

# elements

• *café bar*

## salads and starters



<b>HERB CHICKEN SALAD</b> Mixed baby leaves, herbed chicken, roasted peppers, tomatoes, cucumber marinated aubergine, feta. Served with elements' signature dressing	135
<b>CLASSIC GREEK SALAD</b> Consisting of tomato, cucumber, red onion, oregano, feta cheese and black olives with Greek dressing	95
<b>AUBERGINE CAPRESE</b> Grilled and marinated aubergine with fresh sliced tomato, red onion tomato concasse and crumbed feta cheese	95
<b>WARM FLATBREAD (V)</b> Olive oil, garlic, marjoram, molten salt	40
<b>SPICY POTATO WEDGES (V)</b> With guacamole	40
<b>TEMPURA PRAWNS</b> 4 Prawn tails, dipped in a light tempura batter Served with sweet mango salsa <i>Also available as a half portion</i>	120 65
<b>FRITTO MISTO</b> Grilled prawns, fried calamari rings, squid, mussels, crispy bread, aioli sauce, fresh garden salad <i>Also available as a half portion</i>	240 130
<b>FRESH INDIAN OCEAN OYSTERS</b> Freshly shucked oysters Served with traditional accompaniments	40 each
<b>DELICATE SPICED FISH CAKES</b> Fresh linefish and salmon, peppers, ginger, coriander, lemongrass, apple, coriander, ginger and lime mayonnaise Served with a herb salad <i>Also available as a half portion</i>	135 70
<b>CALAMARI</b> Pan-fried Patagonian calamari tubes, lemon and garlic butter Served with avocado and cucumber slaw	125
<b>ANTI PASTI (P)</b> Selection of Italian cured meats, Kalamata olives, mozzarella, baby vine tomatoes, artichokes, warm flat bread	165
<b>SALT AND PEPPER SQUID</b> Baby squid, Szechuan pepper, dipping sauce. Served with fresh coriander and lemon	120
<b>HOMEMADE BEEF BURGER</b> 100% pure grass-fed beef burger, BBQ basting, lettuce, gherkin tomato. Served with French fries and avocado slaw	135

## main meal



<b>MOULES MARINIERE</b> Black shell mussels, white wine and garlic sauce, chopped parsley Served with a warm crusty baguette	145
<b>GRILLED PRAWNS</b> 6 grilled tiger prawns, pea and mushroom pilau Served with lemon butter or garlic butter or peri-peri	295
<b>CHEF'S SIGNATURE DISH: LINGUINI DEL MARE</b> Homemade linguini pasta, prawns, mussels, calamari, salmon Served with a Chardonnay, coriander and parsley sauce and grated Parmesan <i>Also available as a half portion</i>	260 180
<b>FISH AND CHIPS</b> Your choice of lightly battered or grilled fresh linefish, pea purée, homemade tartare sauce Served with French fries <i>Also available as a half portion</i>	195 135
<b>PISTACHIO CHICKEN</b> Succulent chicken breast coated in pistachio nuts, egg noodles Braised bok choy peanut satay sauce Served on stir-fry vegetables	165
<b>DURBAN LAMB CURRY</b> Traditional Durban curry, basmati rice, roti Served with traditional accompaniments	175
<b>CREAMY BUTTERNUT SPAGHETTI</b> Al dente cooked spaghetti tossed in creamy butternut sauce topped with parmesan cheese and fried herbs	120
<b>BEEF MEDALLIONS</b> Grilled beef fillet medallions, caramelised onion and mushroom sauce oven roasted vine tomatoes Served with French fries <i>Also available as a half portion</i>	260 155
<b>CHICKEN BURGER</b> Chicken breast, BBQ basting, lettuce, gherkin, tomato, caramelised onion Served with French fries and avocado slaw	135
<b>GRILLED NORWEGIAN SALMON</b> Asian vegetables-stir fried Chinese noodles, Asian broth <i>Also available as a half portion</i>	230 135

## pizza



<b>MARGARITA (V)</b> Tomato and mozzarella	90
<b>REGINA (P)</b> Parma ham, salami, olives, garlic and tomato	130
<b>MODERN</b> Chilli garlic prawns, feta cheese and sun-blushed tomatoes	165
<b>CAJUN</b> Cajun chicken, avocado and rocket	145

## sandwich selection



Served toasted or plain on white, brown, rye or low GI bread and hand cut potato wedges and dipping sauce

<b>MUSHROOM, ONION AND CHEESE</b>	90
<b>CHEDDAR CHEESE, HAM AND TOMATO (P)</b>	95
<b>CHICKEN AND MAYONNAISE</b>	95
<b>TUNA AND MAYONNAISE</b>	110
<b>PASTRAMI AND GHERKINS</b>	120
<b>LAMB CURRY</b>	170

## desserts



<b>TRIO OF SORBETS</b> Three seasonal fruit sorbets served with fruit coulis	85
<b>EATON MESS</b> Whipped vanilla cream with meringue strawberries and seasonal fruit	85
<b>CHOCOLATE VOLCANO CAKE</b> Served with chocolate soil and vanilla pod ice cream	95
<b>BELGIAN WAFFLE</b> Topped with strawberries and vanilla pod ice cream	85

V = Vegetarian , P = Pork , N = Contains Nuts



## cocktails

<b>SINGAPORE SLING</b> Hendricks gin   cherry liqueur   lime   triple sec   soda	80
<b>SEA BREEZE</b> Skyy vodka   lime   triple sec   granadilla juice   splash of cranberry	90
<b>THE BEVERLY HILLS</b> passion fruit liqueur   peach schnapps   lime   triple sec   lemonade   fresh granadilla	80
<b>PEACH BELLINI</b> peach puree   archers peach schnapps   sparkling wine	80
<b>LYNCHBURG LEMONADE</b> Jack Daniels   triple sec   lemonade	75
<b>WHISKEY SOUR</b> whisk   drambuie   sweet and sour mix   cherries	90
<b>GODFATHER</b> Amaretto   whiskey   lime	90
<b>COSMOPOLITAN</b> Skyy vodka   lime   triple sec   cranberry juice	90
<b>MOJITO</b> Havana Club rum   sugar   mint   fresh lemon   soda	92
<b>PINK MINT GIN AND TONIC</b> grapefruit syrup   hendricks gin   mint leaves   tonic	80
<b>STRAWBERRY DAIQUIRI</b> Bacardi rum   lime   strawberry liquor   fresh strawberry juice	75
<b>WATERMELON DAIQUIRI</b> Absolut vodka   lime   triple sec   watermelon   salt and sugar rim	80
<b>KIR ROYAL</b> crème de cassis   sparkling wine   cherries	85
<b>FROZEN MARGARITA</b> tequila   triple sec   sweet and sour mix	80
<b>LONG ISLAND ICED TEA</b> vodka   gin   rum   cane   tequila   lemon   coke	90
<b>CLEARLY</b> Absolut citron   absolute raspberry   lime   triple sec   lemonade	80

## virgin cocktails

<b>FROSTY MOCHA</b> espresso   chocolate   vanilla ice cream   cream	70
<b>NEVER NEVER</b> ginger ale   grenadine   orange   sweet and sour mix	70
<b>GRAPEFRUIT AND PASSION FIZZ</b> granadilla   mint   lemonade   grapefruit syrup	70
<b>ORANGE HILLS</b> orange   peach   lemonade   grenadine	70



## champagne, cap classique & wine

<b>BRUT</b>	p/g	p/b
Moët and Chandon Brut NV		<b>700</b>
Moët Ice Imperial		<b>875</b>
Veuve Cliquot Brut NV		<b>800</b>
Graham Beck Brut NV	<b>80</b>	<b>340</b>
Graham Beck Blanc de Blanc 2012		<b>410</b>
Graham Beck Brut Zero 2011		<b>530</b>
Krone Borealis Brut 2016		<b>300</b>
<b>ROSÉ</b>		
Moët and Chandon Rosé NV		<b>840</b>
Moët Ice Imperial Rosé		<b>899</b>
Veuve Cliquot Rosé NV		<b>980</b>
Graham Beck Rosé NV	<b>80</b>	<b>340</b>
<b>SWEET</b>		
Moët and Chandon Nectar NV		<b>770</b>
Veuve Cliquot Rich NV		<b>1025</b>
Graham Beck Bliss Demi-Sec NV	<b>80</b>	<b>340</b>
Krone Borealis Demi-Sec 2016		<b>300</b>
<b>WHITE WINE</b>		
Glenelly Unoaked Chardonnay 2016	<b>50</b>	<b>160</b>
Edgebaston Chardonnay 2015		<b>210</b>
Steenberg Sauvignon Blanc 2016   17		<b>270</b>
Neil Ellis Sauvignon Blanc 2016	<b>60</b>	<b>190</b>
Meinert Family Collection Riesling 2016	<b>60</b>	<b>200</b>
Buitenverwachting Buiten Blanc	<b>50</b>	<b>160</b>
Ashbourne Sauv Blanc, Chard 2016		<b>170</b>
Moscato Natural Sweet Perle 2016  17	<b>50</b>	<b>140</b>
Altydgedacht Muskarade		<b>170</b>
<b>ROSÉ</b>		
Graham Beck Gorgeous 2015	<b>55</b>	<b>165</b>
De Grendel Rosé 2017		<b>140</b>
Haute Cabriere Chard, Pinot 2016		<b>240</b>
<b>RED WINE</b>		
Glen Carlou Cabernet Sauvignon 2015		<b>250</b>
Flagstone Poetry Merlot 2016		<b>150</b>
Lanzerac Merlot 2014  15	<b>85</b>	<b>290</b>
Beyerskloof Pinotage 2016	<b>55</b>	<b>175</b>
Warwick Pinotage 2014		<b>290</b>
Haute Cabriere Unwooded Pinot Noir	<b>75</b>	<b>220</b>
Diemersdal Shiraz 2016	<b>75</b>	<b>230</b>
The Chocolate Block 2015		<b>460</b>



## aperitifs

<b>APEROL SPRITZ</b> Aperol   sparkling wine   soda, orange	<b>89</b>
<b>CAMPARI</b> campari   soda   orange	<b>86</b>
<b>HENDRICKS GIN</b> Hendricks gin   tonic   cucumber	<b>80</b>
<b>WILDERER FYNBOS GIN</b> Wilderer Fynbos gin   tonic   naartjie peel	<b>75</b>
<b>MUSGRAVE PINK GIN</b> tonic   pink peppercorns	<b>86</b>
<b>BELVEDERE VODKA</b> Belvedere intese vodka   fresh lemon juice   soda	<b>91</b>
<b>PATRON TEQUILA</b> Patron   appetizer   lime	<b>95</b>
<b>PERNOD AVISE</b> Pernod   still water   ice	<b>42</b>
<b>RICARD PASTIS</b> Ricard Pastis   still water   ice	<b>45</b>
<b>PIMM'S CUP</b> Pimm's no.1   lemonade   orange   cucumber   mint	<b>79</b>

## local beers & ciders

<b>DRAUGHT ON TAP:</b>	
<b>CASTLE LITE DRAUGHT</b>	<b>50</b>
<b>HEINEKEN DRAUGHT</b>	<b>50</b>

## craft beers & ciders

<b>NOTTINGHAM ROAD PILSNER</b>	<b>58</b>
<b>NOTTINGHAM ROAD PALE ALE</b>	<b>58</b>
<b>JACK BLACK'S PREMIUM LARGER</b>	<b>45</b>
<b>DEVILS PEAK FIRST LIGHT GOLDEN ALE</b>	<b>58</b>
<b>CAPE BREWING COMPANY KRYSTLE WEIS</b>	<b>56</b>
<b>CLUVER AND JACK CIDER</b>	<b>58</b>
<b>SXOLLIE GOLDEN DELICIOUS</b>	<b>68</b>

## imported beers

<b>BECK'S NON-ALCOHOLIC</b>	<b>42</b>
<b>CORONA</b>	<b>54</b>
<b>PERONI 1</b>	<b>40</b>
<b>GROLSCH SWING TOP</b>	<b>55</b>
<b>GUINNESS</b>	<b>55</b>
<b>KILKENNY</b>	<b>65</b>