.	
<b>Mia Tepache Bourbon Kiss</b>	6.200
A modern and classy twist on a whiskey sour. Bourbon with pineapple, almond, and slightly acid-savory ending.	

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.  
Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*Prices including service charge and other applicable taxes*

## ELEMENTS SOBER

<b>The Sober Mojito</b>	4.000
Caribbean syrup, organic cane sugar, fresh lime and fresh topped up with Cuba libre	
<b>The Ipanema</b>	4.000
Passion fruit combined with ginger ale organic cane sugar and fresh lime	
<b>Elements Colada</b>	4.000
Our vision of the famous virgin pina colada, pineapple juice, passion fruit and coconut milk	
<b>Apple Sober Candy</b>	4.000
Apple and cinnamon mix with a touch of bubbly in the end. Perfect drink at any time of day!	
<b>Elements Granita</b>	4.000
Fresh pomegranate juice with orange and tonic! Bet you will like it!	

## SELECTION OF WINE

### WHITE WINE

<b>Anthony's Hill, United States</b>	<i>Glass</i> 4.000
Chardonnay	<i>Bottle</i> 17.000
<b>Fortant, France</b>	<i>Glass</i> 4.500
Sauvignon Blanc	<i>Bottle</i> 19.000
<b>Villa Huesgen, Germany</b>	<i>Glass</i> 7.500
Riesling	<i>Bottle</i> 31.000
<b>De luca, Italy</b>	<i>Glass</i> 5.000
Pinot Grigio	<i>Bottle</i> 21.000

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.*

*Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*Prices including service charge and other applicable taxes*

## RED WINE

<b>Anthony's Hill, United States</b> Merlot	<i>Glass 4.000</i> <i>Bottle 17.000</i>
<b>Gallo, United States</b> Cabernet Sauvignon	<i>Glass 5.000</i> <i>Bottle 21.000</i>
<b>Cono Sur Reserva, Chile</b> Pinot Noir	<i>Glass 7.500</i> <i>Bottle 31.000</i>
<b>Acino D'oro, DOC, Italy</b> Bottega Chianti	<i>Glass 7.500</i> <i>Bottle 31.000</i>
<b>Chateau du Grand Soussans Margaux, France</b> Cabernet Sauvignon, Merlot and Cabernet Franc	<i>Glass 15.000</i> <i>Bottle 75.000</i>

## ROSE WINE

<b>Fetzer, United States</b> White Zinfandel	<i>Glass 4.000</i> <i>Bottle 17.000</i>
---	--

## CHAMPAGNE & SPARKLING WINE

<b>De luca, Italy</b> Prosecco	<i>Glass 6.000</i> <i>Bottle 25.000</i>
<b>Charles de Laroche, France</b> Brut	<i>Bottle 100.000</i>
<b>Moet &amp; Chandon, NV, France</b> Brut Imperial	<i>Bottle 220.000</i>

## BEER

<b>Bottled Beer</b> Heineken / Hoegaarden / Leffe/ Amstel Light / Peroni	4.000
<b>Flavored Alcoholic Beverages / Cider</b> Smirnoff Ice / Savanna	6.000 4.500

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.*

*Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*Prices including service charge and other applicable taxes*

## SOFT DRINK

**Soft Drink** 2.400  
Coke / Diet Coke / Sprite / Fanta / Soda / Tonic

**Energy Drink** 3.800  
Red Bull

## JUICE AND WATER

**Fresh Juices** 3.600  
Orange / Pineapple / Carrot / Lemon with Mint

**Chilled Juices** 3.000  
Apple / Tomato / Cranberry

**Water**  
Aqua Panna (L) 3.400 (S) 2.300  
Perrier (L) 3.400 (S) 2.300

*Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.*

*Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.*

*Prices including service charge and other applicable taxes*