

elements

• *café bar*

salads & starters



FRESH INDIAN OCEAN OYSTERS freshly shucked oysters served with traditional accompaniments	45 ea
CALAMARI Grilled or fried, avocado & cucumber slaw, chili mango mayo	130
TEMPURA PRAWNS prawn tails dipped in a light tempura batter served with a Thai splash	70 140
WARM FLATBREAD (V) drizzled with extra virgin olive oil, garlic, thyme & rosemary with a pinch of salt flakes	45
HERB CHICKEN SALAD mixed baby leaves, herbed chicken, roasted peppers, tomatoes, cucumber, marinated aubergine, feta & elements' sesame dressing	135
GREEK SALAD (V) lettuce, tomato, cucumber, red onion, oregano, feta & black olives with homemade greek dressing	110
HARISSA SPICED CHICKEN LIVERS with toasted baguette	85
POTATO WEDGES (V) served with parmesan truffle sauce	60
VEGETABLE PAKORA (V) mixed vegetables deep fried in a tempura batter served with tamarind sauce	70

main meal



MOULES MARINIÈRE black shell mussels, white wine & garlic sauce, chopped parsley served with a warm crusty baguette	150
GRILLED PRAWNS 6 grilled Argentinian prawns, lentil and onion rice infused with saffron, chili tamarind sauce	310
CHEF'S SIGNATURE DISH: LINGUINI DEL MARE linguini pasta, prawns, mussels, calamari & salmon served with a chardonnay, coriander & parsley sauce & grated parmesan	185 270
FISH & CHIPS your choice of lightly battered or grilled fresh kingklip, pea purée, homemade tartare sauce served with home-made rustic fries	150 195

GRILLED NORWEGIAN SALMON stir-fried vegetables & chinese noodles in an asian broth	150 240
PISTACHIO CHICKEN (N) succulent chicken breast coated in pistachio nuts served with egg noodles, asian greens, vegetables & peanut satay sauce	170
BEEF MEDALLIONS grilled beef fillet medallions, caramelised onion, mushroom sauce, oven roasted baby tomatoes & rustic fries	165 270
DURBAN LAMB CURRY traditional durban curry, basmati rice, roti served with traditional accompaniments	180
CHICKEN BURGER Crumbed chicken fillet, Napoli sauce, mozzarella, parmesan, lettuce, gherkin, onion, served with avocado & cucumber slaw & rustic fries	145
BEEF BURGER chimichurri, caramelized onions, sun blushed tomatoes, lettuce, gherkin, served with avocado & cucumber slaw & rustic fries	145
BEVERLY HILLS SHISA NYAMA PLATTER brisket, chicken wings, lamb chops, pap & chakalaka	per 2 300 per 4 580
CHICKEN WINGLETS Smoked BBQ basted chicken winglets served with chips & smokey mayo	145
CHEF D'S TEMPURA CRAB BURGER placed on a home made black bun with coriander, red onion, chili mango mayo, avocado & cucumber slaw & rustic fries	155
ASIAN STIR FRY (V) egg noodles, mixed peppers, red onions, mushroom, baby marrow, garlic, ginger & black sesame seeds sautéed with an Asian sauce	120
THAI COCONUT VEG CURRY (V) (N) mixed peppers, corn, broccoli & cashew nuts simmered in a Thai coconut curry sauce served with basmati rice, sweet & sour mango pickle	140
THAI COCONUT PRAWN CURRY (N) 6 prawns, mixed peppers, corn, broccoli & cashew nuts simmered in a Thai coconut sauce served with basmati rice, sweet & sour mango pickle	320

pizza



MARGARITA (V) tomato & mozzarella	95
BLONDIE (V) mozzarella, marinated brinjal, mushroom, garlic & caramelised onion	125
MODERN chilli garlic prawns, feta cheese, sun-blushed tomatoes & mozzarella cheese	170
CAJUN cajun chicken, mozzarella cheese, avocado & rocket	150
CHORIZO (P) harissa, chorizo, roasted peppers, onion marmalade & mozzarella cheese	160

sandwich selection



served toasted or plain, on white, brown, rye or low GI bread & served with our homemade rustic fries

	sngl	dbl
CHEESE & TOMATO (V)	80	110
MUSHROOM, ONION & CHEESE (V)	85	120
CHEDDAR CHEESE, HAM & TOMATO (P)	90	130
CHICKEN & MAYONNAISE	90	130
TUNA & MAYONNAISE	90	130
LAMB CURRY	110	170

desserts



TRIO OF SORBETS three seasonal fruit sorbets served with fruit coulis	80
DECONSTRUCTED LEMON CHEESECAKE ginger coconut crumble, lemon curd, caramelized meringue & candied lemon	95
HOMEMADE CHOCOLATE VOLCANO soft centred dessert served with chocolate soil & vanilla pod ice cream	95
BEVERLY HILLS HOMEMADE BELGIAN WAFFLE topped with strawberries & vanilla pod ice cream	90

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



champagne & wine cocktails



APEROL SPRITZ aperol sparkling wine soda orange	95
FIRST LADY COCKTAIL warwick rosé musgrave pink gin elderflower cucumber rose petals	105
MISS SAIGON GREEN APPLE & CHILLI SPITZER hennessy sparkling wine apple ginger lemon ginseng just a hint of chilli	98
CAPE PEACH BELLINI method cap classique fresh peach & tarragon puree	85
ELGIN BLUEBERRY KIR ROYALE method cap classique elgin blueberry puree	85

beverly hills premium cocktails



(V) Virgin Option Available

CLEARLY absolute citron absolute raspberry lime triple sec lemonade berries	98
THE CLEARLY LITE absolute citron absolute raspberry raspberry puree blueberry puree lime soda	105
CLASSIC MOJITO (V) lime lemon mint havana club	85
DURBAN QUEEN PINEAPPLE & VANILLA MOJITO (V) pineapple vanilla piketberg lime vanilla vodka havana club mint	85
BEVERLY HILLS ICED TEA cape guava rosewater 031 red scarlet skyy vodka ceres rooibos soda	105
ISTANBUL COSMO guava rosewater cointreau belvedere vodka lime lemon	98
THE "NEW" BEVERLY HILLS skyy vodka peach puree passionfruit vanilla lemonade	105
AUTUMN LEAVES disaronno amaretto passionfruit orange vanilla lemon	95
AUTOGRAPH BLUES autograph gin blueberry apple cinnamon lime tonic	120

traditional & exotic daiquiris



(V) Virgin Option Available

	Alc	V
STELLENBOSCH STRAWBERRY DAIQUIRI (V) strawberry puree vanilla vodka bacardi	105	85
PINK PIGEON PINA COLADA (V) toasted coconut durban pineapple pink pigeon rum cream	115	89
MPUMULANGA MANGO (V) mango orange basil vanilla vodka bacardi rum triple sec	105	85
PASSIONFRUIT & ORANGE (V) passionfruit bacardi vanilla vodka triple sec	115	89

craft virgin cocktails



PASSION & VANILLA FIZZ passionfruit vanilla lemonade	80
MANGO, ORANGE & BASIL SUNSET REFRESHER mango orange basil soda	85
STELLENBOSCH RASPBERRY RIPPLE SPRITZER spiced raspberry puree soda	80
FROSTY MOCHA espresso chocolate vanilla ice cream	80

artisanal iced tea



with ceres rooibos & honey

ARTISINAL STRAWBERRY ICED TEA	75
GUAVA, ROSEWATER & HONEY ICED TEA	79
SPICED PEACH & TARRAGON ICED TEA	72

selected gins



garnishes include rosemary, thyme, basil, curry leaf, peppercorns, lemon, pineapple, ruby grapefruit & cucumber – please inform us of your favourite

031 DURBAN	36
031 RED SCARLET	36
AUTOGRAPH	45
BOMBAY SAPPHIRE	38
CRUXLAND	40
HENDRICK'S	49
INVEROCHE AMBER	45
MUSGRAVE PINK	45
TANQUERAY	40
TANQUERAY 10	50
WILDERER FYNBOS	40

Tonic: *schweppes, fitch & leedes Indian tonic, fitch & leedes pink or blue, fitch & leedes tonic lite*

local beers & ciders



Please ask your waitron about our selection

draught on tap



JACK BLACK	36	60
BEVERLY HILLS LAGER	36	60
CASTLE LITE	36	60
PINK GIN & TONIC	58	95

craft beers & ciders



JACK BLACK'S PREMIUM LAGER	45
DURBAN POISON CANNABIS LAGER	49
NOTTINGHAM ROAD PILSNER	58
DEVILS PEAK FIRST LIGHT GOLDEN ALE	58
CLUVER & JACK CIDER	58
SXOLLIE GOLDEN DELICIOUS CIDER	68

imported beers



BECK'S NON-ALCOHOLIC	45
CORONA	55
GROLSCH SWING TOP	55
GUINNESS	58
HEINEKEN	45
PERONI	43
STELLA ARTOIS	49

Please share your experience on



We value your feedback.

