



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-crusting 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