

# Elements

• *café bar*

## salads & snacks

<b>CALAMARI</b>	<b>145</b>
Salt and pepper deep fried calamari tubes and tentacles   avocado slaw   roasted garlic aioli	
<b>TEMPURA PRAWNS</b>	<b>215</b>
4 battered prawns   mango salsa   sweet chilli sauce	
<b>WARM FLATBREAD (V)</b>	<b>70</b>
olive oil   garlic   rosemary   thyme with a pinch of salt flakes	
<b>HARISSA SPICE CHICKEN LIVERS</b>	<b>95</b>
Red peppers   cream   spices   chilli   baguette	
<b>NATURAL OYSTERS</b>	<b>180</b>
3 natural oysters   buttered brown bread fingers   red wine vinegar   tabasco   lemon wedges	
<b>GREEK SALAD (V)</b>	<b>140</b>
Lettuce   tomato   olives   red onion   cucumber   feta   elements signature dressing	
<b>CAJUN CHICKEN SALAD</b>	<b>155</b>
Spiced chicken   salad leaves   tomato   cucumber   red onion   marinated pepper   feta   avocado   sesame dressing	
<b>ROASTED BUTTERNUT SALAD</b>	<b>140</b>
Honey roasted butternut   lentils   salad leaves   pepper dew   red onion   tomato   cucumber   pumpkin seeds   basil emulsion	
<b>NIÇOISE SALAD</b>	<b>150</b>
Baby potatoes   poached egg   tomato   red onion   olives   cucumber   honey mustard dressing   tuna   green beans	
<b>from the sea</b>	
<b>GRILLED PRAWNS</b>	<b>390</b>
6 Argentinian prawns   spicy Mexican style rice   salsa roja	
<b>FISH AND CHIPS</b>	<b>170</b>
Grilled Hake or tempura fried   minted pea puree   rustic fries   tartare sauce	
<b>LINGUINE DEL MAR</b>	<b>320</b>
3 Argentinian prawns   calamari   mussels   salmon   herbs   chardonnay   parmesan   linguine pasta	

<b>GRILLED NORWEGIAN SALMON</b>	<b>295</b>
Fresh Salmon   Soy and Ginger Glaze   Asian Stir Fry   Egg Fried Rice   Crispy Nori   Coriander	
<b>SEAFOOD PLATTER FOR 2</b>	<b>750</b>
6 Argentinian Prawns   Grilled Hake   Deep Fried Calamari   Creamy Mussels   Spicy Rice   Rustic Fries   Lemon Butter   Salsa Roja	

## pizza

<b>MARGARITA (V)</b>	<b>105</b>
tomato   mozzarella herbs	
<b>BLONDIE (V)</b>	<b>135</b>
Marinated Brinjal   Mushrooms   Garlic   Caramelized Onions   Mozzarella	
<b>CAJUN</b>	<b>170</b>
Spiced Chicken   Avocado   Tomato   Mozzarella   Rocket	
<b>HAWAIIAN (P)</b>	<b>170</b>
Grilled Bacon   Tomato   Mozzarella   Tomato   Pineapple	
<b>MODERN</b>	<b>250</b>
Garlic Grilled Prawns   Sundried Tomato   Feta Cheese   Herbed Chicken   Mozzarella   Chilli   Rocket	
<b>MEXICAN</b>	<b>190</b>
Spiced Ground Beef   Tomato   Peppers   Mozzarella   Jalapeño   Avocado   Herbs	

## from the land

<b>PISTACHIO CHICKEN (N)</b>	<b>190</b>
2 Pistachio Encrusted Chicken Fillets   Egg Noodles   Asian Stir Fried Vegetables   Peanut Satay Sauce	
<b>GRAIN FED BEEF FILLET</b>	<b>340</b>
300g Grilled Beef Fillet   Loaded Fries   Caramelized Onions   Roasted Tomatoes   Creamy Mushroom Sauce	
<b>DURBAN LAMB CURRY</b>	<b>220</b>
Tender Lamb   Durban Aromatic Spices   Coriander   Kashmiri Masala   Steamed Basmati Rice   Traditional Curry Condiments	
<b>BEEF BURGER</b>	<b>170</b>
200g Ground Beef   Spices   BBQ Sauce   Cheddar Cheese   Lettuce   Gherkin   Tomato   Avocado Slaw   Rustic Fries	

*Please Note: If you have food allergies, then ask kitchen management about any specific allergens in the food before eating any food from the menu.*

<b>CHICKEN BURGER</b>	<b>160</b>
Cajun Spiced Chicken Fillet   Salsa Roja   Mozzarella Cheese   Lettuce   Gherkin   Tomato   Avocado Slaw   Rustic Fries	

<b>GRILLED RUMP</b>	<b>290</b>
500g Rump   Loaded Fries   Caramelized Onions   Roasted Tomatoes   Creamy Mushroom Sauce	

<b>CHICKEN WINGS &amp; RIBS (P)</b>	<b>280</b>
400g Sticky BBQ Pork Ribs   Peri-Peri Chicken Wings   Rustic Fries   Green Salad   Roasted Garlic Aioli	

<b>ROASTED BUTTERNUT PASTA</b>	<b>160</b>
Napolitana Sauce   Penne Pasta   Mushrooms   Basil   Parmesan   Garlic   Roasted Butternut	

<b>ELEMENTS SIGNATURE SHISHA NYAMA</b>	<b>440</b>
300g Beef Rump   2 Grilled Lamb Chops   Chicken Wings   Boerewors   Pap   Chakalaka	

## sandwich selection

served toasted   plain   rustic fries   salad		
white   brown   rye   Low-GI	<b>sngl</b>	<b>dbl</b>
<b>CHEESE AND TOMATO</b>	<b>95</b>	<b>125</b>
<b>MUSHROOM, ONION AND CHEESE</b>	<b>95</b>	<b>130</b>
<b>CHEDDAR CHEESE, HAM AND TOMATO (P)</b>	<b>105</b>	<b>140</b>
<b>CHICKEN AND MAYONNAISE</b>	<b>140</b>	<b>180</b>
<b>TUNA AND MAYONNAISE</b>	<b>95</b>	<b>140</b>
<b>BEVERLY HILLS SIGNATURE LAMB CURRY</b>	<b>150</b>	<b>200</b>

## desserts

<b>DECONSTRUCTED FRUIT PAVLOVA</b>	<b>105</b>
seasonal fresh fruit   ginger meringue   passionfruit topping	
<b>PEANUT BUTTER &amp; SALTED CARAMEL, CHOCOLATE FUDGE SUNDAE</b>	<b>95</b>
Peanut butter ice cream   vanilla bean ice cream   peanut brittle   salted caramel and chocolate fudge sauce	
<b>CINNAMON APPLE CRUMBLE</b>	<b>110</b>
buttery shortbread tart case   cinnamon caramelized apples   raisins   oat crumble topping   vanilla bean ice cream	
<b>HOME-MADE CHOCOLATE VOLCANO</b>	<b>105</b>
soft centred dessert served with chocolate soil and vanilla ice cream	

01.03.22