

# Element's New Era Menu

\$588++ Per Person | 4-Course Dinner

By Executive Chef Carmelo Carnevale and Culinary Team

**Daily Fresh Specials!**  
Choose from our chef's picked  
seafood and meat at seasonal prices  
and have it cooked in your  
preferred way!

## — 9 ANTIPASTI/APPETISERS —

### PROSCIUTTO DO PARMA 24 MESI

24 Months aged Parma ham with Melon and Asparagus

### MOZZARELLA ALLA CAPRESE

D.O.P Buffalo Mozzarella from Campania  
with Tomatoes and Basil

### VERDURE DI STAGIONE ALLA GRIGLIA

Selection of Grilled Seasonal Vegetables

### TONNO ROSSO

Seared Tuna with Cappers and Celery Salad

### SALMONE MARINATO

Sicilian Salmon Gravlax with Lemon and Beetroot

### CALAMARI FRITTI

Deep-fried Calamari with Garlic Mayo Sauce

### ARANCINI

Deep-fried Rice Ball with Cheese served in Spicy Tomato Sauce

### INSALATA DI MARE

Seafood Salad with Orange and Fennel Seeds

### INSALATA DI ANGURIA FRAGOLE E POMODORINI

Watermelon Salad with Strawberry and Cherry Tomatoes

## — PRIMI PIATTI/PASTA —

*Select one*

### CAVATELLI ALLA NORMA

Homemade Cavatelli with Tomato and Aubergines Ragout

### SPAGHETTI ALLE VONGOLE

Spaghetti with Fresh Clams, White Wine,  
Garlic Chilli and Olive Oil

### LINGUINE ALL'ASTICE

Linguine with Lobster and Shell Fish Sauce  
(2-portion servings : min. 2 diners to order)

### TAGLIATELLE AL SUGO DI CARNE E FINOCCHIETTO

Tagliatelle with 8 Hours Slow Cooked Beef,  
Pork Ragout and Fennel Seeds

### RAVIOLI D ANATRA BURRO SALVIA E PISTACCHIO

Duck Ravioli with Sage Butter and Pistachio

## — SECONDI PIATTI/MAIN COURSE —

*Select one*

### PESCE/FISH

#### FILETTO DI ROMBO

Charcoal Grilled Turbot Fillet with Chickpea

#### BRANZINO SELVATICO ARROSTO AL FORNO CON ZUCCHINE

Roasted Wild Sea Bass Fillet with Zucchini Crust  
and Zucchini Salad

#### GUAZZETO DI PESCE IN CROSTA DI PANE

Light Seafood Soup with Grouper in Claypot with Bread Crust

### CARNE/MEAT

#### TAGLIATA DI MANZO AL CARBONE

Charcoal Grilled Beef "Tagliata"  
with Rocket Leaves and Parmesan  
(2-portion servings : min. 2 diners to order)

#### GALLETTO RUSPANTE AL MATTONE

Stone-baked Corn-fed Spring Chicken "Diavola"

#### COSTOLETTE D AGNELLO ALLA BRACE CON CAPONATA

Charcoal Grilled Lamb Rack, Aubergines and Seasonal Vegetables  
in Sweet and Sour Sauce

## — DOLCI/DESSERT —

MANGO PUDDING

TIRAMISU

CHOCOLATE DOME

MASCARPONE TARTE

## — CONTORNI/SIDES —

*\$58.50++ each*

### FAGIOLINI

French Beans

### SPINACI

Spinach

### INSALATA MISTA

Mixed Salad

### INSALATA DI POMODORI

Tomato Salad

### PUREA DI PATATE

Mashed Potato

### ZUCCHINI FRITTI

Deep-fried Zucchini

To have seen Italy without having seen Sicily is  
not to have seen Italy at all, for Sicily is the clue  
to everything."

*-Johann Wolfgang von Goethe*

All prices subject to 10% service charge and prevailing government taxes.

