

Elements

RESTAURANT

DINNER

COLD INTRODUCTION

The Tiraditos Trio	Trio of raw fish sashimi: Salmon marinated with mint, lime and cilantro. Cobia with mango-passion and mustard. Tuna with sesame, ginger and orange.	17.50
Ahi Tuna Tartare (N)	Raw Ahi tuna chopped with tamari soy sauce and chives, presented with crispy wonton shells, wakame, a boiled quail egg and avocado salsa.	12.50
Shrimp Salad (GF)	Arctic shrimp gently tossed in our garlic-mayo dressing, enhanced with herbs and avocado salsa.	13.50
Beef Carpaccio (GF)	Sesame-crust, thinly-sliced US Choice beef tenderloin on a bed of frisée with avocado tartare and smoked mayonnaise.	12.50
Aruba Cactus salad (V)	Sliced fresh cactus, with bell peppers, cucumbers, onion, kidney beans, garbanzo beans, kernel corn, spinach leaves and tequila dressing.	11.50
Mediterranean Meze (V)	Chili hummus (chick pea puree with chilli pepper), baba ghanoush (roasted eggplant spread), tzatsiki (Greek yoghurt with garlic and cucumber). Served with toasted, whole-wheat pita chips.	11.50

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WARM INTRODUCTION

Mini Crab Cakes (N)	House-style Blue crab cakes with cucumber tartare, herbed aioli on a bed of mango salsa.	11.50
Seafood Napoleon	Shrimp, crawfish and lobster carefully sautéed with a touch of garlic in creamy seafood sauce, presented with puff pastry points.	15.50
Pepper Seared Beef (GF)	Marinated and flashed seared US Choice beef tenderloin on a skewer, with bell peppers and Asian spices, flash seared and laid on a mango-passion chutney with chili drizzle.	15.95
Artichoke–Arugula Ravioli (Veg)	Homemade pasta shells stuffed with grilled herbed artichoke and garlic-infused arugula; sautéed to a crispy finish and laid on a porcini cloud.	8.50
Salad Buffet	Extensive salad buffet with various dressings and toppings.	17.95

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SOUP

French Onion Soup	Caramelized onions, enhanced with thyme and rosemary, served in chicken and beef broth with a dash of Cabernet Sauvignon, topped with a crouton and melted Gouda cheese.	6.50
Carrot Ginger Soup (GF/V)	Unique composition of sweet carrots and zesty ginger with roasted peanuts and topped with a dash of chili coconut oil.	7.50

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ENTRÉE

Grouper with Fruit Salsa (GF)	Fresh 6oz grouper fillet, pan fried and served on top of a Caribbean scented chilled fruit salsa of papaya, pineapple and black beans.	31.95
Red Snapper (GF/DF)	6oz red snapper fillet pan fried in virgin coconut oil layered on a bed of our inimitable curry sauce.	30.50
Mahi-Mahi Ginger (GF)	Char-grilled 6oz Mahi-Mahi fillet layered on a light ginger-cream sauce flavored with Chardonnay.	29.00
Spicy Shrimp (GF)	7oz of extra large shrimp carefully simmered in a delightful chili cream sauce. Our signature dish.	29.50
Black Angus Sirloin Steak (GF)	7oz US Choice Black Angus sirloin steak, grilled to perfection and laid on a three-peppercorn sauce.	31.50
Skirt Steak Churrasco Style (GF)	7oz flavorful US Choice skirt steak grilled to your liking and served with our homemade chimichurri sauce.	34.50
Chateaubriand (2 person) (GF)	US Choice beef tenderloin 12oz, grilled to order and served sliced with Hollandaise sauce. (Price per person)	32.50
Filet de Boeuf (GF)	5oz beef tenderloin tips sautéed to order with mushrooms and simmered to perfection in a flamed Scotch Whiskey sauce.	35.50
Mango Chicken (GF/N/DF)	Seared free-range, corn-fed chicken breast with fresh mango and pink peppercorn sauce.	24.50

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ENTRÉE

Wheat Spaghetti (Veg) (Vegan on request)	Roasted green tomatillos and rainbow squash sautéed in virgin olive oil with garlic, leeks and Quorn (mycoprotein), enhanced with Dijon mustard and Riesling wine.	25.50
Pasta Alfredo (Veg)	Al dente fettucine tossed in a traditional, creamy Parmesan sauce	19.50
	With grilled salmon	26.50
	With grilled free-range chicken	22.50
Polenta Galettes (GF/Veg)	Finest Italian herb polenta topped with melted Gorgonzola, sautéed wild mushrooms and asparagus, over a medley of lentils.	21.50
Quinoa Pineapple (GF/V)	Quinoa sautéed with confetti of vegetables, stuffed in a pineapple, and flamed with Caribbean rum.	26.50
Pasta al Salmone (GF)	Gluten-free pasta topped with smoked salmon strips in a creamy sauce with a touch of white wine.	23.50
Salad Buffet	Extensive salad buffet with various dressings and toppings	17.95

Main courses are served with market vegetables sautéed in virgin olive oil and your choice of wild rice, herbed risotto, skin-on garlic mashed potatoes or French fries.

Please note that the restaurant and bar does not accept cash payments.

Payments can be made with credit card, debit card or Bucuti & Tara Beach Resort room charge.

The restaurant adheres to an "adults only" policy.

GF	Gluten Free
N	Natural
N&O	Natural & Organic
V	Vegan - No animal products
Veg	Vegetarian
DF	Dairy Free

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DESSERT

Assorted Ice Cream	One scoop of homemade chocolate topped with Baileys, or strawberry, vanilla, Ferrero Rocher, rum raisin, dark cherry yoghurt.	3.50
Assorted Sherbet	One scoop of passion fruit or dragon fruit.	3.50
Ferrero Chocolate Risotto	Risotto style rice pudding with Swiss chocolate, topped with an exquisite Ferrero Rocher ice cream and praline.	9.50
Cheese Cake	Creamy cheese cake with strawberry sauce.	7.50
Five High Chocolate	Five layers of dark, moist chocolate cake, with the silkiest smooth chocolate filling and decadent dark chocolate.	12.50
Tiramisu	Biscuits drenched in espresso coffee, topped with whipped mascarpone and cacao dust.	12.50

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