





À LA CARTE MENU

Last Order at 9pm



TO START

- Truffle Fries**  \$16
Fries in truffle oil and parmigiano reggiano
- Chicken Karaage** \$16
Deep-fried chicken and three dipping sauces
- Assorted Beef and Chicken Satay** \$22
6 Beef and chicken skewers, peanut sauce, onions, cucumbers and ketupat
- Singapore Rojak**  \$16
Local salad of sweet turnip, pineapple, cucumber, water spinach, crushed peanuts, bean sprouts, dough fritters and tofu puffs in a sweet, and savoury rojak sauce






SALADS AND SOUPS

- Element Garden Greens**  \$22
Mesclun, cucumbers, cherry tomatoes, orange wedges, avocado slices and Kalamata olives with a choice of thousand island dressing or balsamico dressing
- Caesar Salad**  \$20
Romaine lettuce, bacon bits, cherry tomatoes, croutons, parmigiano reggiano and anchovies tossed in caesar dressing
Add-on smoked chicken breast, prawn or salmon \$4
- Caprese Salad**  \$18
Roma tomatoes, buffalo mozzarella, basil, balsamico dressing and extra virgin olive oil
- Soup of the Day** \$10
Chef's daily special

SANDWICHES & BURGERS

- Element Triple Decker**  \$18
Toasted bread layered with crispy bacon strips, fried egg, smoked chicken breast, tomatoes, lettuce and fries
- Element Wagyu Beef Burger**   \$24
Brioche with juicy beef patty, streaky bacon, lettuce, sliced tomatoes, cheddar, egg and fries
- Croque Monsieur**  \$23
Grilled bread with honey glazed ham, cheddar, mozzarella and fries

PIZZA

- Margherita**  \$20
Cherry tomatoes, basil and mozzarella
- Primavera**  \$24
Prosciutto, rocket leaves, cherry tomatoes and mozzarella
- Quattro Formaggi**   \$24
Bufala mozzarella, parmesan and ricotta
- Vegetariana**  \$20
Tomatoes, bell peppers, mushrooms, olives and mozzarella

KIDS MENU

MAINS

- Ham and Cheese Sandwich** \$16
- Junior Chicken Burger** \$16
- Crispy Fish Fingers** \$16
- Spaghetti and Wagyu Beef Meatballs** \$20
Top up \$5 for the Spaghetti and Wagyu Meatballs Set

DESSERT


- Gelato Single Scoop** \$5
Choice of Vanilla or Chocolate


DRINKS


- Chilled Apple Juice** \$5
- Chilled Orange Juice** \$5
- Fresh Milk** \$5

Make It a Set Meal


Choose 1 Main and 1 Drink/Gelato for \$18*

 Vegetarian

 Spicy

 Contains Pork

 Chef's Recommendation

 Contains Shellfish

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LOCAL FAVOURITES

Bak Kut Teh 🍖	\$25
<i>Pork ribs in pepper soup, fried dough fritters, preserved vegetables and steamed rice</i>	
Add-on dough fritters	\$3
Add-on soup	\$5
Hainanese Chicken Rice	\$18
<i>Fragrant chicken rice, poached chicken, chicken broth, seasonal vegetables, chilli, minced ginger and dark soy sauce</i>	
Nasi Goreng Istimewa 🍤 🍳	\$22
<i>Fragrant rice, turmeric chicken leg, chicken satay, fried egg, prawn crackers and achar</i>	
Singapore Chicken Curry	\$18
<i>Rich coconut milk curry, whole chicken leg, potatoes, achar, papadum and steamed rice or roti prata</i>	
Fried Kway Teow 🍤 🍖	\$18
<i>Wok-fried noodles, prawns, squid, fishcake, Chinese pork sausage, egg and beansprouts</i>	
Singapore Laksa 🍤 🍳	\$18
<i>Thick rice vermicelli in spicy coconut gravy, prawns, fishcake, egg and tofu puffs</i>	
Singapore Hokkien Mee 🍤 🍖	\$18
<i>Yellow noodles, prawns, squid, pork belly, fishcake, Chinese chives and egg</i>	
Silky Egg Hor Fun (Beef or Seafood) 🍤	\$18
<i>Stir-fried flat rice noodles in silky egg gravy, sliced beef/assorted seafood and choy sum</i>	
Vegetarian Fried Rice 🌱	\$18
<i>Wok-fried rice with carrots, sweet corn, green peas and mushrooms</i>	

WESTERN HIGHLIGHTS

Fish and Chips	\$30
<i>Soda-battered snapper fillet, fries and tartar sauce</i>	
Kurobuta Pork Chops 🍖	\$40
<i>Mousseline potatoes, roasted tomatoes, broccolini and salsa verde</i>	
Black Angus Ribeye 🍳	\$42
<i>Mousseline potatoes, garden vegetables and red wine sauce</i>	
Pan Seared Spring Chicken	\$32
<i>Mousseline potatoes, sautéed vegetables, tomato confit and mushroom sauce</i>	

PASTA

Aglia Olio 🍤	\$26
<i>Prawns, garlic and olive oil</i>	
Carbonara 🍖	\$24
<i>Pancetta, mushrooms, onions and egg</i>	
Bolognese	\$23
<i>Minced beef, onions, garlic, parmigiano reggiano and tomato sauce</i>	
Tartufo 🌱 🍳	\$22
<i>Mushrooms and truffle cream sauce</i>	

(Choice of either Spaghetti, Linguine or Penne)

SWEET INDULGENCE

Fresh Fruit Platter	\$14
<i>Assortment of seasonal fresh fruits</i>	
Tiramisu	\$14
<i>Layers of cake soaked in coffee, mascarpone cheese and cocoa powder</i>	
Chocolate Molten Lava Cake 🍳	\$14
<i>Chocolate sauce, vanilla gelato & orange segments</i>	
Gourmet Cheese Platter	\$30
<i>Brie, camembert, blue cheese, nuts, dried fruits, dips and crackers</i>	
Cake of the Day	\$8
<i>Pastry chef's daily special</i>	

DRINKS MENU

Non-Alcoholic Drinks

WATER		per bottle	COFFEE		per cup
Purezza (Still)		\$3	Espresso		\$5
Purezza (Sparkling)		\$3	Doppio		\$7
Acqua Panna		\$7	Americano		\$5
San Pellegrino		\$7	Cappuccino		\$7
			Latte		\$7
			Macchiato		\$7
			Affogato		\$10
SODA		per glass	TEA		per pot
Coca-cola		\$5	Choice of Assorted TWG Teas		\$12
Coca-cola Light		\$5			
Sprite		\$5	MOCKTAILS		per glass
Ginger Ale		\$5	Apple Ginger Spritz		\$10
Soda Water		\$5	CMW Lemonade		\$10
Tonic Water		\$5	Element on Tras Street		\$10
			Grapefruit Thyme Spritz		\$10
FRESH JUICE		per glass	Lime Cucumber Spritz		\$10
Green Apple		\$8	Virgin Mojito		\$10
Honeydew		\$8			
Orange		\$8			
Watermelon		\$8			

DRINKS MENU

Alcoholic Drinks

ON THE TAP

per glass

Fuller's Black Cab Stout	\$13
Fuller's London Pride	\$13
Grolsch Weizen	\$13
Peroni Nastro Azzurro	\$13
Pilsner Urquell	\$13

BOTTLED

per bottle

Archipelago	\$13
Heineken	\$13
Kirin	\$13
Tiger Soju Infused Lager	\$13
Tiger	\$13

BOURBON

per glass per bottle

Jim Beam	\$12	\$188
Jack Daniel's		\$198

GIN

per glass per bottle

Bivrost Artic	\$12	\$188
Roku		\$208
Bombay Sapphire		\$228
Hendrick's		\$248

RUM

per glass per bottle

Bacardi Carta Blanca	\$12	\$188
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TEQUILA

per shot 6 shots per bottle

Jose Cuervo	\$12	\$58	\$188
Patron Silver			\$238

COCKTAILS

per glass

Aperol Spritz	\$15
Cosmopolitan	\$15
Dark and Stormy	\$15
Long Island Iced Tea	\$15
Classic Margarita	\$15
Strawberry Margarita	\$15
Classic Martini	\$15
Espresso Martini	\$15
Classic Mojito	\$15
Watermelon Mojito	\$15
Negroni	\$15
Old Fashioned	\$15
Pimm's Cup	\$15
Singapore Sling	\$15

VODKA

per glass per bottle

Eristoff	\$12	\$188
Absolut Blue		\$198
Haku		\$198
Grey Goose		\$228

WHISKY

per glass per bottle

Johnny Walker Red Label	\$12	\$188
Johnny Walker Black Label		\$198
Monkey Shoulder		\$208
Suntory Kakubin		\$218
Singleton 12 Years		\$228
M&H Classic Single Malt		\$238
Glenfiddich 15 Years		\$248
Macallan 12 Years		\$258

DRINKS MENU

Alcoholic Drinks - Wines

SEASONAL		per glass	per bottle	RED WINE	per bottle
Red / White / Sparkling		\$12	\$58	Argentina	
BUBBLY - Italy		per glass	per bottle	Kaiken Terroir Series Malbec	\$98
Torresella Prosecco Extra Dry NV		\$12	\$88	Australia	
ROSE - France		per glass	per bottle	De Bortoli DB Family Selection Cabernet Sauvignon	\$68
Miraval Cotes de Provence Rose		\$12	\$88	Pirramimma Stock's Hill Shiraz	\$78
BUBBLY - France			per bottle	Mitolo Jester Cabernet Sauvignon	\$88
Nicolas Feuillatte Reserve Exclusive Brut			\$98	Zema Estate Cabernet Sauvignon	\$98
Veuve Cliquot Yellow Label			\$138	De Bortoli Woodfired Heathcote Shiraz	\$108
Billecart-Salmon Brut			\$188	La Boheme Act Four Syrah Gamay	\$108
Dom Perignon			\$428	Chile	
Krug Grand Cuvee			\$498	Montes Classic Merlot	\$68
WHITE WINE			per bottle	Montes Alpha Cabernet Sauvignon	\$88
Australia				France	
De Bortoli DB Family Selection Chardonnay			\$68	Chateau de la Pierre Levée, Castillion Côtes de Bordeaux	\$78
Chile				Domaine de la Solitude Cotes du Rhone	\$88
Montes Limited Sauvignon Blanc			\$68	Italy	
Montes Classic Chardonnay			\$88	Magnifico Rosso Fuoco Primitivo	\$68
France				Velenosi Montepulciano D'Abruzzo	\$88
Clarendelle Blanc By Haut Brion			\$108	Farina Valpolicella Ripasso Classico Superiore Doc	\$108
Simonnet-Febvre Chablis			\$118	Tasca D'Almerita Lamuri	\$108
Germany				Tenuta Sette Ponti 'Passi Di Orma' Bolgheri Doc	\$128
Urban Riesling			\$88	Cordella Brunello Di Montalcino	\$168
Italy				Spain	
Torresella Pinot Grigio			\$78	Arzuaga La Planta	\$88
Zenato Pinot Grigio IGT Della Venezie DOP			\$88	Marques De Caceres Crianza Red	\$88
New Zealand				New Zealand	
Misha's Vineyard The Starlet Sauvignon Blanc			\$98	Lawson's Dry Hills Pinot Noir	\$88