

salads & snacks

CALAMARI grilled or fried Patagonian calamari, with an avocado and cucumber slaw	145
TEMPURA PRAWNS prawn tails dipped in a light tempura batter and served with a sweet mango relish	90/180
WARM FLATBREAD (V) drizzled with extra virgin olive oil, garlic, thyme and rosemary with a pinch of salt flakes	60
HERB CHICKEN SALAD mixed baby leaves, herbed chicken, roasted peppers, tomatoes, cucumber, marinated aubergine, feta, elements' signature dressing	145
GREEK SALAD (V) lettuce, tomato, cucumber, red onion, oregano, feta and black olives with Greek dressing of extra virgin olive oil, freshly squeezed lemon and herbs	120
HARISSA SPICED CHICKEN LIVERS with toasted baguette	95

seafood mains

CHEF'S SIGNATURE DISH: LINGUINE DEL MAR linguini pasta, prawns, mussels, calamari & salmon, served with a chardonnay, coriander & parsley sauce, & grated parmesan	185/270
GRILLED PRAWNS 6 grilled tiger prawns, pea and mushroom pilau, served with lemon butter or garlic butter or peri-peri	330
FISH AND CHIPS your choice of lightly battered or grilled fresh hake, pea purée, homemade tartare sauce, served with home-made rustic fries	95/170
GRILLED NORWEGIAN SALMON stir-fried vegetables and Chinese noodles, in an Asian broth	170/290

pizza

MARGARITA (V) tomato and mozzarella	95
BLONDIE (V) mozzarella, marinated brinjal, mushroom, garlic and caramelised onion	125
CAJUN tomato, mozzarella, cajun chicken, avocado and rocket	155
HAWAIIAN tomato, mozzarella, ham and pineapple	160
LAMB CURRY tomato, mozzarella, pulled lamb curry, coriander, served with traditional accompaniments on the side	220

other main meals

PISTACHIO CHICKEN succulent chicken breast coated in pistachio nuts, served with egg noodles, Asian greens, vegetables and 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	195
HOMEMADE BEEF BURGER barbeque basting, caramelised onion, lettuce, gherkin, tomato, served with home-made rustic fries and avocado slaw	150
ELEMENTS GOURMET SHISHA NYAMA PLATTER Wagyu brisket, chicken wings, lamb chops, traditional boerewors, pap and chakalaka	300/580

sandwich selection

served toasted or plain, on white, brown, rye or low GI bread and served with our home-made rustic fries

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CHEESE AND TOMATO	85	115
MUSHROOM, ONION AND CHEESE	85	120
CHEDDAR CHEESE, HAM AND TOMATO (P)	90	130
CHICKEN AND MAYONNAISE	90	130
TUNA AND MAYONNAISE	90	130
BEVERLY HILLS SIGNATURE LAMB CURRY	120	185

desserts

TRIO OF SORBETS three seasonal fruit sorbets served with fruit coulis	85
DECONSTRUCTED LEMON CHEESECAKE ginger coconut crumble, lemon curd, caramelized meringue and candied lemon	95
HOME-MADE CHOCOLATE VOLCANO soft centred dessert served with chocolate soil and vanilla pod ice cream	95

Please Note:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens.

We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing.

If you have food allergies, then ask kitchen management about any specific allergens in the food before eating any food from the menu.

13.05.2021