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Aruba's Newest Dining Experience was Generations in the Making

EAGLE BEACH, Aruba – July 2, 2021 – The alluring aromas, tastes and stories of generations of Arubans are drawing in locals and off-island guests, alike, for Elements restaurant's newest dining experience at Bucuti & Tara Beach Resort. The Eagle Beach restaurant recently introduced its [new Authentic Aruban & Caribbean Menu](#). As Executive Chef Marc Giesbers notes, "when locals love it, you know it's good."

Symbolic of Aruba's multicultural society with roots spanning South America, Africa, Spain and the Netherlands, the Elements restaurant staff's rich diversity and collective heritage is reflected in the new lunch offerings. Bucuti & Tara's chefs and cooks hail from Aruba, Jamaica, Dominican Republic, Haiti, Columbia and Venezuela. They each contribute authentic dishes from their regions and from family meals they grew up having relatives prepare.



Just like prior to a world of importing, the daily dishes rotate based on what ingredients are locally in season. This endeavor has continued to grow Bucuti & Tara's commitment to support local farmers. Even Aruba's youngest farmers, fourth-grade students at a local elementary school who practice growing produce such as mint, are suppliers to Elements' new dishes.

With the return to travel well under way, this new Authentic Aruban & Caribbean Lunch guarantees diners a different eating experience. Time-honored selections rotate with the following, which is just a sampling.

- **The starch basket** includes Dutch Antilles funchi (polenta) sticks, patacon (plantains), Aruban pan bati – perfect for accompanying soups, South American maize arepas, in butter fried yucca and Johnny cakes.
- **Local and regional seafood** includes lionfish ceviche, pickled conch, Scabechi (marinated fish in sauce with spices and vegetables), Aruban bakijow (salted cod), keri-keri and Caribbean seafood paella.
- **Meats** include sulz, pickled pork, Aruban sanger yena (blood sausage), keshi yena (meat filled cheese shells), beef carne mechada, stoba di galina (Antillean braised chicken), Jamaican jerk chicken.

- **Stews/soups** rotate between sancocho (meat stew), sopita topped with fish and coconut, sopi di banana, awa di playa (clear seafood soup).
- **Vegetables and sides:** yucca, Cuban arroz moro (black beans and rice), cucumber or papaya stoba, tutu (cornmeal with black beans) and fried plantains.
- **Sweet selections** for dessert feature pan bolo (bread pudding), flan, Aruban cashew cake, fruit cake, Latin postres arroz con leche (rice pudding) and tres leche (milk cake), bolo preto (black spice cake).
- **House-made condiments** let guests flavor their selections to their preference.

“Our Elements restaurant team is taking great pride providing treasured local dishes and family favorites to Arubans along with introducing off-island visitors to authentic cuisine,” shares Executive Chef Marc Giesbers. “These are the cherished recipes handed down by generation, made by relatives as family and friends gathered together, and it is our honor to share these as our newest dining offerings.”

Already growing quickly popular, the medley of traditional regional favorites is an additional option Mondays through Saturdays for lunch 12:30–3:30 p.m. and dinner 6:00-10:00 p.m. The staffed buffet is operated safely within the resort’s [high-tech, hospital-grade COVID-19 protocols](#). It is US\$24.50 per person for lunch and US\$35.00 per person for dinner. Which includes a savory seafood pasta as an additional main course-

To learn more, visit Bucuti.com.

For accompanying images, please visit [this Dropbox folder](#).

About Bucuti & Tara Beach Resort

Declared the [first CarbonNeutral®/net zero hotel in the Caribbean](#) in August 2018, Bucuti & Tara Beach Resort is one of the Top 10 Hotels for Romance in the World, No. 1 Hotel for Romance in the Caribbean (sixth straight year) and No. 3 Hotel for Service in the Caribbean. Aruba’s premier adults-only boutique resort is led by celebrated hotelier and environmentalist, Ewald Biemans, named by Caribbean Journal as the 2017 Caribbean Hotelier of the Year. The resort is nestled on the powdery white sands of Eagle Beach, home to protected sea turtles and named one of the “Dream Beaches of the World.”

Now home to the Caribbean’s Safest, Healthiest Vacation Experience thanks to its physician-developed COVID-19 safety protocols and Aruba’s Health & Happiness Code seal, Bucuti has 104 well-appointed guestrooms, suites and penthouses. It offers sunbeds and shade for every guest; freshwater infinity pool; spa; WiFi; and complimentary iPad with Skype for use during stay. Award-winning healthy dining is enjoyed at oceanfront Elements, Tara Lounge and private beach dining. Reserved exclusively for guests and their friends, the newly renovated open-air SandBar offers top-shelf cocktails and live music daily along with the Caribbean’s first Healthy Hour. The resort is TAG Approved® as a LGBTQ-friendly hotel. Bucuti, a worldwide sustainable tourism leader, holds eco-certifications of LEED Gold, Green Globe Platinum and Travelife Gold and was named the World’s Most Sustainable Hotel/Resort in 2016 by Green Globe.

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