

ELEMENTS

Elements offers an all-day dining experience taking Chef Patrick's philosophy on food back to its roots. Working with core ingredients, meticulously prepared to bring out the flavours of each dish striking a harmonious balance. We pride ourselves in using local farm fresh produce to curate seasonally inspired dishes.

APPETIZERS

Gazpacho Soup (V) // K80

Plum Tomato | Cucumber | Celery | Capsicums | Vodka | Tomato Pearls
Sundried Tomato

Beetroot (V) // K180

Beetroot | Goats Cheese | Walnuts | Melon

Chicken Liver Pâté // K110

Chicken Livers | Sherry | Cognac | Onion Marmalade | Pineapple Confit
Melba Toast

Quail // K190

Quail breast | Quail Legs | Sweet Corn | Smoked Bacon | Cognac

Duck Breast // K160

Salted Duck Breast | Lentil Salad | Walnuts | Citrus | Cranberry

Local Crayfish // K140

Crayfish | Red Capsicum | Spicy Mash | Garlic Aioli | Micro Greens

Prawns // K150

Tempura Prawns | Avocado | Paw Paw | Wasabi | Sesame Seeds | Soy Sauce

Trout Niçoise // K180

Smoked Trout | Capers | Shallots | Baby Potato | Green Beans | Olives | White
Anchovy | Poppy Seeds | Melba Toast | Radish | Micro Greens | Quail Eggs

Pork Two Ways // K170

Pork Belly | Pork Dumplings | Soy Sauce | Ginger | Chilli | Oyster Mushroom
Bok Choi

Venison Carpaccio // K180

Smoked Venison | Blue Cheese | Berries | Nuts | Mustard

MAINS

Lamb Rack // K410

Lamb Rack | Eggplant | Cous Cous | Yoghurt | Mint Jelly | Queen Olives

Chicken Supreme // K240

French Trimmed Chicken Breast | Butternut | Gnocchi | Sundried Tomatoes
Baby Spinach | Sunflower Seeds | Parmesan

Village Chicken // K270

Village Chicken | Cassava | Tomato | Okra | Impwa | Sweetcorn

Duo Of Beef // K360

Beef Fillet | Shot Rib | Smoked Bone Marrow | Pomme Fondant | Onion Puree
Baby Spinach | Root Vegetables | Port

Duck Leg // K360

Confit Duck Leg | Duck Rilette | Sweet Potato | Braised Red Cabbage | Black
Cherry Jus

Nile Perch // K350

Nile Perch Fillet | Potato | Mussels | White Wine | Capers | Gherkins | Wasabi

Salmon // K420

Norwegian Salmon | Broccoli | Quinoa | Lemon

Ravioli // K350

Crayfish Ravioli | Butter Poached Crayfish | Crayfish Bisque | Drunken Pecorino

CURRIES

LENTIL RICE | NAAN BREAD | SAMBALS | RAITA

Goat Meat & Potato Curry // K350

Butter Chicken Curry // K250

VEGETARIAN

Cauliflower (V) // K200

Cauliflower | Nutmeg Scented Cauliflower Puree | Walnuts | Pea Shoots

Aubergine (V) // K160

Aubergine | Aubergine Puree | Butternut | Toasted Seeds | Basil

Butternut (V) // K200

Butternut Squash Tortellini | Sundried Tomato | Feta | Truffle Essence | Parmesan

Risotto (V) // K170

Peas | Cream Cheese | Goats' Cheese | Parmesan

GRILLS

PLEASE ALLOW UP TO 30 MINUTES FOR A WELL DONE STEAK

SERVED WITH YOUR CHOICE OF TWO SIDES AND ONE SAUCE

T-Bone (500g) // K340

Beef Fillet (350g) // K280

Smoked Pork Loin Chop (400g) // K300

Porterhouse Steak (350g) // K290

Tomahawk (850g) // K580

Whole Bream // K250

*Sauces

Café de Paris | Chimichurri | Creamy Mushroom | Creamy Pepper Sauce
Red Wine Sauce | Tomato Concasse | Lemon Butter Sauce | Elements Peri-
Peri Sauce | Cheese Sauce

*Sides

Nshima | Buttery Mash | Rice Pilaf | Potato Wedges | French Fries | Baked
Potato & Sour Cream | Vegetable Of The Day | Local Greens | Creamed
Spinach

DESSERT

Banana Bread Pudding // K80

Banana Bread Pudding | Charred Banana | Crème Anglaise | Banana Ice Cream
Honeycomb

Pineapple // K120

Caramelised Pineapple | Coconut Sorbet | Fresh Berries

Chocolate Mousse // K90

Chocolate Mousse Cake | Chocolate Ice Cream | Chocolate Macaroons
Espresso | Grand Marnier

Apple Terrine // K90

Granny Smith Apple Terrine | Apple Puree | Apple Caviar | Vanilla Pod Ice
Cream | Butter Scotch Sauce

Crème Brulee // K100

Irish Coffee Brûlée | Amarula Sorbet | Seasonal Berries

Elements Sorbet // K70

Trio Of House Made Sorbets | Meringue | Fresh Berries

Cheese Platter // K270

Assorted Cheeses | Melba Toast | Home Made Preserves

For menu adaptations please ask for Chef Patrick.