

Silver

1,200

ANTIPASTI

Gamberi Croccanti

Crispy rock shrimp tempura - creamy chilli garlic sauce, cilantro saffron cauliflower puree, baby green

MAIN

Filetto di Manzo Arrosto

Australian roasted beef with chestnut, roasted potatoes, sautéed spinach, grated salt cured egg yolks and roselle red wine sauce

Or

Filetto di Salmone

Oven baked salmon, sautéed spinach and black and green olive caponata, red radishes confit and tom yum spicy hollandaise

DOLCI

Elementi Tiramisu

Coffee dipped ladyfinger sponge cake, creamy mascarpone cheese, amaretto liquor and cocoa powder

Gold

1,500

ANTIPASTI

Capesante alla Griglia

Seared sea scallops with apple butterfly pea puree, crispy shallot, and roasted chestnut crema, tomato caprese salad and tamarind sauce

SOUP

Zuppa di Funghi

Creamy and fresh cooked mushroom soup with truffle oil and toast

MAIN

Filetto di Manzo Arrosto

Australian roasted beef with chestnut, roasted potatoes, sautéed spinach, grated salt cured egg yolks and roselle red wine sauce

Or

Filetto di Salmone

Oven baked salmon, sautéed spinach and black and green olive caponata, red radishes confit and tom yum spicy hollandaise

DOLCI

Elementi Tiramisu

Coffee dipped ladyfinger sponge cake, creamy mascarpone cheese, amaretto liquor and cocoa powder

Item that has 🌟 is restaurant signature dish.

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Cold Starter

- Cold Antipasto** 450
Salami, bresaola, parma ham, fresh mozzarella, provolone, roasted peppers, olives, and marinated vegetables served with crostini
- Insalata di Rucola e Arancia** 350
Organic rocket leave, walnut, orange segment, brie cheese, ginger balsamic dressing
- Elementi Cesear (for two) ✪** 400
Classic caesar salad with romaine, red dates compote, melon, avocado, crispy parma ham, croutons and house caesar dressing
- Carpaccio di Manzo** 400
Herb crusted beef carpaccio, lemon truffle alio, shallot pickles, with shaved parmesan cheese and rocket salad
- Tartara di Tonno ✪** 450
Tuna tartare with avocado, spicy taco mayo, salmon caviar, squid ink tapioca crackers, sunflower sprout and soy-wasabi vinaigrette
- Insalata di Gamberi** 350
Crafish in lemon butter, watermelon, crisp pancetta, kiwi coriander salsa with pickle radish and sweet orange dressing

Soup & Cream

Soup of the day 250

Hot Starter

- Polpo alla Griglia** 400
Pan seared sous vide octopus, wakame seaweed, wasabi mayo, citrus pomegranate ponzu vinaigrette and mixed salad
- Capesante alla Griglia ✪** 350
Seared scallops with apple butterfly pea puree, crispy shallot, roasted chestnut crema, tomato caprese salad and tamarind sauce
- Gamberi Tigre alla Griglia ✪** 450
Grilled spicy marinated tiger prawns, tapioca crackers, mango & pomelo cuscus, and coconuts spicy dressing
- Pancia di Carne** 300
Slow cooked pork belly served with braised apple, red cabbage, baby broccoli, fried enokitake mushroom, and spicy soy sesame sauce
- Arrosto di Pollo** 300
Roasted supreme baby chicken with charcoal potato puree, truffle oil, roasted bell pepper and marinated shallot

“To share...”

Please allow at least 24 hours for preparation

240 Days Australian Grain Fed 4,000
Grilled Australian natural 240 days grain Bone-in Ribeye Tomahawk with slow roasted potatoes (minimum 1 kilogram per portion)

Whole Lamb Leg 3,000
Roasted lamb leg with rose merry served with sautéed baby vegetables

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Pasta

Elementi Ailo ✪	350
Spaghetti with garlic, chili, green peppercorn, mushroom and olive oil	
Ravioli di Gamberi e Granchio ✪	400
Crayfish and crab ravioli with tomato confit and saffron lobster bisque	
Squid Ink Spaghetti Frutti di Mare	420
Black ink spaghetti with mussels, prawns and calamari in cherry tomato sauce	
Pennel al Pomodoro	300
Penne with tomatoes variations, sundried, coulis, brunoise, char grilled slices	
Spaghetti alla Carbonara	300
Spaghetti with bacon, egg yolk and parmesan in light cream sauce	
Gnocchi di Patate e Spinaci	300
Potato spinach gnocchi with mushroom, rocket leaves and leek sauce	
Pasta Fresca al Funghi Porcini	500
Homemade pasta with white truffle and porcini mushrooms	

From Ocean

Filetto di Salmone	700
Oven baked salmon, sautéed spinach, black and green olive caponata, red radish confit, pomegranate fennel and citrus flavors	
Grigliata di Pesce di Neve	800
Pan seared snow fish, beet root, saffron cauliflower puree, broccoli couscous, marinated artichoke hearts, white wine	
Filetto di Cernia	600
Charred grouper fillet served with warmed mixed cherry tomato, fava bean & salsa verde and agro dolce sauce	

From Land

Manzo alla Griglia Wagyu ✪	1,350
Grilled Australian Wagyu beef with butter green pea, grilled shallot, sweet potato mousseline, and morel port wine sauce	
Filetto di Manzo Arrosto	950
Australian Angus roasted beef with chestnut, black truffle pumpkin mashed, sautéed spinach, grated salt cured egg yolks and thyme jus	
Filetto di Agnello, Melanzane	900
Wood fire baked lamb rack with grilled mushroom, pecorino cheese potatoes fondue and red wine shallot, cardamom-flavoured lamb jus	
Petto d'Anatra Scottato	450
Pan seared duck breast, grilled marinated fennel, baby carrot, goji berry crumb with orange reduction	
Petti di Pollo	400
Oven baked chicken breast stuffed with spinach, bell pepper and cheese, charred asparagus lemon salsa verde and mushroom marsala wine sauce	
Braciola di Maiale alla Griglia	400
Pan-grilled pork chops with spring vegetables, potato and mushroom sauce	

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Wood Fire Pizza

Elementi Tuna Deluxe ✪	400
Tuna sauce, mozzarella cheese, avocado, seared tuna, siracha mayo & scallions	
Caesar di Salmone	400
Caesar dressing flavors, mozzarella, smoke salmon, romaine, and parmesan cheese.	
Gamberi e Peperoncino ✪	400
Prawn, tamarind sauce, mozzarella cheese, crispy shallot, capsicum and chilli oil	
Margherita	350
Tomato sauce, mozzarella cheese and Italian basil	
Phad Ka-Prao Talay	350
Mussel, calamari, shrimp, garlic and chili, oyster sauce and hot basil	
Capricciosa	350
Mozzarella cheese, mushroom, artichoke, ham, olive and oregano	
Hawaiian	350
Tomato, mozzarella cheese, pineapple, ham	
Prosciutto Crudo	350
Tomato sauce, mozzarella-cheese, parma ham, rocket lettuce, parmesan cheese	
Quattro Stagioni	350
Mozzarella cheese, artichoke, onion, olive, mushroom, bell pepper, oregano	

Finishing

Elementi Tiramisu ✪	300
Coffee dipped ladyfinger sponge cake, creamy mascarpone cheese, amaretto liquor and cocoa powder	
Hazelnut Snow	300
Hazelnut meringue, white chocolate crumble and hazelnut cake	
Chocolate Sphere ✪	300
Fresh berry, bake cheesecake, tropical fruit gel and chocolate sauce	
Red Berry Treat Cake	300
White chocolate mousses, raspberry jelly	
Almond Apple Tartin	300
Apple flembe almond cream with vanilla ice cream	
Fruit Cut	300
Seasonal fresh fruit platter	
Selezione di Formaggi	800
Selection of our finest Italian cheese served with fruit, nuts, jam and bread	

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