



100
elements

100 ELEMENTS DINING ROOM MENU #1

AMUSE

APPETIZERS

Cauliflower Velouté (French, Vegan & GF)

Crispy Chickpea Tuile, Truffle Oil & Chives

Tostaditas de Carnitas (Mexican, GF)

Slow-Braised Pork, Avocado Crema, Pickled Red Onions & Salsa Verde

Arancini al Ragù (Italian)

Tomato Sugo, Mozzarella & Basil Oil

ENTRÉES

Chicken Teriyaki Donburi - \$45 (Japanese, GF)

Sautéed Enoki Mushrooms & Snap Peas, Pickled Daikon

Za'atar Crusted Halibut - \$55 (Middle Eastern, GF)

Preserved Lemon Beurre Blanc, Crispy Chickpeas & Cucumber Ribbons

Pan-Seared Pork Tenderloin - \$45 (French, GF)

Celeriac Purée, Pickled Apples & Cider Velouté

Beef Short Ribs Birria - \$55 (Mexican)

Spicy Black Beans & Guinness Sauce

Lentil & Eggplant Kofta - \$40 (Middle Eastern, Vegan & GF)

Quinoa, Charred Peppers & Lemon-Tahini Drizzle

Seasonal Vegetables & Starch of the Day

DESSERTS

Tarte au Citron Vert (French)

Pâte Sucrée, Lime Curd & Brûléed Meringue

Honey Cake (Russian)

Honey Anglaise, Orange Gel & Honeycomb

Mango Rice Pudding (Thai, Vegan & GF)

Sesame Brittle & Coconut Foam



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