



Exceptional Dining



elfuegosg



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APPETISER

Hot

LOBSTER BISQUE

\$13

Sour Cream, Puffed Wild Rice, Croutons

GRILLED JAPANESE SQUID

\$28

Chilled Tagliolini Pasta, Truffle dressing

CRISPY CAMEMBERT CHEESE

\$20

*Breaded French Camembert, Orange & Baby Spinach Salad,
Pommery Mustard dressing*

SEARED HOKKAIDO SCALLOP

\$25

Roasted Cauliflower Veloute, Cauliflower Couscous

Cold

TORCHED BEEF TARTARE

\$18

Parmesan Crumb, Crispy Kale, Corn Salsa, Truffle dressing

LOBSTER A LA NICOISE

\$22

*Lobster, Baby Romaine Lettuce, French Bean, Boiled Egg, Cucumber,
Black Olives, Cherry Tomato, Shallot Ring, Anchovy, Pommery Mustard dressing*

GARDEN SALAD

\$10


Cherry Tomato, Black Olives, Silver Onions, Feta Cheese, Balsamic Vinaigrette

SAKOSHI BAY OYSTER (3PCS)

\$18

Freshly shucked, Ginger & Lemon Granita



 Vegetarian-friendly

All prices are subjected to 10% service charge and prevailing GST, where applicable





MAIN COURSE



PAN-ROASTED HALIBUT FILLET \$28

Kale Stew, Puffed Wild Rice, Crispy Parmesan, Light Mussel broth

SEARED FAROE ISLANDS KING SALMON \$30

Cauliflower, King Brown Mushroom, Beurre Blanc

PAN-ROASTED BLACK COD \$32

Potato & Creamed Leek, Beurre Blanc

SLOW-COOKED U.S. BEEF SHORT RIBS \$34

Seasonal Vegetables, Potato Puree, Natural Jus

SPANISH BABY LAMB RIBS \$34

Warmed Potato & Spinach Salad, Dukkah Spice, Veal Jus

AUSTRALIAN PREMIUM PASTURE-FED ANGUS RIBEYE (250G*) \$34

Asparagus, Roasted Potato, Baby Red Onion, Veal Jus

SOUS VIDE CHICKEN SUPREME \$26

Mushroom, Potato Puree, Onion Crumble, Supreme sauce

HONEY GLAZED DUCK BREAST \$26

Grilled Spring Onion, Cucumber, Broccolini, Caramelised Onion sauce

LOBSTER TAGLIOLINI \$28

Sauteed Lobster, Spicy Fragrance Oil

TAGLIATELLE PORCINI MUSHROOM  \$26

Tagliatelle, Porcini Mushroom Ragout, Puffed Wild Rice, Crispy Padano Cheese



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WOODFIRED PIZZA

ARAGOSTA

\$36

Lobster, Avocado, Shallot, Tomato, Trout Roe, Lettuce, Cucumber

SALMONE

\$26

Faroe Islands King Salmon, Leek, Mushroom, Green Onion, Furikake

MANZO

\$24


Angus Ribeye, Padron Peppers, Kale, Onion, Leek

VERDURE

\$22

Brussel Sprouts, Broccolini, Padron Peppers, Shallot, Tomato, Baby Corn, Crispy Kale



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SHARING

BOSTON LOBSTER THERMIDOR	\$70
<i>French Classic - Button Mushroom, Cheese, baked till golden brown</i>	
BOSTON LOBSTER & SEAFOOD BOUILLABAISSSE	\$68
<i>Provençal Seafood Stew, served with Sourdough</i>	
SEAFOOD PABELLA	\$45
<i>Short-grained Rice cooked in flavorful Seafood Broth with Saffron and assorted Seafood</i>	
SLOW-ROASTED SPATCHCOCK CHICKEN (1.4KG*)	\$38
<i>Roasted Whole Spring Chicken</i>	
NEW ZEALAND LAMB RUMP (500G*)	\$46
<i>Warmed Potato & Spinach Salad, Harissa Paste, Natural Jus</i>	
AUSTRALIAN SMOKED BEEF SHORT RIBS (1.3KG*)	\$108
<i>12-Hour Slow-Cooked, Herbs-Marinated</i>	
MACKA'S 200 DAYS AUSTRALIAN PURE ANGUS TOMAHAWK (FROM 1KG - 1.8KG*)	\$16/100gm
<i>Premium Grain-fed, Herbs-Marinated</i>	

SIDES

BROCCOLINI WITH GRANA PADANO 	\$14
ASPARAGUS WITH KING BROWN MUSHROOM 	\$14
STEAK FRIES 	\$10
SHORTBREAD 	\$8
SOURDOUGH 	\$8



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DESSERT

BREAD & BUTTER PUDDING

\$13

with Vanilla Bean Ice Cream

CHOCOLATE ROYAL TART

\$17

Homemade Dark Chocolate Tart

BURNT CHEESE CAKE

\$14

Burnt Basque Cheese Cake

*ICE CREAM SUNDAE (TRIPLE SCOOP)

\$13

with complimentary #toppings

*ICE CREAM SUNDAE (SINGLE SCOOP)

\$5

with complimentary 2 #toppings

**Choice of Vanilla Bean / Triple Chocolate/ Black Doris & Crème Fraiche*

#Complimentary toppings

- Chocolate Sauce
- Mini Marshmallow
- Chocolate Shavings
- Almond Crumble
- Kit Kat Crumble

**#Subject to availability*





ELFUEGO[®] SIGNATURES

\$9

A celebration of freshness, flavor, and creativity. Our Signatures are carefully crafted using only the finest fresh ingredients - vibrant, refreshing, and naturally uplifting. Perfectly balanced and bursting with character.

APPROSA

Fresh Lemon | Lychee | Rose | Ginger Ale

MAPRIA

Fresh Berries | Cranberry | Maple | Sparkling Soda

KASTURI

Fresh Calamansi | Apple | Elderflower | Sparkling Soda

CINNORA

Fresh Orange | Vanilla | Cinnamon | Sparkling Soda

AERATED MIX

\$6

Sparkling soda infusions crafted with a delicate blend of fruits, florals and herbs. Each is a vibrant fusion of nature's sweetness and aromatic elegance, perfect for a crisp, effervescent twist.

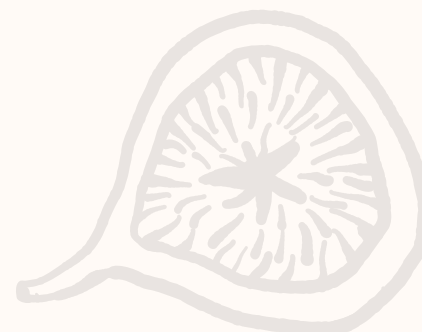
MANGO VANILLA SODA

ELDERFLOWER PEACH SODA

LAVENDER APPLE SODA

MAPLE ORANGE SODA

ROSE LYCHEE SODA





CLASSIC MOCKTAILS

Enjoy the reimagined non-alcoholic classics with bold flavors, sophisticated balance, and a refreshing finish.

MINTARA \$8

Lime | Mint | Ginger Ale

PALMORA \$8

Coconut | Pineapple | Gula Melaka

VELANOVA \$7

Vanilla | Lime | Cinnamon | Cola

TROPANADE \$7

Orange | Pineapple | Cranberry | Grenadine

COLIME \$8

Earl Grey | Lime | Cola

TWISTED TEA

\$8

Tradition meets innovation. Using premium brewed tea with fresh fruits, herbs, and subtle sweetness, enjoy the balanced aromas - shaken, stirred, and finished with a rich layer of citrus foam.

ZEST

Earl Grey Tea | Peach | Lavender

SERENE

Jasmine Green Tea | Grenadine | Lemon | Mint

TRANQUIL

Camomile Tea | Mango | Vanilla | Thyme

JUICE

\$5

APPLE

ORANGE

LIME

CRANBERRY

MANGO

PINEAPPLE

COCONUT WATER

SOFT DRINK

\$4

COKE

SPRITE

COKE ZERO

GINGER ALE

WATER

\$6

ACQUA PANNA STILL
MINERAL WATER (750ml)

S.PELLEGRINO SPARKLING
MINERAL WATER (750ml)

COFFEE

ESPRESSO

\$3

*BLACK

\$4

*#WHITE

\$5

*CHOCOLATE

\$7

*CAFFE MOCHA

\$7

**Iced Option +\$1*

#Add Vanilla/ Maple/ Caramel Syrup +\$1

TEA (Served in a pot)

\$6

ENGLISH BREAKFAST

JASMINE GREEN

LADY GREY®

LEMON & GINGER

PURE CHAMOMILE

PURE PEPPERMINT