

ELEMENTS

Elements offers an all-day dining experience taking Chef Alex'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) Cold Soup // K95

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

Hot Freshly Made Soup // K100

Please ask your waiter or waitress for today's special

Beetroot (V) // K210

Beetroot | Goats Cheese | Walnuts | Melon

Chicken Liver Pâté // K130

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

Duck Breast // K250

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

Local Crayfish // K200

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

Prawns // K175

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

Trout Niçoise // K210

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

Pork Two Ways // K260

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

Beef Carpaccio // K210

Beef fillet | Blue Cheese | Berries | Nuts | Mustard

MAINS

Lamb Chops // K485

Lamb Chops | Eggplant | Rice or Mashed Potato | Yoghurt | Mint Jelly | Queen Olives

Chicken Supreme // K285

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

Village Chicken // K340

Village Chicken | Local Vegetables | Rice or Nshima

Duo Of Beef // K425

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

Duck Leg // K425

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

Salmon // K495

Norwegian Salmon | Broccoli | Quinoa | Lemon

Ravioli // K410

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

CURRIES

LENTIL RICE | NAAN BREAD | SAMBALS | RAITA

Goat Meat & Potato Curry // K410

Butter Chicken Curry // K295

VEGETARIAN

Cauliflower (V) // K235

Cauliflower | Nutmeg Scented Cauliflower Purée | Walnuts | Pea Shoots

Aubergine (V) // K190

Aubergine | Aubergine Puree | Butternut | Toasted Seeds | Basil

Butternut (V) // K235

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

Risotto (V) // K240

Peas | Cream Cheese | Goat's Cheese | Parmesan

GRILLS

PLEASE ALLOW UP TO 30 MINUTES FOR A WELL-DONE STEAK

SERVED WITH YOUR CHOICE OF ONE SIDE AND ONE SAUCE

T-Bone (500g) // K440

Beef Fillet (350g) // K330

Smoked Pork Loin Chop (400g) // K350

Porterhouse Steak (350g) // K340

Tomahawk (850g) // K685

Whole Bream // K295

*Sauces K50

Café de Paris | Chimichurri | Creamy Mushroom | Creamy Pepper Sauce | Red Wine Sauce |

Tomato Concasse | Lemon Butter Sauce | Elements Peri- Peri Sauce | Cheese Sauce

*Sides K50

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 // K95

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

Pineapple // K140

Caramelised Pineapple | Coconut Sorbet | Fresh Berries

Chocolate Mousse // K105

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

Apple Terrine // K105

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

Crème Brûlée // K120

Irish Coffee Brûlée | Amarula Sorbet | Seasonal Berries

Elements Sorbet // K85

Trio Of House Made Sorbets | Meringue | Fresh Berries

For menu adaptations please ask for Chef Alex.