

Dinner Menu Elements Restaurant

Cold Appetizers

Bruschetta di Aruba **\$ 11.00**

Triangle shaped toasted cornbread croutons topped with tomatoes, onions, garlic and a touch of homegrown basil.

Caesar Salad **\$ 14.00**

Traditional salad with romaine lettuce, tossed in our Caesar dressing, accompanied by garlic croutons and Parmesan cheese.

Caesar Salad with Grilled Chicken **\$18.00**

Traditional salad with romaine lettuce, tossed in our Caesar dressing, accompanied by garlic croutons, Parmesan cheese and grilled tender chicken breast.

Caesar Salad with Mahi Mahi **\$20.00**

Traditional salad with romaine lettuce, tossed in our Caesar dressing, accompanied by garlic croutons, Parmesan cheese and grilled Mahi Mahi fillet.

Hearts of Palm Salad **\$18.00**

Plum cooked hearts of palm on a bed of tender baby arugula, in addition of flavorful artichoke hearts, cherry tomatoes and creamy avocado tossed in a fresh zesty lime vinaigrette.

Local Fish 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.

Shrimp Cocktail (GF) **\$24.00**

Plump succulent shrimp poached to perfection, elegantly served over a bed of crisp baby greens, drizzled with our signature cocktail sauce.

Warm Introductions

Octopus and Burrata (GF) **\$ 30.00**

Warm grilled Octopus served with freshly made Burrata served with lemon vinaigrette.

French Onion Soup (GF) **\$ 10.50**

Richly flavored browned onions broth, enhanced with thyme, bayleaf and rosemary, gratinated with Gouda cheese

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** \$ 32.00
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

- Lobster Tail (6oz) (GF)** \$49.00
6oz baked lobster tail served on the shell with a garlic herb butter sauce and baked plantains
- Spicy Shrimp (6oz) (GF)** \$ 42.00
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.
- Red Snapper Ginger Infusion (6oz)** \$39.00
Char-grilled Red Snapper fillet layered on a light ginger-cream sauce flavored with Chardonnay
- Mango Chicken (6oz) (GF, DF)** \$ 27.00
Seared fre-range, corn-fed chicken breast served with fresh mango and pink peppercorn sauce
- Chateaubriand (6oz) (GF)** \$ 55.00
USDA Choice beef tenderloin, perfectly sautéed and hand carved
And accompanied with a classic hollandaise butter 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
- Sour Cream Cheese cake** **\$12.00**
Rich in flavor sour cream cake topped with Fresh berries and refreshing wild berry sorbet
- Pistachio Crème Brûlée** **\$ 13.00**
Baked pistachio custard , finished with fresh berries, candied pistachio and fresh mint

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