




À LA CARTE MENU

Last Order at 9 pm


TO START

Truffle Fries 	\$16
<i>Fries in truffle oil and parmigiano reggiano</i>	
Chicken Karaage	\$18
<i>Deep-fried chicken and three dipping sauces</i>	
Assorted Beef and Chicken Satay	\$22
<i>6 Beef and chicken skewers, peanut sauce, onions, cucumbers and ketupat</i>	
Singapore Rojak 	\$16
<i>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</i>	





SALADS AND SOUPS

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

SANDWICHES & BURGERS

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

PIZZA

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

KIDS MENU

MAINS

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

DESSERT

Gelato Single Scoop	\$5
<i>Choice of Vanilla or Chocolate</i>	


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
Pork ribs in pepper soup, fried dough fritters, preserved vegetables and steamed rice
Add-on dough fritters \$3
Add-on soup \$5

Hainanese Chicken Rice \$18
Fragrant chicken rice, poached chicken, chicken broth, seasonal vegetables, chilli, minced ginger and dark soy sauce

Nasi Goreng Istimewa 🍱 🍳 \$22
Fragrant rice, turmeric chicken leg, chicken satay, fried egg, prawn crackers and achar

Singapore Chicken Curry \$18
Rich coconut milk curry, whole chicken leg, potatoes, achar, papadum and steamed rice or roti prata

Fried Kway Teow 🍲 🐷 \$18
Wok-fried noodles, prawns, squid, fishcake, Chinese pork sausage, egg and beansprouts

Singapore Laksa 🍲 🍳 \$18
Thick rice vermicelli in spicy coconut gravy, prawns, fishcake, egg and tofu puffs

Singapore Hokkien Mee 🍲 🐷 \$18
Yellow noodles, prawns, squid, pork belly, fishcake, Chinese chives and egg

Silky Egg Hor Fun (Beef or Seafood) 🍲 🐷 \$18
Stir-fried flat rice noodles in silky egg gravy, sliced beef/assorted seafood and choy sum

Vegetarian Fried Rice ⑤ \$18
Wok-fried rice with carrots, sweet corn, green peas and mushrooms

WESTERN HIGHLIGHTS

Fish and Chips \$30
Soda-battered snapper fillet, fries and tartar sauce

Kurobuta Pork Chops 🐷 \$40
Mousseline potatoes, roasted tomatoes, broccolini and salsa verde

Black Angus Ribeye 🍳 \$42
Mousseline potatoes, garden vegetables and red wine sauce

Pan Seared Spring Chicken \$32
Mousseline potatoes, sautéed vegetables, tomato confit and mushroom sauce

PASTA

Aglio Olio 🍲 \$26
Prawns, garlic and olive oil

Carbonara 🍲 \$24
Pancetta, mushrooms, onions and egg

Bolognese \$23
Minced beef, onions, garlic, parmigiano reggiano and tomato sauce

Tartufo ⑤ 🍳 \$22
Mushrooms and truffle cream sauce

(Choice of either Spaghetti, Linguine or Penne)

SWEET INDULGENCE

Fresh Fruit Platter \$14
Assortment of seasonal fresh fruits

Tiramisu \$14
Layers of cake soaked in coffee, mascarpone cheese and cocoa powder

Chocolate Molten Lava Cake 🍳 \$14
Chocolate sauce, vanilla gelato & orange segments

Gourmet Cheese Platter \$30
Brie, camembert, blue cheese, nuts, dried fruits, dips and crackers

Cake of the Day \$8
Pastry chef's daily special

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			
Ginger Ale		\$5			
Soda Water		\$5			
Tonic Water		\$5			
FRESH JUICE		per glass	MOCKTAILS		per glass
Green Apple		\$8	Apple Ginger Spritz		\$10
Honeydew		\$8	CMW Lemonade		\$10
Orange		\$8	Element on Tras Street		\$10
Watermelon		\$8	Grapefruit Thyme Spritz		\$10
			Lime Cucumber Spritz		\$10
			Virgin Mojito		\$10

DRINKS MENU

Alcoholic Drinks

ON THE TAP

per glass

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

\$13
\$13
\$13
\$13
\$13

BOTTLED

per bottle

Archipelago
Heineken
Kirin
Tiger Soju Infused
Lager Tiger

\$13
\$13
\$13
\$13
\$13

BOURBON

per glassper bottle

Jim Beam
Jack Daniel's

\$12 \$188
\$198

GIN

per glassper bottle

Bivrost Artic
Roku
Bombay
Sapphire
Hendrick's

\$12 \$188
\$208
\$228
\$248

RUM

per glassper bottle

Bacardi Carta Blanca

\$12 \$188

TEQUILA

per shot 6 shots per bottle

Jose Cuervo
Patron Silver

\$12 \$58 \$188
\$238

COCKTAILS

per glass

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

\$15
\$15
\$15
\$15
\$15
\$15
\$15
\$15
\$15
\$15
\$15
\$15
\$15
\$15

VODKA

per glass per bottle

Eristoff
Absolut Blue
Haku
Grey Goose

\$12 \$188
\$198
\$198
\$228

WHISKY

per glass per bottle

Johnny Walker Red Label
Johnny Walker Black Label
Monkey Shoulder
Suntory Kakubin
Singleton 12 Years
M&H Classic Single Malt
Glenfiddich 15 Years
Macallan 12 Years

\$12 \$188
\$198
\$208
\$218
\$228
\$238
\$248
\$258

DRINKS MENU

Alcoholic Drinks - Wines

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

*Prices are subject to service charge and prevailing goods and services tax.