







MEATLESS MENU



Trio of Cauliflower

\$12

Cauliflower Velouté, Sauteed Cauliflower, Cauliflower Shaving



Textures of Tofu

\$10

Chilled Silken Tofu, Crispy Bean Curd, Tofu Foam, Roasted Sesame Dressing



Heirloom Tomato Tart

\$16

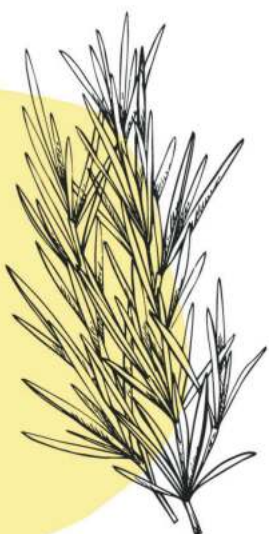
Compressed Watermelon, Pickled Onion, Feta Cheese, Basil, Balsamic Glaze



Kale Pasta

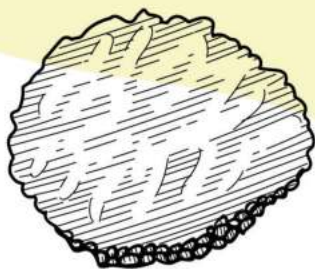
\$13

Tagliolini, Kale Pesto, Crispy Cheese, Puffed Wild Rice, Sunflower Seeds





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APPETISER

Hot



Jerusalem Artichoke Velouté

Walnut, Croutons, White Truffle Oil

\$10



Croquette of Wagyu Beef

Charred Corn, Potato, Green Apple, Walnut Dressing

\$15



Crispy Crab Alla Diavola

Breaded Blue Swimmer Crab Cake, Petit Mesclun Salad, Spicy Tomato Salsa

\$20



Seared Hokkaido Scallop

Warm Spelt & Kale Salad, Crispy Padano, Truffle Jus

\$22

Cold



Torched Argentinian Red Prawns

Japanese Cucumber, Red Radish, Celery, Ginger Soy Dressing

\$17



Tuna Carpaccio

Tuna Sashimi, Pickled Vegetables, Cream Cheese, Ginger Soy Sauce

\$15



Garden Salad

Cherry Tomato, Black Olive, Feta Cheese, Croutons, Shallot, Balsamic Vinaigrette

\$10



Japanese Oyster (3 pcs)

Freshly Shucked, Micro Herbs, Edible Flower, Trout Roe, Passion Fruit Granité

\$18





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MAIN COURSE



Baked Chilean Seabass

Stewed Savoy Cabbage, Mussel, Puffed Wild Rice, Beurre Blanc

\$34



Grilled Bakkafroast Salmon

Cauliflower, King Brown Mushroom, Roasted Cauliflower Velouté

\$32



Pan-Roasted Barramundi

Potato & Creamed Leek, Shallot, Beurre Blanc

\$28



Slow-Cooked U.S. Beef Short Ribs

Seasonal Vegetables, Potato Puree, Beef Jus

\$35



Australian Free Ranch Lamb Rack

Warm Potato & Spinach Salad, Dukkah Spice, Beef Jus

\$38



Roots Regenerative Beef Striploin

Assorted Mushroom Ragout, Petit Mesclun Salad, Beef Jus

\$33



Roots Regenerative Ribeye Steak

Asparagus, Roasted Potato, Onion, Beef Jus

\$36



Sous Vide Chicken Supreme

Mushroom Ragout, Potato Puree, Onion Crumble, Beef Jus

\$24



Honey Glazed Duck Breast

Textures of Young Carrots, Shallot, Spiced Honey, Beef Jus

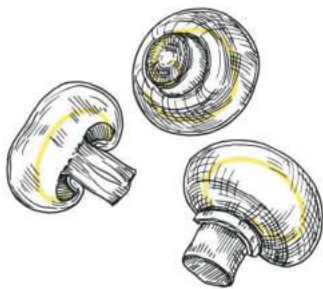
\$26



Porcini Mushroom Pasta

Tagliatelle, Porcini Mushroom Ragout, Puffed Wild Rice, Padano Cheese

\$28





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SHARING



Charcoal-Grilled Japanese Squid

Chilled Angel Hair Pasta, Truffle Vinaigrette

\$25



Salt-Baked Seasonal Fish

*Stuffed with Thyme, Garlic, Onion, Lemon,
Lemon Butter Sauce (Approx. 800g - 1kg)*

\$42



Pot-Roasted Chicken Casserole

*Whole Chicken, Roasted Potato, Forest Mushroom
(Approx. 1.4kg)*

\$42



Charcoal-Grilled Australian Lamb Shoulder

12-Hour Slow-Cooked, Herb-Marinated (Approx. 1.3kg)

\$88



Charcoal-Grilled Australian Black Angus Beef Short Ribs

12-Hour Slow-Cooked, Herb-Marinated (Approx. 1.5kg)

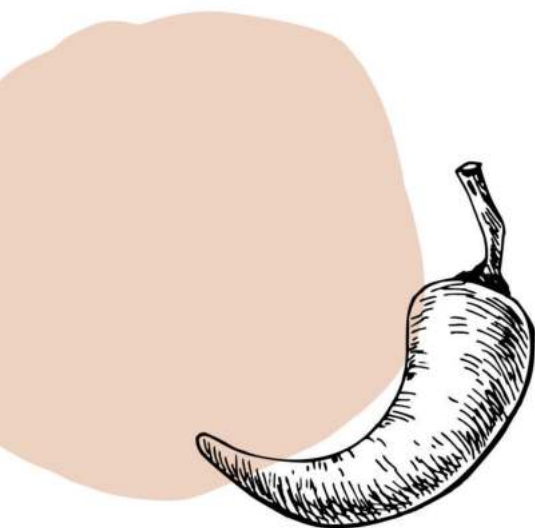
\$108



Charcoal-Grilled Australian Black Angus Tomahawk Steak

100 Days' Grain-Fed, Herb-Marinated (Approx. 1.3kg)

\$160



SIDES

Grilled Broccolini with Grana Padano

\$14

Fried Brussel Sprout with Garum Caramel

\$14

Brown-Buttered Cauliflower

\$12

Grilled Asparagus with King Brown Mushroom

\$12

Fries

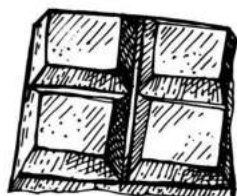
\$8

Grilled Sourdough

\$8



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DESSERT



Panna Cotta

Raspberry Crisp, Berries Compote, Citrus Snow

\$13



Raspberry Tart

with Sorbet

\$16



Chocolate Royal

Dark Chocolate Mousse Cake, Chocolate Chip

\$17



Cheese Cake

Burnt Basque Cheese Cake

\$13



Ice Cream Sundae

*Choice of *Ben & Jerry's Ice Cream (3 Scoops) with Assorted Toppings*

\$15

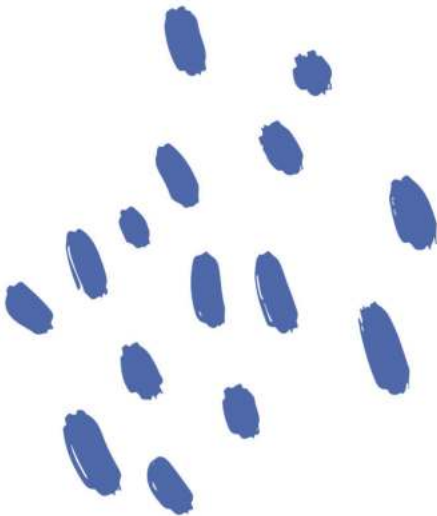
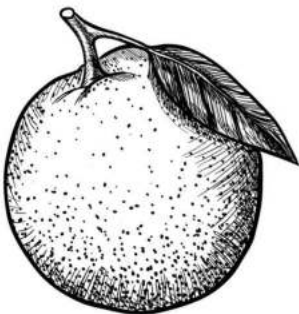
*Ben & Jerry's Ice Cream available

Choice of Vanilla Fair / Chocolate Therapy / Strawberry



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ELFUEGO SIGNATURES



D 11 Classic Botanist \$9
Fusion of Calamansi and Apple Juice with a dash of Elderflower

D 14 Berries Symphony \$9
Perfect Balance of Cranberry and Blackberry with a hint of Maple

D 13 Fuzzy Forest \$9
Refreshing boost of Lime and Mango

D 11 Ginger Nohito \$9
Elfuego's version of a Classic Mojito with a twist

D 13 Sparkling Honey Lemon \$9
Comforting Gum Tea Honey Citron with Lemon Juice and Honey

D 14 Litchi Fragola \$9
Refreshing balance of Lychee and Strawberry topped with Mint

Bartender's Choice \$9
Monthly Exclusive Bartender's Choice



All prices are subject to 10% service charge and prevailing government taxes



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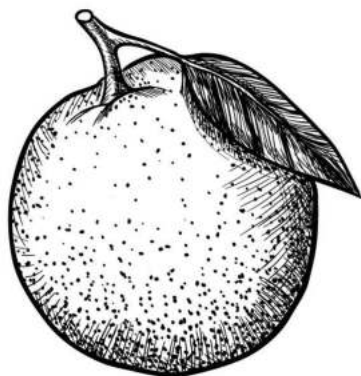
EARL GREY TWISTED TEA

-  Cha'Gelado \$8
with a hint of Maple
-  Earl's La Crema \$8
with Fresh Lime-infused Macchiato Foam
-  La Passion Te' \$8
with Passion Fruit
-  Tea Lady \$8
with Fresh Lime and Strawberry
-  Fruitty Tea \$8
with a hint of Lychee and Pink Guava

AERATED MIX

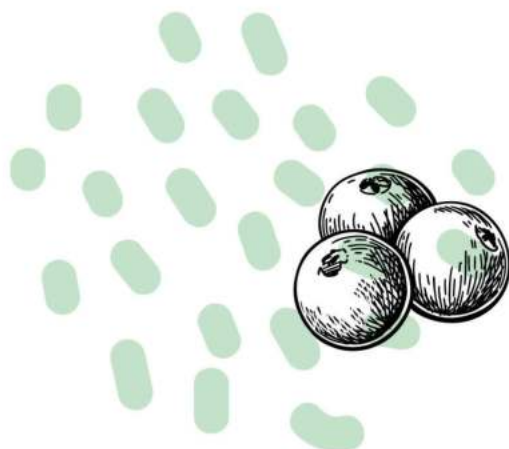
-  Lychee Soda \$6
Tropical Lychee with Sparkling Soda
-  Lime Soda \$6
Citrus Lime with Sparkling Soda
-  Apple Soda \$6
Refreshing Apple with Sparkling Soda
-  Berries Soda \$6
Wild Berries with Sparkling Soda
-  Pink Guava Soda \$6
Aromatic Pink Guava with Sparkling Soda










JUICE

 8oz	Apple	\$6
 10oz	Orange	\$6
 9oz	Lime	\$6
 9oz	Cranberry	\$6
 9oz	Mango	\$6








SOFT DRINK

 4oz	Coke	\$5
 9oz	Coke Light	\$5
 4oz	A&W	\$5
 4oz	Sprite	\$5
 4oz	Ginger Ale	\$5











COFFEE SELECTION

	<i>Hot</i>	<i>Iced</i>
 Espresso	\$4	-
 Americano	\$5	\$6
 Flat White	\$6	\$7
 Latte	\$6	\$7
 Cappuccino	\$6	\$7



TEA SELECTION *(Served in a pot)*

**up to 2 hot water refill*

 English Breakfast	\$7
 Jasmine Green	\$7
 Lady Grey®	\$7
 Lemon & Ginger	\$7
 Pure Chamomile	\$7
 Pure Peppermint	\$7

SUSTAINABLE PREMIUM WATER

**non-refillable*

 Purezza Still Water (750ml)	\$5
 Purezza Sparkling Water (750ml)	\$5