



100
elements

100 ELEMENTS DINING ROOM MENU #2

AMUSE

APPETIZERS

Gravlax Plate (Scandinavian)

Dill-Cured Salmon, Mustard-Dill Sauce, Rye Crisps & Pickled Cucumber

Daikon, Carrot & Wakame Salad (Japanese, Vegan & GF)

Crispy Shallots & Sesame-Soy Vinaigrette

Mini Falafels (Middle Eastern, Vegan & GF)

Pickled Turnip & Cucumber, Creamy Tahini Sauce

ENTRÉES

Coq au Vin Blanc - \$45 (French)

Celeriac Purée, Roasted Butternut Squash & Caramelized Pearl Onions

Miso-Glazed Cod - \$55 (Japanese, GF)

Sautéed Shiitake Mushrooms & Baby Bok Choy

Braised Pork Belly - \$45 (Chinese)

Sautéed Bok Choy, Charred Napa Cabbage & Scallions

Beef & Lamb Kofta - \$55 (Middle Eastern)

Herbed Bulgur, Grilled Eggplant, Garlic Hummus & Yogurt-Tahini Drizzle

Chana Masala - \$40 (Indian, Vegan & GF)

Saffron Rice, Roasted Cauliflower & Coconut Yogurt

Seasonal Vegetables & Starch of the Day

DESSERTS

Dulce de Leche Alfajores Torte (Argentinian)

Chocolate Crèmeux, Cocoa Nib Soil & Vanilla Bean Ice Cream

Ricotta & Honey Mousse (Italian)

Sablé Crumble, Candied Citrus Peel & Pear Crisps

Coconut & Mango Panna Cotta (Asian, Vegan & GF)

Toasted Coconut Shards, Mango Gel & Seasonal Fruit



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