

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
- Burrata on Marinated Red Beets (GF)** \$ 15.75
Locally cow milk cheese made from Mozzarella and cream on a bed of Aceto – Balsamico marinated red beets and candied papaya cubes.
- Martini Style Mahi Ceviche (DF-GF)** \$ 17.50
Made from flaky, buttery grouper 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
- Beef Carpaccio (GF)** \$ 16.00
Sesame crusted thinly sliced beef tenderloin on frisée with avocado tartar, accompanied by smoked mayonnaise
- 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

- Mini Crab Cakes (GF)** \$ 14.00
Flaky mini cakes with cucumber tartar, herbed aioli and Balsamic glaze on a bed of mango salsa
- Pepper Seared Beef (GF)** \$ 17.50
Beef tenderloin kebab marinated with various peppers and Asian spices, flash seared and laid on a mango - passion chutney with chili drizzle
- 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.

NO SERVICE CHARGE

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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

Red Snapper "Concomber Chicito" (6oz) (GF, DF) \$ 35.00

Skin on pan fried snapper fillet on a local style cucumber stew enhanced with carrots, tomatoes and potatoes

Mahi-Mahi Ginger Infusion (6oz) (GF) \$ 35.00

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) \$ 41.00

Colossal Large shrimp carefully simmered in a wonderfully spiced chili cream sauce

Corn-Fed Mango Chicken (6oz) (GF, DF) \$ 27.00

Perfectly crosshatched grilled free range chicken breast served with a fresh mango 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) \$ 43.00

USDA Choice sirloin steak, crosshatched grilled to perfection accompanied with a green-peppercorn sauce

Chateaubriand (6oz) (GF) \$ 39.00

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.

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 Pineapple \$ 11.00

Perfect ripe pineapple chunks marinated in spiced rum and raw sugar with coconut sorbet.

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