

TO START

CHICKEN WINGS (4pcs)	9
Chicken Wings, Cream of Garlic Dip, Barbeque Sauce	
TRUFFLE ARANCINI (V)	14
Served with Togarashi Mayo, Microgreens	
BRUSCHETTA TOMATO	14
Diced Italian Wine Tomato with Basil and Balsalmic Cream on Toasted Bread	
TRUFFLE FRIES WITH PARMESAN	14
TUNA TARTARE (sashimi grade)	18
Served with Almond, Raisins, Avocado, Sesame Seeds, Bread Crackers	
ROCK MELON 	18
Served with Parma Ham, Olive Oil, Maldon Salt and Balsamic Cream	
GRILLED SATAY 	18
Choice of Chicken or Beef Skewers, Ketupat (rice cakes), Cucumbers, Onions, Peanut Sauce	
INDIAN PLATTER (serves 2)	20
Punjabi Samosa, Vade and Mini Chutney	
CHARCUTERIE CHEESE BOARD 	48
Proscuitto, Salami, Cheese, Vegetable Sticks, Dried Fruits, Nuts	

TO COMPLEMENT

SPAGHETTI CARBONARA 	20
Creamy Egg Yolk, Parmesan Cheese, Turkey Bacon, Salt & Pepper	
LINGUINE AGLIO OLIO (V)	20
Served with Confit Garlic, Chili Padi, Button Mushroom, Parsley, Olive Oil	
ADD ON: Prawns, Scallops, Mussels 	+6
ELEMENT WAGYU BURGER	28
Brioche Bun, Wagyu Patty, Turkey Bacon, Lettuce, Sliced Tomato, Fries	
ANGUS RIBEYE STEAK	45
250G Ribeye Steak served with Roasted Baby Potato with Rosemary, Butter, Sauteed Mushrooms and Beef Jus	



Contains nuts



Contains shellfish



Vegetarian



Recommended



Contains pork

PIZZA TO SHARE

MARGHERITA	20
Tomato Sauce, Mozzarella Cheese, Cherry Tomato	
ADD ON: Burrata	+6
BIANCA	22
Mozzarella & Camembert Cheese, Cream Sauce, Leek Confit, Boiled Potato, Rosemary, Honey	
PROSCUITTO 	24
Parma Ham, Arugula, Tomato Sauce, Mozzarella Cheese	

DESSERT

TIRAMISU	16
Served with Raspberry Coulis, Fresh Berries	

THANYING APPETISERS

Last order for Lunch: 2:15pm
Last order for Dinner: 9:15pm

POO JA (2 PCS)	14
Deep-fried Crab Meat mixed with Minced Chicken with Salted Egg Yolk	
KHAO TANG NA TANG 	20
Mixed Minced Chicken and Prawn with Coconut Milk with Special Thai Rice Cracker	
PHAD THAI VEGETARIAN 	20
Stir-fried Thai Rice Noodle cooked with Beancurd, Beansprout and Peanut in Traditional Style	
PEEK GAI SOD SAI (4 PCS)	24
Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs	
PHAD THAI GOONG SOD 	24
Stir-fried Thai Rice Noodle with Prawn, Chicken and Egg in a Traditional Style	



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LOBBY BAR

CHAMPAGNE GLS

LOUIS ROEDERER 24
COLLECTION 245 BRUT MV
Golden Yellow, Citrus, Fine Bubbles, Rich,
Juicy and Concentrated Sensation.

ROSÉ

DOMAINES OTT CLOS MIREILLE 18
ROSÉ DE GRAIN 2023
Crisp, Citrus, Medium body and Elegant
with Fresh Summer Fruit Vibrancy.

WINE OF THE MONTH

LOS VACOS SAUVIGNON BLANC 15

LOS VACOS CABERNET SAUVIGNON 15

SAUVIGNON BLANC

TE MATA ESTATE SAUVIGNON BLANC 2023 22
Lime, Passionfruit, Guava, and Honeydew
Melon Rich, Layered and Juicy.

CHARDONNAY

BILLAUD SIMON CHABLIS 2022 22
Citrus, White Fruits and Medium Weight
Flavours.

BORDEAUX BLEND

CHATEAU BOURGNEUF 2020 22
Lavender, Kirsch, Black Truffles and
Cinnamon Toast over a core of Black-Berry.

PINOT NOIR

FAIVELEY MERCUREY VIELLES VIGNES 2023 22
Blend of 20 different plots. A wine of
exceptional Argmatic Intensity

LOBBY BAR

WHISKY GLS

SUNTORY KAKUBIN	15
GLENFIDDICH 15 YEARS	20
HIBIKI JAPANESE HARMONY	24
GLENFIDDICH 18 YEARS	26

BOTTLED BEER

TIGER	14
ASAHI SUPER DRY	15
HEINEKEN	15

COFFEE HOT ICED

ESPRESSO	6	
AMERICANO	6	7
CAPPUCCINO	7	9
LATTE	8	9
CHOCOLATE	8	9
MOCHA	8	10
CARAMEL LATTE	9	10
ADD ESPRESSO SHOT	+2	
REPLACE WITH OAT MILK	+2	

TWG TEA HOT

1837 BLACK TEA	12
CHAMOMILE	
SENCHA SUPERIOR	
FRENCH EARL GREY	
GEISHA BLOSSOM	
IMPERIAL OOLONG	
MORROCAN MINT	
SILVER MOON	

STILL & SPARKLING

SOFT DRINKS	7
ANTIPODES STILL (0.5L/1L)	9/12
ANTIPODES SPARKLING (0.5L/1L)	9/12