



ELEMENTS

BAR & LOUNGE

Dinner Menu (Available from 5:30pm to 10:30pm Monday through Saturday)

Snacks

Mixed Olives & Pickled Peppers	12
Tamarind Nut Mix	12
Onion Dip & Potato Chips <i>trout roe, poppy seeds</i>	12
Salted Cod Cromesquis <i>potato, garlic aioli</i>	12
Kumamoto Oysters <i>tarragon mignonette, by the piece</i>	4
Grilled Kumamoto Oysters <i>caviar, butter, by the piece</i>	10
Anchovy & Eggplant Tartine <i>piquillo pepper, basil, sourdough toast</i>	16

Small Plates

Moroccan Lamb Skewers <i>mint yogurt sauce</i>	18
Scallop Carpaccio <i>sea urchin, avocado, radish</i>	22
Jambon de Bayonne <i>heirloom tomato, basil, sourdough toast</i>	18
Soju-Cured Salmon <i>beet, curry cauliflower rémoulade</i>	15
Turbot Rillettes <i>olive oil, chive, Espelette pepper</i>	14
Steak Tartare <i>2.5oz, hand chopped skirt steak, capers, gherkins</i>	18
Tuna Tartare & Crispy Rice <i>kewpie mayo, sesame, seaweed</i>	20
Crispy Onion Tart <i>creamy spring onion, chanterelles</i>	22



Large Plates

Mini Burgers <i>wasabi mayo & roasted peppers</i>	27
Half-Smoked Salmon <i>wasabi beurre blanc, bell pepper, roe</i>	28
Chicken Pressé <i>black truffle, pommes purée, natural jus</i>	29
Steak au Poivre <i>7oz tenderloin, roasted potatoes</i>	49
Grilled King Crab <i>5oz, coral butter sauce, sorrel, pommes frites</i>	50

☞ Add Shaved Black Truffle (Market Price) ☛



Dessert

Nougatine <i>lavender honey ice cream, confit dried fresh fruit, kirsch chantilly</i>	15
Fraise-Melba <i>fresh strawberry sorbet and compote, whipped vanilla cream</i>	15
Exotic <i>mango banana sorbet, caramelized bananas, coconut rum emulsion</i>	15
Profiteroles <i>vanilla ice cream, warm chocolate chantilly</i>	15
Île Flottante <i>caramelized praline, orange cream</i>	10
Warm Bread Pudding <i>vanilla crème anglaise</i>	12
Pâtisserie of the Day	12

