



ELLE CUISINE CLASSICS

\$175 - FEEDS 4
\$115 - FEEDS 2

STARTERS - CHOOSE 2

ROASTED RAINBOW BEET & WARM CHEVRE SALAD

roasted rainbow beets, baby arugula, fried goat cheese medallions, white balsamic & basil vinaigrette, honey-caramelized pecans, aged balsamic reduction

ARUGULA & FIG SALAD WITH PROSCIUTTO

shaved prosciutto, fresh figs, baby arugula, toasted pine nuts, clover vinaigrette, shavings of Manchego cheese

SMOKED CHEDDAR NUGGETS & TOMATO SOUP

roasted tomato & garlic soup, crispy smoked cheddar nugget, chive & lemon creme fraiche, chive & garlic oil

CHEESE & CHARCUTERIE

cheese, charcuterie & salumi board with freshly baked breads, fresh figs, honey from our rooftop

TRUFFLED & AGED CHEDDAR PIEROGIES

caramelized onions, chive & lemon sour cream, lardons

AHI TUNA TARTARE +\$10

Ahi tuna, bell peppers, green apple, Asian marinade, soy ginger glaze, zesty micro sprouts, smashed avocado, taro chips



SECONDI - MAINS FEEDS 4 - CHOOSE 2 FEEDS 2 - CHOOSE 1

BRAISED BEEF SHORTRIB

rich red wine jus, fall of the bone tender

WHOLE STUFFED BRANZINO

cast iron pan-seared Spigola stuffed with lemon & thyme

STUFFED CHICKEN BREAST WITH JUS

stuffed with spinach, feta, caramelized onions, roasted garlic, served with chicken jus

GARLIC PRAWNS

sauteed garlic prawns with peperoncino & fresh herbs



SIDES FEEDS 4 - CHOOSE 3 FEEDS 2 - CHOOSE 2

ROASTED GARLIC MASH

with fresh chives & garlic confit

BLACK GARLIC BRUSSEL SPROUTS

roasted brussel sprouts with black garlic butter & caramelized shallots, garnished with garlic chips

RATATOUILLE WITH HOUSE-MADE RICOTTA

tempura-fried goat cheese, traditional French ratatouille. Homemade pesto. *can be made vegan

HASSELBACK BUTTERNUT SQUASH

whole-roasted butternut squash with sage & thyme butter, crumbled goat cheese, toasted pecans, crispy sage

WILD MUSHROOMS & TRUFFLE FRICASSE

oyster, shiitake, portabello, cremini, fresh rosemary & thyme, white truffle oil, aged balsamic reduction, parm crisps



DESSERT - CHOOSE 1

DARK CHOCOLATE & SALTED CARAMEL TART

decadent 70% chocolate ganache and salted caramel

VANILLA BEAN CREME BRULÉE

with fresh berries

NY STYLE CHEESECAKE

luscious and creamy, with a golden buttery graham crust

**ALL SERVED WITH
SALTED CARAMEL ICE CREAM**



SOUTH AMERICAN MENU

\$165 - FEEDS 4
\$110 - FEEDS 2

STARTERS FEEDS 4 - CHOOSE 3 FEEDS 2 - CHOOSE 2

PERUVIAN-STYLE CEVICHE

JUMBO SHRIMP +\$10

OR

MAHI MAHI

avocado, cucumber, bell peppers, citrus fruits, leche de tigre, served with purple & sweet potato chips

INSALATA CRIOLLA

light & fresh salad with grape tomatoes, avocado, bell peppers, baby gem lettuce, lime & cilantro vinaigrette, corn tortilla crisps

CHILE REILLENO

roasted poblanos stuffed with queso, served on a bed of tomato sauce, chili oil, fresh chopped cilantro

BRAISED BEEF AREPAS

ancho chili braised beef, salsa rojo, chipotle crema, queso fresco



CHICKEN EMPANADA

braised chicken with sauteed onions & peppers stuffed in flakey pastry, served with Argentinian chimichurri sauce

MAINS - CHOOSE YOUR STYLE

TACOS

fresh corn tortillas, salsa verde, salsa roja, guacamole, queso, cumin & lime crema

FAJITAS

fresh flour tortillas, sauteed peppers and onions, monterey jack cheese, pico de gallo, pineapple salsa, guacamole



MAINS - CHOOSE YOUR PROTEIN FEEDS 4 - CHOOSE 2 PROTEINS FEEDS 2 - CHOOSE 1 PROTEIN

PULLED PORK

smoked & braised pulled pork, warm tomato salsa

BLACKENED FLANK STEAK

blackening spice, grilled to rare/mid-rare

CHICKEN CHORIZO

housemade chicken chorizo, sauteed, crumbled and served in our ancho chili sauce

SMOKED PAPRIKA SPICED SHRIMP

blackened in a cast iron

CRISPY COTIJA CHEESE (VEGETARIAN)

panko-crusted crispy cotija cheese

BLACKENED TOFU (VEGAN)

blackening spice, grilled

CRISPY TOFU (VEGAN)

crispy seasoned tofu



DESSERT - CHOOSE 1

CHURROS

WITH DULCE DE LECHE & 70% DARK CHOCOLATE

fried & tossed in cinnamon sugar, served with dulce & 70% dark chocolate

BRIGADERO COOKIES

chewy cookies stuffed with Brigadero (a South American chocolate truffle)
*served with dulce de leche ice cream

STAY HOME PACKAGES

Give yourself a break! It's been a tough time for all of us, and you deserve to relax and recover.

We've put together a selection of your favourite prepared foods to keep you and your family well fed, with ease. Our Fresh Box offers a variety of fresh proteins and salads perfect for lunch or a light dinner. Our Frozen Box options offer a selection of one pan meal options that you can bake from frozen, filling your kitchen with the scent of home-cooked meal.

FROZEN BOX PACKAGE

FROZEN READY TO BAKE GOODS \$25/EACH

Unbaked Cinnamon Buns w/ sour cream icing (dozen)

Unbaked Croissants (dozen) chocolate or regular

Unbaked Assorted Cookies & Squares (two dozen)

triple chocolate, dulce de leche, cookies & cream, dark chocolate brownies)

FROZEN READY TO BAKE PIES & GALETTES (9") \$30/EACH

Chicken Pot Pie

Butter Chicken Pot Pie

Beef Bourguignon Pie

Braised Beef Shor Rib Galette

Mushroom, Caramelized Onion & Goat Cheese Galette

Plant-based Moroccan Pie (vegan)

squash, sweet potato, tomato, chickpeas, kale, spices

Apple Rhubarb Crumble Pie

Butter Tart Pie

ONE PAN FROZEN MEALS (FEEDS 4)

Beef & Lamb Shepherd's Pie **\$30.00**

Truffled Mac N' Cheese **\$30.00**

Braised Meatballs in Sauce **\$35.00**

Chicken Cacciatore **\$30.00**

Beef Bourguignon with Biscuits **\$45.00**

Tofu Tikka Masala (vegan) **\$30.00**

SOUPS & STEWS \$15/L

Vegan Smokey Split Pea

Vegan Mushroom Lentil Soup

Roasted Squash Apple Soup

Carrot & Ginger Soup

Meat Chili (+\$3/L)

Vegan Chili

Potato & Wild Leek (coming soon)

FRESH BOX PACKAGE

\$30 Chicken Breast with lemon thyme marinade

\$40 Citrus Salmon with dill dijon marinade

\$40 Blackened Flank Steak with chimichurri

\$30 Kung Pao Tofu (vegan)

\$15 Super Greens Salad (vegan)

\$18 Roasted Beet, Goat Cheese & Arugula

\$15 Israeli Couscous Tabbouleh Salad

\$18 10 ingredient Asian Slaw

\$18 California Dreamin' Salad (taco salad)

\$18 Grilled Veggie & Quinoa Salad

\$18 Freshly Baked Cookies & Squares

\$10 Chocolate Chip Banana Bread

\$10 Raspberry Lemon Poppyseed Loaf

\$35 Cheese & Charcuterie (for 2)

\$50 Cheese & Charcuterie (for 4)

\$35 Dips & Stuff

(hummus, babaghanoush, tzatziki, crudite, lavash)