

Christmas Eve

TUNA TREASURE

A duet of tuna tartare and tatami with avocado wasabi mousse and pumpkin puree finished with pickled cucumbers

Cream OF RED ONIONS

Soft caramelized red onions smothered in a delicious vegetable broth blended with silky cream and a dash of tarragon, accompanied with goat cheese croutons.

Three OF A KIND

Herb crusted baked pork tenderloin, grilled beef tenderloin and a garlic glazed jumbo shrimp served with sweet potato mash and green asparagus.

Aruban BAKED ALASKA

In banana bread covered vanilla ice cream decorative protected in meringue served grilled pineapple ratatouille



Elements
RESTAURANT