



FROM OUR WOOD FIRED OVEN

Specially imported from Western Australia, Ash & Elm uses Jarrah hardwood as a staple for our wood fired oven, which imparts a smoky and flavourful aroma to our dishes.

APPETIZER

Golden Cauliflower Florets   10
Chardonnay Cream Sauce, 36 Month Aged Parmesan, Mozzarella di Bufala


Smokey Copper Pot  30
Spanish Octopus, Squid Ink Saffron Fumet, Piquillo Peppers, Hay

The Ring of Cheese    50
Braided Bread, Baked Camembert with Honeycomb & Sea Salt, Truffle Paste, Harissa, Tapenade
Sharing for 4 pax

THE FLATBREAD




German Pork Knuckle    28
Homemade BBQ Sauce, Sun-dried Tomatoes, Red Cabbage Sauerkraut, Mozzarella di Bufala, Aioli



Wild Forest Mushroom & Truffle    26
Brie de Meaux, Vine-Ripened Tomato Sauce, Arugula, Pate de Truffle, Trumpet Mushrooms

Seven Spice Moroccan Lamb   28
Roasted Peanut Sauce, Olives, Sun-dried Tomatoes, Mozzarella di Bufala, Red Onions, Cilantro

Alsace Flammekueche 28
Smoked Bacon, White Onions, Crème Fraîche, Nutmeg, Mozzarella di Bufala

PIZZA

Garden Vegetable    20
Artichokes, Mushrooms, Olives, Bell Peppers, Tomatoes, Onions, Oregano, Mozzarella di Bufala and Vine-Ripened Tomato Sauce










Hickory BBQ Chicken   22
Chicken Breast, Roasted Onions, Bell Peppers, Mozzarella di Bufala and Parmesan

MEAT




Served with Vine-Ripened Tomatoes, Confit Garlic and Roasted Pepper, Tarragon Mustard, Pommery Grain Mustard, Dijon Mustard

Tripple Tomahawk
Australian Angus
1 Rib, 1.5kg serves 2 180
3 Ribs, 5kg serves 5 (*One day advance pre-order is required*) 480



Batalle-Spanish Duroc White Pork Rack
1kg serves 2 78
3kg serves 5 (*One day advance pre-order is required*) 200

Choice of Sauce
Natural Jus   
Black Peppercorn   
Béarnaise   

SWEETS

Burnt Cheese Cake    22
Wood Fired Burnt Cheese Cake, Popping Candy, Grapefruit Orange Sherbet

CHEESE

The Cheese Selection    
Gorgonzola (Italy), Brie de Meaux (France), Farmer's Cheddar (UK), Sainte Maure de Touraine (France), Tete de Moine AOC (Swiss), Morbier AOP (France), Parmigiano Reggiano (Italy)
24 (3 Cheeses) | 35 (5 Cheeses)

TAPAS

Gem of the Sea 32
Freshly-Shucked Fine de Claire Oysters ½ Dozen, Ponzu Dressing, Mignonette, Lime

Tataki Yellow Fin Tuna   23
Avocado Mousse, Cucumber Mint Granita, Chilli Dust

Quail Breast    20
Polenta, Cassis Puree, Spiced Jus


Patatas Bravas    18
Golden Potato, Bravas Sauce, Chives, Garlic

Gambas al Ajillo   26
Garlic, Olive Oil, Chilli

Umami Watermelon Vegetarian  20
Quinoa Barley Salad, Rind Kimchi, Smoked Pimento, Viking Salt

SWEETS

Smoked Aces    18
Cream Caramel, Ginger Syrup, Kalamansi Gel, Lemon Grass Espuma

Flaming Strawberry    22
Strawberry Shortcake, Japanese Cotton Sponge, Madagascar Vanilla Mousse, Strawberry Sherbet, Pink Champagne Jelly

 Contains Nuts  Contains Dairy  Contains Gluten  Contains Pork  Contains Alcohol  Vegetarian

All prices are subject to 10% service charge and prevailing government taxes.

Available for Dinner from Monday to Sunday 6pm to 10pm & on Weekends for Lunch 12noon to 2.30pm