

ALL-DAY BREAKFAST

CLASSIC ENGLISH BREAKFAST - VEG 410

Choice of bread (milk / multigrain), sautéed spinach with garlic, grilled mushrooms, baked beans, grilled tomatoes, potato wedges. Served with tea or coffee.

CLASSIC ENGLISH BREAKFAST - NONVEG 490

Choice of bread (milk / multigrain), eggs (omelette, scrambled or fried), chicken sausage, grilled tomatoes, baked beans, potato wedges. Served with tea or coffee.

[Add Bacon] + 120

EGGS BENEDICT 340

Poached eggs with hollandaise sauce, served on english muffin.

TURKISH EGGS 340

Poached eggs with garlic yogurt and chili butter.

PANCAKES 290

A fluffy stack served with maple syrup and butter.

FRENCH TOAST 290

Brioche with cinnamon and maple drizzle.

PASTA

BASIL PENNE PESTO 390

Penne tossed in fresh basil pesto with parmesan.

SPAGHETTI AGLIO OLIO 390

Spaghetti with garlic, olive oil, and chili flakes.

RAVIOLI 450

Ricotta & spinach ravioli in chef's sauce.

GNOCCHI 530

Pillowy italian dumplings in a truffle cream sauce.

TRUFFLE FETTUCCINE 530

Silken fettuccine pasta with parmesan and truffle oil.

[Add Bacon] + 120

SPAGHETTI BOLOGNESE 510

Spaghetti in a slow-cooked lamb sauce topped with parmesan.

ENTRÉES

CLASSIC FLORENTINE 390

A classic gratin-style baked dish with spinach and cheese.

MAC N' CHEESE 410

The classic comfort dish.

GREEK MOUSSAKA 390

A layered dish of eggplant, béchamel, and tomato.

[Add Chicken] + 120

ÉLOÏSE VOL-AU-VENT 590

Puff pastry filled with assorted mushrooms, truffle oil.

[Add Chicken] + 120

FISH N' CHIPS 590

Traditional English-style fish and chips with tartar sauce.

FISH IN LEMON BUTTER GARLIC SAUCE 590

Pan-seared fish with a lemon-butter-garlic sauce. Choice of rice or mashed potatoes, served with sautéed vegetables.

GRILLED PRAWNS IN LEMON CAPER SAUCE 650

Charred prawns with a lemon-caper butter. Choice of rice or mashed potatoes, served with sautéed vegetables.

CHICKEN STROGANOFF 490

Rich mushroom cream chicken, served with buttered herbed rice.

FLAME GRILLED CHICKEN 450

Flame grilled chicken in a mushroom sauce with herbs. Choice of rice or mashed potatoes, served with sautéed vegetables.

450

CHICKEN PARMIGIANA

Breaded chicken with tomato sauce and mozzarella, served on a bed of spaghetti.

LAMB CHOPS 690

Grilled lamb with herb jus. Choice of rice or mashed potatoes, served with sautéed vegetables.

FRAPPÉ

CAFE FRAPPÉ	280
NUTELLA FRAPPÉ	320
TIRAMISU FRAPPÉ	340
ÉLOÏSE FRAPPÉ	360

MOCKTAILS

PEPINO SPRITZ	260
YUZU ELDERFLOWER SPRITZ	260
WATERMELON BASIL SPRITZ	260
CLASSIC LEMONADE	240
PASSIONFRUIT PICANTE	280
JAVA PLUM LEMONADE	280

FRESH JUICES

WATERMELON	260
ORANGE	260
PINEAPPLE	260
ABC	280
GREEN JUICE	280

DESSERT MENU

CITRUS CRÈME BRÛLÉE	320
A twist of lemon zest in the classic crème brûlée.	
CRÈME D'OR	340
A baked farmer's cheese dessert with a delightful blend of textures.	
CRÈME D'LUNE	320
Tender coconut & white chocolate mousse in a milk chocolate shell.	
TIRAMISU	410
FRESH FRUIT GATEAUX	340
ROSE PISTACHIO TEA CAKE	210
LEMON HONEY TEA CAKE	210
WALNUT BROWNIE	210
ÉLOÏSE CHOCOLATE MOUSSE	490
A decadent mousse topped with olive and sea salt.	
WATERMELON FETA SANDWICH	320
CLASSIC NEWYORK CHEESECAKE	320
CHOICE OF TOPPING	
Blueberry	+40
Biscoff	+40

BASICS

STILL WATER	MRP
SPARKLING WATER	250
AERATED BEVERAGES	110
DIET AERATED BEVERAGES	120
GINGER ALE	150

PETITE PLATES

ROASTED BROCCOLI & ALMONDS	390
Charred broccoli with toasted almonds and parmesan.	
BROCCOLI QUINOA CAKES 	390
Pan-seared cakes served with tahini and sriracha sauce.	
BETROOT HUMMUS 	390
Served with garlic bread and fresh crudité's.	
CHAMPIÑONES AL AJILLO 	390
Sautéed mushrooms with garlic and olive oil.	
SAVORY BEAN MEDALLIONS 	390
Shallow-fried medallions of red kidney beans and lentils with aromatic spices.	
MOZZARELLA STICKS	390
Crisp fried mozzarella batons with a molten center.	
HAND-CUT FRIES 	270
Your choice of sweet potato or regular potato fries.	
TRUFFLE FRIES	390
Your choice of sweet potato or regular potato fries with parmesan and truffle oil.	
CHICKEN SCHNITZEL	430
A classic schnitzel served with fries and lemon.	
FISH WITH LEMON AIOLI	590
Grilled fish fillet served with lemon-garlic aioli and fresh herbs.	
PRAWN COCKTAIL	620
Chilled prawns with crisp lettuce and cocktail sauce.	
ÉLOÏSE GRILLED PRAWNS	650
Charred prawns with garlic oil and fresh parsley.	

TARTINES

SERVED ON SOURDOUGH WITH TOPPING OF CHOICE

Mushroom / Peperonata	190
Chicken / Ham	220
Guacamole	350

SANDWICHES

SERVED WITH 1 HANDCUT FRIES & 1 HOUSE SALAD

CHOICE OF BREAD

Milk	
Multigrain	
Sourdough	40
Croissant	70

CHOICE OF FILLING

Creamed Mushroom	270
Spinach & Corn	270
Guacamole	520
Grilled Chicken	370
Ham & Cheese	370

SALAD

GREEK SALAD	350
Tomatoes, cucumber, olives, feta and oregano.	
WATERMELON FETA	350
Watermelon, feta, and fresh mint.	
ÉLOÏSE SALAD	490
Lettuce, roquette, apple, beetroot, candied walnut, goat cheese with honey mustard dressing.	
BURRATA CAPRESE SALAD	490
Burrata, roquette, truffle, pesto and balsamic reduction.	
NIÇOISE SALAD	490
Classic French salad with tuna, potato, beans, olives, boiled eggs and vinaigrette.	

 Vegan. *GST as applicable. Please inform your server of any allergies before ordering.