

Dinner Menu Elements Restaurant

Cold Appetizers

- Ahi Tuna Tartar** \$ 15.00
Ahi tuna chopped with tamari soy sauce and chives, presented with crispy wonton shells, Wakame seaweed, and avocado salsa
- Martini Style Mahi Ceviche (DF-GF)** \$ 17.50
Made from flaky, buttery Mahi filet cooked in fresh lime juices and enhanced with bell pepper, onions and olive oil which add some creaminess. Complemented with black Kalamata olives skewer and fried plantains.
- Avocado Shrimp Salad (GF)** \$ 15.00
Baby shrimp gently tossed in Marie? Louise sauce enhanced with herbs Bell peppers, scallions on a avocado vessel
- Mediterranean Mezze** \$ 12.50
Chili Hummus, Baba ghanoush, Tsatsiki served with toasted pita chips.
- Bruschetta di Aruba** \$ 11.00
Triangle shaped toasted cornbread croutons topped with tomatoes, onions, garlic and a touch of homegrown basil.

Warm Introductions

- Octopus and Burrata (GF)** \$ 23.00
Warm grilled Octopus served with freshly made Burrata served with lemon vinaigrette.
- Mini Crab Cakes (GF)** \$ 14.00
Flaky mini cakes with cucumber tartar, herbed aioli and Balsamic glaze on a bed of mango salsa
- Arepas with Eggplant "Mechada"** \$11.50
Slow roasted eggplant, shredded and carefully tossed with a homemade BBQ sauce. Accompanied with sliced pickled onions.

Soups

- French Onion Soup (GF)** \$ 10.50
Richly flavored browned onions broth, enhanced with thyme, bayleaf and rosemary, gratinated with Gouda cheese
- Carrot-Ginger Soup (GF)** \$ 10.50
Unique composition of sweet carrots, potatoes, celery and zesty ginger Root finished roasted peanuts and topped with chili coconut oil

Please note that we do not accept cash payments. Payments can be made with credit card, debit card.

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Pastas

- Pasta Alfredo** \$ 24.00
Al dente fettuccine tossed in a traditional, creamy Parmesan sauce with a dash of nutmeg.
- Pasta Alfredo with Grilled Salmon** \$ 29.00
A generous portion of pasta Alfredo topped with a perfectly grilled and herb seasoned grilled Salmon fillet.
- Pasta Alfredo with Grilled Chicken Breast Fillet** \$ 29.00
A generous portion of pasta Alfredo topped with a perfectly grilled Free-Range chicken.

Entrees

- Barramundi "Concomber Chicito" (6oz) (GF, DF)** \$ 35.00
Sustainable fish filet from griddle served with a stew of local organic cucumber, peppers carrots, and potatoes finished with micro-Borage leaves
- Mahi-Mahi Ginger Infusion (6oz) (GF)** \$ 39.00
Mahi Mahi fillet char grilled and layered on a light ginger, cream sauce Flavored with homegrown lemongrass and a dash of Chardonnay
- Spicy Shrimp (6oz) (GF)** \$ 45.00
Colossal Large shrimp carefully simmered in a wonderfully spiced chili cream sauce
- Grilled tuna with black bean fruit salsa (GF)** \$ 37.50
Grilled tuna filet (6oz) accompanied with a tropical salsa.
- Mango Chicken (6oz) (GF, DF)** \$ 27.00
Seared fre-range, corn-fed chicken breast served with fresh mango and pink peppercorn sauce
- Duck Breast a l'Orange (6oz) (GF, DF)** \$ 31.00
Perfectly tender duck breast, pan fried in Cajun spices and served with an orange sauce.
- Sirloin Steak (8oz) (GF, DF)** \$ 45.00
USDA Choice sirloin steak, crosshatched grilled to perfection accompanied with a green-peppercorn sauce
- Chateaubriand (6oz) (GF)** \$ 52.00
USDA Choice beef tenderloin, perfectly sautéed and hand carved And accompanied with a classic hollandaise butter sauce.
- Roasted Marinated Cauliflower (GF, DF)** \$ 25.00
Roasted cauliflower accompanied with an onion walnut jam, On the side a raisin caper sauce

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Desserts

- Assorted ice cream / sorbets** **\$9.50**
Please ask your waiter for the daily choices. Three Scoops.
- Five High Chocolate Cake** **\$15.50**
5 layers of dark moist chocolate cake with silky smooth filling.
- Carrot Cake with Strawberries** **\$ 13.00**
Moist cake served with Almond ice cream and pistachios.
- Caramelized Banana cake** **\$ 11.00**
Texture banana cake accompanied by Bailey's ice cream, caramel sauce and topped with caramelized banana
- Panna Cotta** **\$ 12.00**
Vegan vanilla Panna cotta with strawberry sauce and macerate berries
- Passion Pavlova** **\$ 12.00**
Baked Meringue, refreshing passion fruit sorbet, whipped cream, topped with passion fruit seeds
- Pistachio Crème Brule'** **\$ 13.00**
Baked pistachio custard , finished with fresh berries, candied pistachio and fresh mint
- Caramelized Pineapple and Coconut Sorbetto** **\$ 11.00**
Marinated in spiced rum and served with macerated berries and fresh mint

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