

Discover the New elements at Sanctuary on Camelback

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Celebrate the rebirth of elements, as Chef Beau MacMillan introduces the evolution of a favorite restaurant into a stunning new experience.



With its new cutting-edge kitchen, elements restaurant offers an expanded menu, new cuisine, new style and new decor that lives up to the spectacular setting.

Starting January 14, enjoy:

Diverse menu options

- signature farm-fresh American cuisine with Asian accents
- more vegetarian entrees and gluten-free options
- new pastry chef & dedicated pastry kitchen for luscious desserts

Kitchen innovations

- raw bar for iced shellfish and sashimi specialties
- dry aged steaks, in-house smoked meats and salmon
- plancha oven for cooking the freshest seafood whole fish style

Thoughtful choices

- the best local, organic produce
- cage-free chicken and eggs
- sustainable seafood and hormone-free meats.

Prepare to feast your senses. The transformation of elements sets the stage for your best new experience of the new year! For reservations, call 480.607.2300 or visit sanctuaryaz.com.