



Elements Restaurant, Bucuti's fine dining restaurant, serves gourmet fare that is just as inspiring as its breathtaking setting on Eagle Beach, one of the "Dream Beaches of the World." Exquisite dishes are made from fresh ingredients including sustainable fish & seafood, organic harvest, ethically and naturally raised meats and locally grown produce. The menus feature certified organic ingredients and natural products, vegetarian and vegan selections, and gluten-free choices.

Guests often remarked our food portions were too large, leaving them feeling uncomfortably full or caused them to not finish their entire meal, which generated significant waste. By introducing our new perfectly sized healthy portions our guests can be pleasantly satiated with nutritious protein servings complemented with wholesome carbohydrates and fresh vegetables.

Your dining experience is an extension of our commitment to a sense of total wellness for you. Healthy portion sizes are a natural step in providing the best care for guests at Elements Restaurant. Our new serving sizes are European-based and known to be well-balanced for healthier living.

Perfectly sized healthy portions bring multiple benefits.

More Flavors to Experience

With the former larger entrée portions, some guests missed out on enjoying a two or three-course dining experience. Our new right-sized portions allow guests to have more control over how much they consume, as they can choose from a variety of courses, from flavorful appetizers and delicious desserts in addition to our entrées.

Conscientious Dining

Before, on average 30% of each meal went unconsumed. Less food being returned to the kitchen means that we have immediately decreased the unnecessary use of key food resources used to grow and procure the food, transport it and prepare it.

True Value, Lower Price

In keeping with the best interests of our guests, menu prices have been reduced along with portion sizes. Lower prices and sensible portions let our guests enjoy guilt-free dining including some of our delectable appetizers and desserts.

As part of our commitment to better living, we share our guests' preferences for healthy choices and listened when you told us you wanted more sensible servings. Reducing portion sizes of our World Cuisine, Vegan/Vegetarian, Gluten-Free menus and our Natural and Organic selections is a vital step in providing a more satisfying dining experience while immediately reducing our carbon footprint.

To a healthier, more satisfied you, we say "bon appetit!"

Ewald Biemans
Resort Owner and Managing Director