



DINNER MENU

Elements Restaurant

APPETIZER

Lionfish Ceviche

In lime juice prepared Lion fish flavored with a touch of mango & passionfruit juice tossed with red onions, bell pepper and accompanied with plantain chips

or

Salad Bar

Enjoy endless our extensive salad bar with delicious items to choose from. Grilled vegetables, marinated salads, array of cheeses and some local specialties

ENTREE

Mahi - Mahi Filet on Concomber Stoba

Char grilled Mahi-Mahi filet served on a stew of locally sourced cucumbers complemented with carrots and potatoes and finished with organic cucumber flavored micro-greens

or

Keshi Yena Casserole


Pulled chicken mixed with bell peppers, onions, raisins and olives tossed in a light tomato sauce and gratinated with Gouda cheese

DESSERT

Bolo di Cashupete

Layered cake with a butter cream of Cashew nuts served with vanilla ice cream and a dash of Ponche Crema

Elements Restaurant does not add a 15% service charge to your bill, as is customary on island. Tipping (trinkgeld, propina, mancia) is encouraged and 15 to 20% is appropriate based on level of service provided.

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE
WITH US. PLEASE LET US KNOW YOUR FEEDBACK
WITH A REVIEW ON  tripadvisor®

THREE-COURSE
DINNER
\$40