

# Elements

## RESTAURANT

A VIEW TO DINE FOR

### **Aruban Dinner**

#### **Starter**

##### **Soup & Salad Bar**

*Lavish salad buffet with delicious items to choose from.  
A variety of Aruba-influenced mixed salads, a range of toppings and traditional condiments,  
and a “grandmother style” soup*

#### **Main Course**

##### **Pisca Cora**

*Tarragon dusted Red Snapper filet sautéed in a extra virgin olive oil and served with the  
island’s “Saus Crioyo”*

**&**

##### **Keshi Yena Casserole**

*Pulled chicken mixed with bell peppers, onions, raisins, cashew nuts and olives tossed in a  
light tomato sauce and gratinated with Gouda cheese*

**&**

##### **Funchi (fried polenta)**

##### **Caramelized Plantains**

##### **Pan Bati (local style pancake)**

#### **Dessert**

##### **Bolo di Cashuwpete**

*Layered sponge cake with silky smooth cashew frosting – a local favorite*

**\$ 47,95 per person**

*Local Arts*  
**LOCAL EATS**