

Welcome to the House















Parisian romance, the EL&N way - Discover our limited Valentine's collection




Breakfast & Brunch Lunch & Dinner Desserts & Cakes Drinks

Lunch & Dinner







For the Table

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|---|---|------|---|--|------|
|  | Burrata
Creamy burrata paired with vibrant pesto sauce, a drizzle of rich glazed balsamic, fresh basil, and a touch of chili and green oil for a perfect finish and topped with with a zest of frozen tomato | \$21 |  | Beetroot Carpaccio
Earthy red beetroot and golden beetroot tossed with feta crumbs, crushed pistachios, tangy balsamic, sweet pomegranate seeds, crispy shallots, and fennel, all dressed in lemon oil | \$9 |
|  | Truffle & Wild Mushroom Arancini
Crispy risotto rice ball filled with mozzarella, set on a bed of creamy béchamel infused with truffle oil and truffle paste, and topped with tender grilled oyster mushrooms | \$14 |  | Spicy Tuna Tartare
Fried rice cake topped with smooth avocado purée, Yellowfin tuna with sesame dressing, spicy mayo, garnished with crispy onions and furikake | \$11 |
|  | Crispy Salt & Pepper Calamari
Lightly crispy calamari tossed with fresh chili and spring onions, paired with a smooth, citrusy yuzu mayo for a bright and creamy finish | \$17 |  | House Wagyu Sliders
Buttery brioche bun filled with our signature house sauce, pickles, melted American cheese, and topped with golden crispy chips | \$20 |
|  | Corn Ribs
Crispy deep-fried corn ribs glazed in a bold buffalo-sriracha sauce, served with smooth sriracha mayo and finished with aromatic furikake seasoning | \$12 |  | Dynamite Shrimps
Crispy golden shrimp tossed in our signature creamy dynamite sauce, balancing sweet, spicy, and tangy notes. Finished with a hint of freshness for a bold, addictive bite in every mouthful | \$15 |
|  | Falafel
Golden falafel made from fresh chickpeas and herbs, crispy outside and tender inside, accompanied with a tahini sauce | \$10 |  | Hummus Dip
Creamy hummus served three ways: original, beetroot, and our special guacamole hummus, accompanied by crackers | \$10 |
|  | Lobster Roll
Lobster roll with a mix of tender lobster and shrimp chunks tossed in zesty lemon mayo with fresh chives. Served in a soft buttery brioche bun for a rich yet refreshing bite | \$22 |  | Beef Skewers
Two juicy skewers marinated in our secret sauce served with our delicious BBQ glaze | \$15 |

Salads

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|---|--|------|---|--|------|
|  | Caesar Salad
Grilled chicken with baby gem lettuce, cherry tomatoes, parmesan & sesame crisp bread, tossed in Caesar dressing | \$18 |  | Grilled Corn Salad
Smoky grilled corn and creamy avocado tossed with peppery rocket or frisée, crumbled feta, fresh chili, and crisp radish, lightly dressed in a bright, refreshing vinaigrette | \$18 |
|  | Fried Goat Cheese Salad
Mixed mesclun lettuce, crisp radish, crunchy pistachios, and sundried tomatoes, all tossed in a vibrant orange balsamic dressing and topped with golden, crispy goat cheese | \$17 |  | Kale Salad
Fresh kale salad tossed in balsamic dressing with pomegranate seeds, quinoa seeds, walnuts, Parmesan, and fresh sweet strawberries | \$18 |
|  | Baby Gem & Blue Cheese
Crisp baby gem lettuce tossed in a rich, creamy blue cheese dressing with juicy cherry tomatoes and crunchy walnuts, finished with a delicate drizzle of honey for a perfect sweet-savory balance | \$18 | | | |




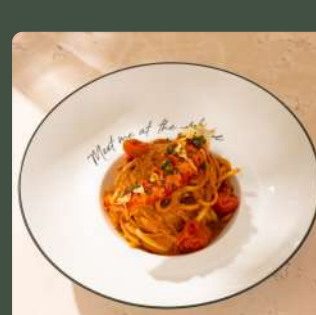

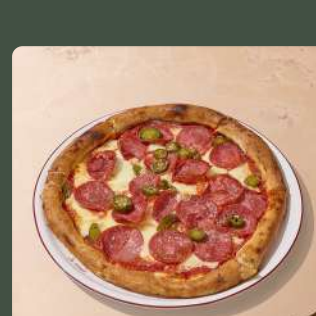



Mains & Grills

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|---|--|------|---|--|------|
|  | Chicken Milanese
Chicken with salted caper butter, served with crispy triple-cooked fries and a refreshing house salad and a lemon on the side topped with shredded parmesan | \$22 |  | MBS Wagyu Steak Filet
Wagyu MBS served with roasted baby potatoes, broccolini, and green beans, drizzled with our signature herb sauce | \$56 |
|  | Beef Stroganoff
Tender slices of beef simmered in a rich, creamy Stroganoff sauce, served alongside fluffy white rice for a comforting, hearty meal | \$21 |  | Steak & Fries
Juicy steak with golden fries and creamy special sauce | \$32 |
|  | Seabass
Delicate, pan-seared seabass served with a fresh, vibrant vierge sauce, accompanied by aromatic saffron-infused rice | \$30 |  | Baby Chicken
Tender, boneless chicken marinated in zesty lemon sauce, grilled to perfection and wrapped in soft tortilla bread, served with a side of creamy garlic mayo | \$29 |

Burgers & Sandwiches

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|  | Club Sandwich
Toasted sourdough, roasted chicken, turkey ham, tomato, lettuce, cheese and a fried egg. Served with our golden triple-cooked fries | \$18 |  | Croque Monsieur
Toasted sourdough layered with creamy béchamel sauce, fried egg, turkey ham, and Gruyère cheese, served with triple-cooked fries | \$17 |
|  | Wagyu Katsu Sando
Tender Wagyu beef on pillow milk bread with Kewpie mayo and sweet teriyaki sauce served with our signature herb sauce
+ Add triple cooked fries / \$6 | \$28 |  | Chicken Katsu Sando
Crispy panko chicken on soft milk bread with Kewpie mayo, teriyaki glaze
+ Add triple cooked fries / \$6 | \$15 |
|  | Buttermilk Chicken Burger
Pickled slaw, crunchy cucumber pickles, spicy mayo, melted cheddar, soft brioche bun, and a dash of spicy furikake served with our crispy golden fries | \$18 |  | Wagyu Beef Burger
Two juicy Wagyu smash patties in a brioche bun with our house sauce, pickles, melted American cheese, and crunchy triple cooked fries | \$24 |
|  | Mushroom Smash Burger
MBS Wagyu mushroom burger with American cheese, House secret sauce, toasted brioche bun, and wild mushroom dip | \$24 |  | Steak Tataki Sandwich
Juicy beef tataki, melted cheddar, sautéed mushrooms, and sesame seeds, served with a rich savory sauce and a side of crispy fries | \$18 |
|  | Chicken Caesar Sandwich
Sandwich made with tender chicken, crisp lettuce, shaved Parmesan, and our signature secret sauce, served in freshly baked bread served with a side of crispy golden fries | \$18 | | | |

Pastas & Pizza

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|  | Wild Mushroom Risotto
Mixed wild mushrooms & mascarpone, topped with grilled king oyster mushrooms, rich truffle paste & a drizzle of olive oil | \$18 |  | Spicy Nduja & Burrata Rigatoni
Rigatoni tossed in a rich, spicy tomato and Nduja cream sauce, crowned with luscious burrata, a drizzle of chili oil, semi-dried tomatoes, fresh basil, and shavings of Parmesan | \$20 |
|  | Chicken & Mushroom Rigatoni
Sautéed mushrooms tossed in linguine with a mushroom and chicken sauce, finished with shaved Parmesan and mushroom pangrattato | \$20 |  | Lobster Linguine
Delicate linguine with lobster, cherry tomato confit, chives, and rich yuzu butter, all coated in a luxurious lobster sauce | \$28 |
|  | Margherita
Tomato sauce, melted mozzarella, parmesan, and fresh basil leaves, finished with a drizzle of olive oil | \$20 |  | Hot Honey & Jalapeños
Tomato sauce, mozzarella, salami, pickled jalapeños, parmesan, and a drizzle of hot honey | \$22 |
|  | Quattro Formaggi
A rich blend of mozzarella, béchamel, Gorgonzola, Parmesan, and ricotta cheese, garnished with fresh chives | \$20 |  | Black Truffle Pizza
Truffle cream sauce, mixed mushrooms, truffle paste, and melted mozzarella cheese on a crispy crust | \$23 |
|  | Cacio E Pepe Rigatoni
Silky, house-made Cacio e Pepe sauce finished with shaved Parmesan and freshly cracked black pepper, delicately garnished with fresh basil leaves | \$18 |  | Mac & Cheese
Creamy macaroni baked in a silky béchamel, finished with a golden cheese top | \$15 |

Our Crispy Fries

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|  | Triple Cooked Chips
Golden triple-cooked fries—crunchy on the outside, fluffy on the inside | \$6 |  | Truffle Fries
Triple-cooked fries tossed in fragrant truffle paste, topped with grated Parmesan cheese | \$6 |
|  | Batata Harra Fries
Our satgata triple cooked fries tossed in our secret spice mix topped with sliced chilis | \$8 | | | |

Afternoon Tea Time

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|  | Afternoon Tea Time
Savor our signature afternoon tea time with freshly baked scones, tasty sandwiches, and indulgent sweet treats | \$40 |
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ALLERGENS: We cannot guarantee an allergen-free environment but will use our best endeavours to accommodate customers' dietary and allergen requirements. Please speak to a member of the team for assistance.

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