

A LA CARTE



COFFEE RUBBED FILET

WHITE ASPARAGUS, CARROTS,
SHOESTRING POTATO, SHALLOT, ESPRESSO
SHOT SERVED ON SIDE

MAPLE GLAZED DUCK BREAST

MARINATED DUCK BREAST, CAULIFLOWER PUREE, BLACKBERRY MAPLE COULIS, PRESERVED GOOSEBERRIES





CEVICHE

LECHE DE TIGRE, SHRIMP, CORVINA
RED ONION, CUCUMBER, SWEET POTATO,
RAINBOW BELL PEPPERS, AJI LIMON,
CASSAVA CHIP, CHULPE DRY ICE FOR
SMOKE

GRILLED OCTOPUS

ANTICUCCHO SAUCE, SALSA CRIOLLA,
CRISPY SWEET POTATO, CANCHA POWDER,
RADISHES





BLACK COD

BROILED MARINATED BLACK COD, ENOKI PICKLES, SEAWEED SALAD, MISO SAUCE, BOK CHOI, DAIKON GARNISH

WAGYU CARPACCIO

WASABI CREAM, TOGERASHI, LOTUS CHIP, SHISHITO PEPPER, PONZU





CHAMPAGNE-POACHED LOBSTER

LOBSTER TAIL, CREAMY GOAT CHEESE POLENTA, TRUFFLE FOAM, SHAVED TRUFFLE, CANTERELLE MUSHROOM, AGRUMATO SPRITZ

PAELLA CROQUETTE

DICED SHRIMP, SCALLOP, SMOKED CHORIZO
LEMON-SAFFRON AIOLI
PEA'S EMULSION





SHRIMP MOZAMBIQUE

TWO JUMBO PRAWNS, AFRICAN GRITS
MOZAMBIQUE SAUCE

MOROCCAN LAMB KEBABS

KOFTA KEBAB, CUCUMBER, TOMATO POMEGRANATE MOLASSES, PITA, HARISSA YOGURT





AUSTRALIAN MEAT PIE

PASTRY CRUST, PUFF PASTRY TOP, GROUND LAMB AND DICED VEGETABLES, TOMATO PEPPER JAM.

SALMON TARTARE

3 BLINI, CREME FRAICHE, DICED SALMON, PICKLED ONION, BOILED EGG, MACADAMIA NUT, AND CHOICE OF CAVIAR





SNOW CRAB TIMBALE

PICKED CRAB, CUCUMBER MANGO LAYER, AVOCADO PUREE, HERB, SEA BEANS, LEMON

OYSTERS ON THE HALF SHELL (6) OR (12)

MIGNONETTE, HORSERADISH, SEAWEED ROCK, DRY ICE, AROMATIC TEA, LEMON



WORLD TAPAS A TASTE OF THE WORLD

VEGAN & VEGETARIAN SELECTIONS

GOAT CHEESE AND FIG TART BRÛLÉE

CAULIFLOWER STEAK

RATATOUILLE





AS PART OF OUR COMMITMENT TO PROVIDING AN EXCEPTIONAL CULINARY EXPERIENCE, WE WANT TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE KINDLY REQUEST THAT YOU SEEK GUIDANCE FROM YOUR KNOWLEDGEABLE SERVER ABOUT OUR SPECIAL SELECTIONS FROM TODAY'S WORLD SPECIALTIES. THESE INCLUDE OUR DELECTABLE SALAD OF THE DAY, SEAFOOD TOWER, CHEFS CUT, AND FRESH CATCH, ALL PREPARED WITH THE FRESHEST INGREDIENTS AND THE UTMOST ATTENTION TO DETAIL. THANK YOU FOR ENTRUSTING US WITH YOUR DINING EXPERIENCE.

WORLD TAPAS A TASTE OF THE WORLD

DESSERT

GOLDEN GLOBE

DECONSTRUCTED CHEESECAKE

KEY LIME BLUEBERRY GELATO

CHERRIES JUBILEE "FLAMBÉ WITH

KIRRCHWASSER."









CONTACT US

ELYSIUM IMMERSIVE DINING

TO ENQUIRE ABOUT PRIVATE EVENTS & CELEBRATIONS PLEASE CONTACT OUR PRIVATE DINING TEAM EVENTS@ELYSIUMIMMERSIVEDINING.COM OR CALL (754)-444-4151