



MIAMI SPICE \$23 pp
LUNCH MENU 11 AM - 4 PM

CHOICE OF TAPAS

Stuffed Roasted Eggplant
Feta Cheese | Sun Dried Tomato | Basil

Tahini Kefta
Spiced Angus Kefta Meat Balls | Pine Nuts
Tahini Sauce

Chilled Mushroom Salad
Portobello Mushroom Medallions | Arugula | Toasted Almonds
Lemon Oil Dressing

Scallop Yakitori
Two Jumbo Pan Seared Scallops & Mini Vegetable Skewer
Teriyaki Glaze

Salmon Tartar
Salmon | Avocado
Cilantro Mayo

CHOICE OF ENTRÉE

Elements Roll
"Water" Shrimp Tempura and Hamachi | Cream Cheese | Asparagus | Avocado
"Earth" Green Tempura Flakes
"Air" Crispy Rice Noodles
"Fire" Sriracha | Cilantro Mayo

Portobello Couscous Risotto
Pearled Couscous | Portobello Mushrooms | Arugula
Truffle Oil

Fish & Chips
Battered White Flakey Scrod | Homemade Fried Chips
Tartar Sauce

Chilled Shrimp Soba Noodle Salad
Shrimp | Soba Noodles | Edamame Beans | Red Beet Ribbons | Sesame Seeds
Sesame Sake Dressing

Kefta Burger
Spiced Angus Kefta | Feta Cheese | Tomato | Arugula
Tahini

Pork Pao Buns
Pulled Pork Ribs | Arugula
Sweet Chili Glaze

CHOICE OF DESSERT

Rice Pudding
Guava Puree

Key Lime Pie
Crème Chantilly

SUGGESTED COCKTAIL PAIRINGS

ELEMENTS ROLL
SAKE: Sparkling Sake *Japan* 12.99

PORTOBELLO COUSCOUS RISOTTO
PINOT GRIGIO: Maso Canali *Italy* 11.99 / 45.99

FISH AND CHIPS
COCKTAIL: Basil Mojito 11.99

CHILLED SHRIMP SOBA NOODLE SALAD
ROSE: Whispering Angel *France* 14.99 / 57.99

KEFTA BURGER
BEER: Almaza *Lebanon* 7.49

PORK PAO BUNS
BEER: Kirin Ichiban *Japan* 6.99



MIAMI SPICE \$39 pp
DINNER MENU 4 PM - 11 PM

CHOICE OF TAPAS

Trio Spread Sampler
Hummus | Baba Ganough | Labne
Tomato | Cucumber | Lettuce
Warm Pita Bread

Cuisses de Grenouille
Crispy Panko Breaded Frog Legs
Cilantro Mayo

Scallops & Bacon
Thick Smoked Bacon Steak | Seared Diver Scallops
Sweet Chili Glaze

Mini Mixed Grill
Lamb Lollipop | Chicken Yakitori | Filet Mignon Yakitori | Chorizo
Chimichurri

Crab Stuffed Portobello
Portobello caps stuffed with Lump Crab
Béchamel

Hamachi Tartar
Yellowtail | Avocado
Cilantro Mayo

CHOICE OF ENTRÉE

Diver Scallop Kebab
Portobello Couscous Risotto
Sweet Chili Glaze

Churrasco Steak
Certified Angus Churrasco | Truffle Fries
Trio Sauce Served on the side : Pico De Gallo | Chimichurri | Blue Cheese

Baked Boston Scrod Steak Filet
Baked Flaky White Scrod | Panko Crusted Seasoning | Kale
Lemon Butter Sauce

Asian Style Baby Back Ribs
1/2 Rack of Pork Ribs | Parsnip Puree
Kimchee Korean BBQ

Royalty Roll & Sushi Sashimi Platter
Baked Lobster | Crab Tempura | Salmon Tempura
Avocado | Cream Cheese
2 pc Sushi | 2 pc Sashimi (Salmon | Tuna)

CHOICE OF DESSERT

Chocolate Mousse
Raspberry Puree

Red Velvet Cheesecake
Crème Chantilly

SUGGESTED WINE PAIRINGS

DIVER SCALLOP KEBAB
CHARDONNAY: St. Supery Vineyards *Napa* 12.99 / 51.99

CHURRASCO STEAK
CABERNET: Uppercut *Napa* 14.99 / 57.99

BAKED BOSTON SCROD
PINOT GRIGIO: Maso Canali *Italy* 11.99 / 45.99

ASIAN STYLE BABY BACK RIBS
MERLOT: Sebastiani Vineyards *Sonoma* 11.99 / 45.99

ROYALTY ROLL & SUSHI SASHIMI PLATTER
SAKE: Sparkling Sake *Japan* 12.99