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## **Toast the Week with New Sunday Brunch at the Tara Lounge by Elements, Presented by New Director of Food & Beverage**

EAGLE BEACH, Aruba – June 5, 2024 – [Bucuti & Tara Beach Resort, Aruba](#) invites diners to start their week off in the most defining way - with a deservedly indulgent, new Sunday Brunch experience crafted by its multi award-winning culinary team including new Director of Food & Beverage Nicolas Nemaiceff.

### **New rotating menu elevates Sunday Brunch**

As Aruba's longstanding No. 1 Hotel on Tripadvisor, Bucuti & Tara along with its famed [Elements restaurant](#), routinely honored as one of the best in the Caribbean, is always evolving the guest experience. This latest offering introduces a new Sunday Brunch concept served in its elegant, fully air conditioned Tara Lounge and presented by Elements. This also includes new, rotating options for vegan dining. As an early adopter and promoter of plant-based cuisine, the resort recently earned the prestigious [Vegan Hospitality & Tourism Certification](#) assuring vegan guests that Bucuti & Tara shares their ethos, does the deeper work and is boldly transparent in catering to their preferences.

In an adults-only setting of tranquility and laidback luxury, diners can delight in new offerings each week to include full options for vegan dining, as well. They may opt for a homemade flavored Champagne foam to embark on the multicourse culinary world of flavors. Continuing as a welcomed mainstay is the inclusion of a bottle of Veuve Ambal Crémant de Bourgogne accompanied with unlimited orange juice to create celebratory mimosas. A shared starter begins with an array of artisan cold cuts and fine cheeses, smoked salmon and mackerel joined with shrimp cocktail. For those opting for the vegan experience, the starter is a basket of local baked treats served with butter, preserves and Pica di Papaya dipping sauce along with a light start such as roasted carrot and chickpea hummus served with warm pita bread and crudites, and a vegan cheese and veggie sausages platter.

The rotating breakfast special can include brunch favorites with a twist, prosciutto eggs Benedict drizzled with a spicy Hollandaise and a side of crispy potatoes or a vegan option of eggplant mechada arepas. Guests can select from a Chef's Choice course featuring such highlights as Mexican French Toast where the spice-coated classic is crowned with tropical mango chutney or a vegan bruschetta di Aruba.

Main course selections include rotations like grilled tenderloin, honey-kissed garlic pork chop and escovitch red snapper along with vegan selections of heart of palm salad, madras-style curry tofu and roasted cauliflower. Next, a sweet prelude to the dessert course can include a refreshing tropical fruit cup topped with Amaretto zabaione espuma. Capping off the meal is a dessert tasting platter with an array of miniature pastries, local sweets and Caribbean delicacies. Drawing the experience to a close, diners will receive one more delight - a surprise petit four course that changes weekly.

With sensibly sized portions, brunch goers are primed to enjoy so much of the world of flavors presented. The multicourse Sunday Brunch is available each week from 11:30 a.m. to 3 p.m. and is US \$120 for two diners. Reservations are strongly encouraged and guests may [reserve their Sunday Brunch online](#) or call

+297 583-1100 ext. 3 daily from 11 a.m. to 6 p.m.

### **Meet Nicolas Nemaleff, Director of Food & Beverage**

Sharing in the elevated Sunday Brunch experience is the influence of Nicolas Nemaleff who recently joined as Director of Food & Beverage. Nemaleff is a self-described “passionate hotelier with a strong focus on creating, redesigning, and perfecting all aspects of elevated food and beverage programs.”

Nemaleff is a student of the world. He’s lived, studied and worked on five continents and in eight countries to include Ecuador, Australia, Italy, Indonesia, United States, Germany and small stints in Costa Rica and Bolivia. He has journeyed through well-known hotel brands including Marriott, Ritz-Carlton, Raffles and Accor, all where he honed his skills. Throughout his career, he’s opened, renovated and rebranded multiple restaurants and bars.

Nemaleff has worked side-by-side with Two- and Three-Star Michelin restaurant chefs across Asia and Europe, along with celebrity pastry chefs including Adriano Zumbo and Will Goldfarb. His experience spans Top 10 restaurants in Europe and Top 50 restaurants in Asia.

Nemaleff, himself, is a sought-after front-of-the-house food and beverage dynamo. He served by request as the private mixologist for wine and spirits powerhouse Hennessy and luxury fashion houses Dior and Louis Vuitton in Asia. He was a Hennessy Masterclass speaker, a finalist in Accor’s regional mixology competition and has participated in bar takeovers delivering a remarkable dining experience.

The double-honor society member earned his Bachelor in Business Administration with a concentration in Hospitality Management from Hawaii Pacific University after attending the prestigious Jakarta Intercultural School in Indonesia. As a lifelong learner, Nemaleff holds a Wine & Spirits Education Trust or WSET Level 2 with Distinction, certifications in HACCP, ServSafe, Food Safety Management, and First Aid.

### **Epicurean education and escapes**

As a Top 25 Hotel in the World according to Tripadvisor, Bucuti & Tara diners can anticipate all aspects of the resort’s dining experiences to be enhanced. Nemaleff recognizes the strong relationships that exist between the award-winning team and guests. He foresees further developing the staff so that their own talents continue to expand while also creating a more interactive experience where staff can further display their talents to the delight of their guests who will benefit from an enhanced visit.

Nemaleff was drawn to Bucuti & Tara by the “resort’s history, worldwide recognition, and accolades.” Further, he respected its cornerstones of romance, wellness and sustainability and recognized how he could call upon his years of experience to enrich the true value of the guest service heralded at the more intimate hotel. While staying true to the three pillars, Nemaleff plans to deliver on an experience that is versatile, experimental and daring all delivered by the energy, passion and warmth of Bucuti Associates.

As the new Sunday Brunch launches, Nemaleff and the resort’s culinary team are eyeing further culinary enhancements such as sustainable cocktails at the SandBar, table-side preparation of new dishes and more customized menus for special occasion dining along the beach and under the stars.

To learn more, visit [Bucuti.com](http://Bucuti.com) and [ElementsAruba.com](http://ElementsAruba.com).

### **IMAGES & VIDEOS**

Images of new Sunday Brunch offerings and new Director of Food & Beverage are located in [this Dropbox folder](#).

Images and videos are located in [this private media gallery](#).

### ***About Bucuti & Tara Beach Resort***

Declared the [first certified CarbonNeutral® hotel in the Caribbean](#) in 2018, Bucuti & Tara Beach Resort is the No. 3 Hotel in the Caribbean and No. 21 Hotel in the World according to Tripadvisor. Aruba's premier adults-only boutique resort is led by celebrated hotelier and environmentalist, Ewald Biemans, who holds many accolades including multiple Hotelier of the Year awards. 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."

Home to the Caribbean's Safest, Healthiest Vacation Experience and Aruba's Health & Happiness Code seal, Bucuti has 104 well-appointed guest rooms, suites and penthouses. It offers sunbeds and shade for every guest; freshwater infinity pool; spa; WiFi; and complimentary iPad 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 open-air SandBar offers top-shelf cocktails and live music daily along with the Caribbean's first Healthy Hour. The resort is IGLTA and TAG Approved® as an LGBTQ-friendly hotel. Bucuti & Tara, a worldwide sustainable tourism leader, holds eco-certifications of CarbonNeutral®, LEED Gold, Green Globe Platinum and Travelife Gold and was named the World's Most Sustainable Hotel/Resort in 2016 by Green Globe. The resort exemplifies an all-embracing commitment to the [United Nations Sustainable Development Goals](#) and the United Nations deemed Bucuti & Tara's sustainability program "highly replicable and scalable" for hotels worldwide to emulate.

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