

BITE

Spicy Chicken Wings (G) (Signature) Crunchy chicken wings with sweet chili soy dip	5.300
Kunafa Prawn (G) (New) Deep-fried prawn in kunafa wrap, sweet chili sauce	6.300
Mini Shish Tawouk (D) Grilled shish tawouk skewers, garlic sauce	4.800
Quinoa Falafel (V D G) Truffle garlic sauce, mini pita bread	4.200
Dynamite Shrimp (G) (New) Deep-fried shrimps in dynamite sauce	6.300
Parmesan Truffle Fries (V D) French fries with Parmesan and truffle essence	3.200

SALAD

Caesar Salad (D G) Romaine, garlic croutons, Parmesan, egg, anchovy	4.800
Chicken Caesar Salad (D G) Shrimp Caesar Salad (D G)	7.500 7.900
Fattoush (V G) Crunch cos lettuce, cucumber, tomato and sumac dressing	3.600
Greek Feta and Barley Salad (V D G) (Signature) Oregano feta cheese, pearl barley, crunchy vegetables, chickpea crouton	4.800
Rocket Salad (V D G) Rocket leaves, pickled fig, baked goat cheese, pomegranate dressing	4.800

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you. Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

BURGER

Classic Cheese Burger (D G) (Signature) Aged Cheddar cheese, tomato, pickled onion, Boston lettuce and pickle cucumber mayo	9.300
Swiss Mushroom Burger (D G) NZ grass-fed beef, sautéed Portobello, caramelized red onion and Emmental cheese	7.900
Onion Marmalade Burger (D G) NZ grass-fed beef, Cheddar cheese, guacamole and balsamic onion marmalade	7.400
Old Smokey Burger (D G) NZ grass-fed beef, beef bacon, smoked Cheddar, lettuce, tomato, BBQ sauce, mayo	7.400
Black Peppered Crispy Chicken (D G) Crispy chicken breast, onion ring, Sautéed Portobello, tomato and Emmental cheese	5.800
Arabian Haloumi Burger (V D G) Halloumi Pattie, Tomato, Harissa Hummus, zatar tempura	5.300
• All our burgers are served with French fries or green salad	

LIGHT MEAL

Chipotle Lime Chicken Quesadilla (D G) (Signature) Cheddar and Monterey Jack cheese, sour cream and fresh salsa	7.400
Smoked Beef Brisket Bao (G) (Signature) 12 hrs braised beef brisket, dynamite sauce, togarashi French fries	9.000
Fish and Chips (G) Ginger ale battered Atlantic cod, tartar sauce, garlic aioli and French fries	7.500
BBQ Chicken Flatbread (D G) (New) Grilled chicken, onion, mozzarella cheese, veal bacon, cilantro and BBQ sauce	7.400
Mini Mezze Platter (V N G) Hummus, tabbouleh, fattoush, vine leaves and spinach fatayer	7.900

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you. Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

> V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol If you have a food allergy or intolerance, please inform your server upon placing your order All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT

DESSERT

Chocolate Crème Brulee (V N D) Crispy caramelized sugar, mini macaroon, zaatar ganache	4.200
Sour Cheese Cake (V D G) Signature Baked cheese cake, mix berry coulis, chocolate crumble	4.200
Ice Cream (V D G) Served with berries and mini cornetto	3.200
\mathbf{X} (1) $(\mathbf{X} \mathbf{D}) + (\mathbf{O}) = 1 + (\mathbf{X} \mathbf{D}) + \mathbf{X}$ (1) $(\mathbf{X} \mathbf{D})$	

 $\label{eq:Vanilla} \begin{array}{l} (V \ D) \ | \ Chocolate \ (V \ D) \ | \ Mango \ sorbet \ (V) \\ Lemon \ Mint \ Sorbet \ (V) \ | \ Mixed \ berry \ sorbet \ (V) \ | \ Rose \ halgoum \ (V \ D) \end{array}$

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you. Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

> V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol If you have a food allergy or intolerance, please inform your server upon placing your order All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT

CLASSIC COCKTAIL

Aperol Spritz Classic ultra-refreshing Italian Aperitivo looks like golden orange sunset! Simple union of sweet bitterness and refreshing bubbles	7.400
Gin Basil Smash Just a Gin, Basil and touch of passion fruit with Cayenne pepper. "Better too much, than not enough basil in this drink"	5.800
Mojito Rum sweetened with organic sugar and also refreshed by fresh mint fresh lime and soda water	5.800
Margarita The national cocktail from Mexico prepared with Tequila, orange liqueur and freshly squeezed lime juice	5.500
Mint Julep The soul of the south bourbon served frosted, sweetened with organic sugar and married with fresh mint	5.800
Moscow Mule What can be better than this? Chilled and refreshing Vodka based long drink with spice provided by ginger & lime	5.800

ELEMENTS SIGNATURE COCKTAIL

Miami Vibes6.500Very unique and simple creation to mix two famous drinks together-Berry Daiquiri and Pina Colada! Enjoy your delicious Daiquiri-Colada in one glass!	
Espresso Bongo Tiki cocktails are always worthy of special attention. An amazing long and tropical cocktail based on Dark Rum with fruity-coffee extension	6.900
LOS A love on sale cocktail, to be exact vodka and gin with fruitful flavour hint with fresh passion-fruit & cranberry juice	6.500
Apple Candy You will get a light, bubbly, and exhilarant cocktail based on Vodka with apple and cinnamon collaboration. Yummy combination just to chill yourself and enjoy.	6.500

ELEMENTS SOBER

The Sober Mojito Caribbean syrup, organic cane sugar, fresh lime and fresh topped up with Cuba libre	4.400
The Ipanema Passion fruit combined with ginger ale organic cane sugar and fresh lime	4.400
Elements Colada Our vision of the famous virgin pina colada, pineapple juice, passion fruit and coconut milk	4.400
Apple Sober Candy Apple and cinnamon mix with a touch of bubbly in the end. Perfect drink at any time of day!	4.400
Elements Granita Fresh pomegranate juice with orange and tonic! Bet you will like it!	4.400

SELECTION OF WINE

WHITE WINE

770 Miles, California	<i>Glass</i> 4.200
Chardonnay	<i>Bottle</i> 21.000
Obikwa, South Africa	<i>Glass</i> 4.100
Chardonnay	<i>Bottle</i> 20.000
Varietals Calvet, France	<i>Glass</i> 4.800
Sauvignon Blanc	<i>Bottle</i> 24.000
Giorgio Gianni, Italy	<i>Glass</i> 5.300
Pinot Grigio	<i>Bottle</i> 22.000

RED WINE

Just Merlot, USA	<i>Glass</i> 4.000
Merlot	<i>Bottle</i> 19.000
J.P Chenet, France Merlot	Bottle 29.000
770 Miles Zinfandel, USA	<i>Glass</i> 5.200
Zinfandel	<i>Bottle</i> 23.000
770 Miles, California	<i>Glass</i> 4.900
Cabernet Sauvignon	<i>Bottle</i> 24.500
Obikwa, South Africa	<i>Glass</i> 4.400
Merlot	<i>Bottle</i> 20.000
Obikwa, South Africa	<i>Glass</i> 4.400
Shiraz	<i>Bottle</i> 24.000
Sierra Grande, Chile	<i>Glass</i> 5.300
Pinot Noir	<i>Bottle</i> 23.100
ROSE WINE	
770 Miles Rose Zinfandel, USA	<i>Glass</i> 4.200
Zinfandel	<i>Bottle</i> 22.000
Mateus Rose 750 ml	Bottle 32.000
Mateus Rose 1.5 ltr	<i>Bottle</i> 60.000
CHAMPAGNE & SPARKLING WINE	
Voga, Italy	<i>Glass</i> 5.800
Prosecco	<i>Bottle</i> 26.200
Charles de Laroche, France Brut	Bottle 104.800

Moet & Chandon, NV, France Brut Imperial

BEER

Carling

Bottled BeerHeineken / Amstel LightCorona / PeroniHoegaarden / BudweiserClaroDraught BeerHeineken / Staropramen / Stella ArtoisFull 5.350Bitburger / Amstel Light

Full5.350Half3.500Full5.000Half3.500

Bottle 230.500

4.500

4.800

4.300

4.200

Half 3.500

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you. Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

All prices are inclusive of 10% service charge, 5% Govt. levy and 10% VAT

BEVERAGE MENU

APERITIF

Amaro Ramazotti	4.200
Aperol	4.200
Campari	4.200
Framboise	4.200
Grappa	4.500
Limoncello	4.400
Martini Bianco	4.200
Martini Extra Dry	4.200
Martini Rosso	4.200
Peach Schnapps	4.500
St. Germain	4.200
Skinnos	4.800
Ouzo	4.200

COGNAC

Beehive	4.200
Courviosier VS	6.100
Hennesy VS	5.700
Hennesy XO	29.000
Remy Martin VSOP	10.100
Remy Martin XO	35.700
Torres 10 years	4.800

RUM

Bacardi 8 years	8.000
Bacardi Superior White	4.800
Cachaca	3.700
Capt. Morgan Spice	4.200
Capt.Morgan Dark Rum	4.800
Havana Anejo 3 yrs	4.800
Havana Anejo 7yrs	6.500
Gosling 151	7.000
J bally Vinatage	8.000
Old Nick Rum	4.000
Plantation 3 years	4.200
Plantation 5 star	5.300
Zacapa	14.700
Zacapa XO	30.400

BLENDED WHISKEY

Johnnie Walker Red Label Johnnie Walker Black Label Johnnie Walker Double Black Johnnie Walker Gold Label Johnnie Walker Blue Label Johnnie Walker Platinum 18 Yrs Johnnie Walker Swing Monkey Shoulders Royal Salute 21 yrs Royal Salute 21 yrs Dewars White Label Chivas 12 yrs Chivas 18 yrs Chivas Extra Chivas ULTIS	$\begin{array}{c} 4.900\\ 7.400\\ 7.900\\ 9.500\\ 36.700\\ 23.000\\ 12.000\\ 5.800\\ 22.700\\ 36.500\\ 4.900\\ 7.900\\ 10.700\\ 7.000\\ 30.000\end{array}$
Haig Club	7.900
IRISH WHISKEY	
Jameson	4.800
BOURBON WHISKEY	
Jimbeam Four Roses John Lee	5.300 4.800 4.200
TENNESSE WHISKEY	
Jack Daniels Honey Jack Daniels	5.800 7.100
RYE WHISKEY	
Bulleit 95 Rye	6.300
SINGLE MALT WHISKEY	
Glen Moray Sherry Cask Glen Moray Chardonnay Glen Moray Peated Finish Glen Moray Port Cask Glenmorangie 10 yrs Macallan 12 yrs	$\begin{array}{c} 4.400 \\ 4.400 \\ 4.400 \\ 4.200 \\ 6.900 \\ 12.600 \end{array}$

GIN

Beefeater	4.000
Botanist	4.800
Bombay Saphire	5.100
Citadelle	4.200
Chase Rhubarb & Apple	6.400
Chase Grapefruit & Pomelo	6.000
Gin mare	6.300
Gordon Dry Gin	4.800
Hendricks	6.300
Tanqueray	5.100
Tanqueray 10	6.300
Whitley Neil Blood Orange	4.600

TEQUILLA

El Charo silver	4.100
Jose Cuervo Gold	5.300
Jose Cuervo Silver	4.900
Patron Silver Teq	10.000
Patron XO	9.200
Pepe Lopez White	4.800
Pepe Lopez Gold	5.400

VODKA

Absolut	4.800
Absolut vanilla	4.800
Belvedere	9.800
Dragon Vodka	6.300
Grey Goose	9.800
Skol	4.000
Sky Vodka	6.900
Smirnoff Red	4.800
Tito's	4.300

LIQUEUR

Amaretto	4.500
Baileys Cream	4.700
Drambuie	4.500
Fireball	5.700
Frangelico	5.200
Grand marnier	5.100
Jagermiester	5.000
Kahlua	4.500
Malibu	4.700
Marachino	3.200
Sambuca	4.500
Southern Comfort	4.700

SHOOTERS

B52	6.200
Kamikaze	6.500
Brain Damage	6.200
Jager Boom	6.500

PORT & SHERRY

Warres Ruby Port	7.400
Tio Pepe	4.200

COCKTAILS

Americano	6.300
Apple Candy	6.500
Aperol Spritz	7.400
Amaretto Sour	6.300
Almond Old fashioned	6.300
Around The World	7.600
Black Russian	5.900
Bloody Mary	7.400
Bullfrog	8.500
Caipirinha	5.500
Cosmopolitan	5.500
Cuba Libre	5.500
Daiquiri	5.500
Dirty Martini	5.500
Espresso Martini	6.300
Gin Martini	6.300
God Father	5.500
John Collins	6.500
Long Island Ice Tea	8.500
Mai Tai	6.100
Manhattan	5.500
Margarita	5.500
Negroni	5.800
Old Fashioned	5.500
Pinacolada	7.400
Screw Driver	6.300
Sex on the Beach	5.700
Tequilla Sunrise	5.500
Tom Collins	6.300
Vodka Martini	5.300
Whiskey Sour	5.500
White Russian	5.800
Aperol Spritz	7.400
Gin Basil Smash	5.800
Mojito	5.800
Margarita	5.500
Mint Julep	5.800
Moscow Mule	5.800

SOFT DRINK

Soft Drink Coke / Diet Coke / Sprite / Fanta / Soda / Tonic		2.600
Energy Drink Red Bull		4.000
JUICE AND WATER		
Fresh Juices Orange / Pineapple / Carrot / Lemon with Mint		3.800
Chilled Juices Apple / Tomato / Cranberry		3.200
Water Aqua Panna Perrier	(L) 3.600 (L) 3.600	(S) 2.500 (S) 2.500

SHISHA

REGULAR

Grape	6.300
Mint	6.300
Grape Mint	6.300
Lemon Mint	6.300
Strawberry	6.300
Watermelon	6.300
Blueberry	6.300
Mango	6.300
Double Apple	8.200

FRESH

Orange	8.200
Apple	8.200
Pineapple	8.200