

element

Monday - Sunday 6:00PM - 9:30PM

Dinner: \$42++ per adult, \$24++ per child under 12 years old, Children under 6 years old dine free.

Tastefully Yours

An indulgent blend of curated à la carte selections and gourmet buffet offerings inspired by global favours.

FROM THE SALAD BAR

LENTILS & SWEET POTATO

Root Vegetables, Goat cheese, Pumpkin Seeds, Fresh Coriander, Honey Lemon Dressing

GREEK SALAD

Chickpea, Cucumber, Onion, Tomato, Feta Cheese, Lemon Vinaigrette Dressing

MEDITERRANEAN SALAD

Mushroom, Chicken, Fusilli Pasta, Capsicum, Pesto

ARTICHOKE & CUCUMBER

Artichoke Heart, White Anchovies and Cucumber

ROMAINE & MESCLUN SELECTION

Customise your own salad: Mesclun, Spinach, Rocket, Romaine

CONDIMENTS

Cherry Tomatoes, Croutons, Cucumber, Sweet Corn, Olives, Parmesan Cheese, Capsicum Slice

DRESSING

Thousand Island Dressing, Balsamic Dressing, Caesar Dressing, Japanese Wafu Sesame Dressing, Extra virgin Olive Oil

SOUP OF THE DAY

Inquire with our staff for today's offerings

Mushroom Soup, Tomato Basil Soup, Cinnamon Infused Pumpkin Soup, Minestrone, Pork Rib with Carrot & Daikon Soup, Herbal Chicken Soup, Apple Herbal Soup

SIGNATURE SUSHI

Aburi Style, Assorted California Rolls, Assorted Vegetable Maki

Sashimi: Salmon, Tuna, Octopus

OCEAN'S FINEST

available every Friday & Saturday, additional \$18++ for half dozen oysters



Contains nuts



Vegetarian



Contains shellfish



Recommended



Contains Pork

Please inform a member of staff if you have any food allergies or special dietary needs.

All prices are subject to service charge and prevailing government taxes.

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MAIN COURSE (select one)

WAGYU BEEF BURGER  

Brioche Bun, Wagyu Patty, Streaky Bacon, Sunny Side Up Egg, Lettuce, Sliced Tomato, Fries

PASTA CARBONARA 

Cream Egg Yolk, Parmesan Cheese, Pancetta, Salt, Pepper

PANSEARED HALIBUT

Lemon Butter Sauce, Asparagus, Wine Cherry Tomatoes, Fresh Parsley

LINGUINE AGLIO OLIO 

Garlic Confit, Olive Oil, Mushrooms, Salt, Pepper, Parsley

HALF SPRING CHICKEN

Roasted Half Spring Chicken, Broccoli Carrots, Cauliflower, Gravy

KAMPUNG STYLE NASI GORENG

Fried Rice, Grilled Chicken Satay, Fried Fish Fillet, Sunny Side Up Egg, Prawn Crackers, Oriental Pickles

HAINANESE CHICKEN RICE

Poached Chicken, Fragrant Chicken Rice, Seasonal Vegetables, Chicken Broth, Chilli, Minced Ginger, Dark Soy Sauce

SINGAPORE LAKSA  

Thick Rice Vermicelli, Fish Cake, Egg, Tofu Puffs, Prawns, Spicy Coconut Gravy

VEGETARIAN FRIED RICE 

Wok Fried Rice, Carrots, Sweet Corn, Green Peas, Mushroom

SWEET TEMPTATIONS

based on availability of fresh ingredients, curated daily by the Chef

Green Tea Cheese Cake, Nanyang Coffee Cream Brulee, Teh Tarik Crème Brulee, Carrot Cake, Mini Chocolate Brownie with Vanilla Cream, Pandan Kaya Swiss Roll, Assorted Nonyah Kueh, D24 Durian Pengat, Chendol Pannacotta, Summer Berries Vanilla Milk Pudding, Coffee Mascarpone Shooter, Chocolate Cream and Edible Soil, Jasmine Honey Aloe, Mini Fruit Tart, Bread & Butter Pudding, Tiramisu Cake, American Cheese Cake, Pineapple Almond Tart, Almond Pear Tart, Cherries Tart

GELATO (Vanilla, Chocolate Strawberry)

Condiments: Chocolate Sauce, Marshmallow, Caramelised Almond, Rainbow Sprinkles

SEASONAL FRESH CUT FRUITS

Menu is subjected to change at the Chef's discretion without prior notice.

 Contains nuts

 Vegetarian

 Contains shellfish

 Recommended

 Contains Pork

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