



Adrian Chan
Chef de Cuisine

Helming the culinary kitchens of Ash & Elm, renowned for its three theatres – Charcuterie & Cheese Room, Wood-Fired Oven, and the Charcoal-Grill Kitchen, he believes that each dish should be a perfect harmony of flavours while keeping true to the taste of its ingredients.

CHARCUTERIE & CHEESE

- ASH & ELM PLATTER** **P** 28 (small) / 48 (large)
Veal Pastrami, Truffle Salami, Air-Dried Rolled Pork Belly, Cold-Roasted Beef and Pressé de Foie Gras with Smoked Duck
- CHEESE PLATTER** **N D G** 30
Selection of Four Cheeses with Crackers and Jam

STARTERS & SALADS

- DUCK RILLETTE "TARTE TATIN"** **D P** 30
Onion Marmalade, Foie Gras, Yellow Frisée and Citrus Vinaigrette
- BLUE SWIMMER CRAB CAKE** **D G** 25
Tartar Sauce
- FRESHLY SHUCKED OYSTERS** (1/2 dozen) 36
- CLASSIC CAESAR** **D G P** 22
With Grilled French Free-Range Yellow Chicken Breast 25
With Teppanyaki-Grilled Shrimps 28
- BEETROOT SALAD** **N D V** 24
Buffalo Mozzarella Espuma, Pickled Onions, Green Pesto, Pistachios, Cranberries, Blackcurrant
- BABY SPINACH SALAD** **N D V** 15
Beetroot, Feta Cheese, Button Mushrooms, Pine Nuts and Honey Mustard Dressing
- QUINOA SALAD** **V** 15
Feva Beans, Sugar Peas, French Beans, Tomatoes, Coriander and Citrus Dressing

SOUPS

- BOSTON LOBSTER BISQUE** **D A** 23
X.O. Cognac, Coral Cream
- MUSHROOM VELOUTÉ** **D G V** 20
Truffle Chantilly, Croutons

SIDES

- TRUFFLE MASHED POTATOES** **D V** 12
- FRENCH FRIES** **V** 10
- SAUTÉED MUSHROOMS** **D V** 10
- GREEN ASPARAGUS (STEAMED/GRILLED)** **V** 12
- SEASONAL VEGETABLES PERSILLADE** **D V** 10

WOOD-FIRED OVEN PIZZAS

- PUMPKIN AND BACON** **D G P** 22
Sage, Mascarpone and Parmigiano-Reggiano
- PROSCIUTTO AND ARUGULA** **D G P** 26
Mushrooms, Cherry Tomatoes, Mozzarella di Bufala and Parmesan
- GOAT CHEESE AND HONEY** **D G V** 26
Saint Maure, Mozzarella di Bufala, Sage and Honey
- TRUFFLE SALAMI** **D G P** 26
Truffle Salami, Mozzarella di Bufala, Oregano and Vine-Ripened Tomato Sauce
- HICKORY BBQ CHICKEN** **D G** 26
Chicken Breast, Roasted Onions, Bell Peppers, Mozzarella di Bufala and Parmesan
- SHRIMPS, SPINACH AND CHILLI** **D G** 26
Shrimps, Spinach, Chilli, Mozzarella di Bufala, Jalapenos and Vine-Ripened Tomato Sauce
- GARDEN VEGETABLE** **D G V** 24
Artichokes, Mushrooms, Olives, Bell Peppers, Tomatoes, Onions, Oregano, Mozzarella di Bufala and Vine-Ripened Tomato Sauce
- CLASSIC MARGHERITA** **D G V** 22
Cherry Tomatoes, Mozzarella di Bufala, Basil, Oregano and Vine-Ripened Tomato Sauce

*Our Pizzas are handcrafted on a sourdough base.
Gluten-free option is available upon request.*

FROM THE PAN

- SEAFOOD LINGUINI** **D A G** 34
Scallops, Prawns, Squid, Clams and Crustacean Sauce
- PUMPKIN RISOTTO** **D A V** 22
Pumpkin Puree, Roasted Pumpkin, Parmesan Tuile
- SOUS VIDE FRENCH FREE-RANGE YELLOW CHICKEN BREAST** **D** 32
Celeriac Mousseline, Sauteed Edamame Beans and Corn, Pepper Coulis Reduction
- NORWEGIAN SALMON FILLET** **D** 38
Cauliflower Puree, Grilled Endives, Balsamic Reduction
- BLACK COD FILLET À LA PLANCHA** **D A G** 48
Saffron Pearl Couscous, Clams, Shrimps, Squid
- PAN-SEARED HOKKAIDO SCALLOPS** **D A G** 39
Cauliflower, Capers, Croutons and Brown Butter Sauce
- HAND-CUT WAGYU BEEF BURGER** **D G** 39
Comté Cheese, Home-made Coleslaw, French Fries

CHARCOAL GRILL

- TOMAHAWK** (1kg, serves 2-4) **D** 188
350-Day Grain-Fed Australian Wagyu Beef MB4
(Waiting time of 30 minutes)
- TENDERLOIN** (200g) **D** 58
Hormone/Antibiotic-Free Grass-Fed Australian Black Angus Beef
- RIBEYE STEAK** (300g) **D** 58
120-Day Grain-Fed Australian Black Angus Beef
- NEW YORK STRIPLOIN** (250g) **D** 58
100-Day Corn-Fed USDA Prime Beef
- AUSTRALIAN LAMB SADDLE** (250g) **D** 58
Grass-fed from Western Australia
- SLOW-GRILLED IBÉRICO PORK CHOP** (200g) **D P** 39
From Salamanca, Spain
- ENHANCE YOUR SELECTION WITH SEARED FOIE GRAS** 25
Choice of Sauce: *Béarnaise* **D A V**
Peppercorn **D A**
Natural Jus **D**

DESSERTS

- 72% SINGLE ORIGIN VENEZUELA SOUFFLÉ** **D G** 22
Chocolate Ice Cream, Vanilla Sauce, Peach and Strawberry Compote
(Waiting time of 30 minutes)
- SALTY CHOCOLATE RUM-RAISIN** **N D A G** 18
Li Chu 64% Chocolate, Sea Salt Caramel, Rum-Infused Raisin, Cocoa Nib Ice Cream
- FOREST FRUIT PAVLOVA** **N D** 16
Lemon Curd, Raspberry Emulsion
- DECONSTRUCTED TIRAMISU** **D A G** 16
Mascarpone Espuma, Sponge Fingers with Coffee Kahlua, Coffee Jelly and Espresso Ice Cream
- VANILLA CRÈME BRÛLÉE** **N D G** 16
Clementine, Sudachi Sherbet
- BANANA TARTE TATIN** **D G V** 16
Coconut Sherbet, Passion Fruit Espuma
- SEASONAL FRUIT PLATTER** **V** 14
Calamansi Jello, Passionfruit Sherbet
- HOMEMADE ICE CREAM AND SORBET** **N D G V**
Single 6
Double 10
Triple 14
Please speak with our service team for more information on available flavours.