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Famous Elements Restaurant is Reimagined, Debuts New Sustainably Sophisticated Dining at Bucuti & Tara Beach Resort, Aruba

EAGLE BEACH, Aruba – Jan. 30, 2025 - [Bucuti & Tara Beach Resort, Aruba](#), welcomes the new year with an elevated guest experience, by reimagining its [famous Elements Restaurant](#). Heralded design firm, FG Stijl, created the new look of laidback dining luxury and local island craftspeople brought the vision to life. Complementing the refreshed aesthetics, the resort's culinary team meticulously designed all-new menus, further refining green cuisine. Topping the makeover, Elements also unveiled a new logo reflecting the artistry and vibrancy of this flagship restaurant experience, which joins its tagline, A View to Dine For.



Blending laidback luxury with practicality, the resort, including this new dining experience, continues its groundbreaking reign as the [Caribbean's first and only certified carbon-neutral hotel](#) and [one of Tripadvisor's Top 25 Hotels in the World](#).

Style with a conscious

The newly reimagined Elements is the design of Netherlands-based [FG Stijl](#), renowned globally for cultivated boutique hotel and yacht interiors. The interior architectural firm's commitment to custom craftsmanship resulted in them collaborating closely with skilled Aruban artisans to create unique, personalized spaces tailored to Bucuti & Tara's guests.

Elements, the resort's flagship restaurant now reflects a modern take inspired by Aruba's nature, the epitome of what draws mesmerized travelers, and the island's deep history spanning thousands of years. Every detail—materials, textures, and colors—draws on Aruba's pristine nature, which Bucuti & Tara tirelessly strives to protect. The color palette reflects the island's vibrant landscapes while paying homage to its storied past, including the ancient petroglyphic art carved into the caves and rock faces of Arikok National Park. Co-founded by Bucuti & Tara's Owner/CEO Ewald Biemans to forever protect 20% of the island's limited land, the park also preserves the legacy of the Arawak Caiquetio people, whose cave

drawings date back to around 1000 AD, offering a timeless connection to the island's cultural heritage.

In a world where time and space are the ultimate luxuries, comfort reigns supreme. This approach is found in the new functional yet captivating design. New rounded furniture welcomingly embraces diners. The vast floor-to-ceiling windows let Aruba's abundant sunlight pour into the space, blending the sense of inside and outside with new enhancements providing a front row seat to Bucuti & Tara's beach, affectionately named one of the "Dream Beaches of the World." Guests feel welcomed as close friends, invited to relax in the moment and savor their meals as much as their conversations. Elements serves breakfast, lunch, dinner and on Feb. 2, 2025, the resort's signature sophisticated Sunday Brunch will now call the flagship restaurant home.

Culinary excellence with a conscious

Elements is recognized as a Caribbean pioneer in farm-to-*future* dining. The restaurant has long embraced sustainable cuisine. Executive Chef Federico Marin and Director of Food & Beverage Nicolas Nemaalceff are ushering in this new era of [new menus](#) with planet-friendly plates that have the fresh vibrancy of a Mediterranean flair. Their mastery of various cooking techniques and cuisines is matched by a deep understanding of flavor profiles and seasonal ingredients. Thoughtfully crafted to cater to every guest, these planet-forward menus feature an array of vegan, vegetarian and gluten-free options alongside classic meat dishes. Each meal is a celebration of sustainability and flavor, made with an emphasis on locally sourced ingredients, a remarkable feat considering Aruba's arid, desert-like landscape.

Highlights include golden-seared Bucuti Funchi, the flavorful Jerk Chicken Tacos and Tropical Corvina with mango vinaigrette. Pasta lovers will enjoy the creamy Alfredo Tagliatelle or the rich Linguini Al Nero with jumbo shrimp, while pizza enthusiasts can savor options like the Siciliana topped with locally-produced burrata and prosciutto. For a sweet finish, indulge in the Passionfruit Pavlova, Carrot Cake with vegan ice cream, or the Baklava Croissant with a honey and nut glaze. Every dish invites guests to savor the essence of Aruban and Mediterranean cuisine while honoring Bucuti & Tara's commitment to the planet.

Elements is proud to source local and organic products where possible. Meals are prepared in a fossil fuel-free kitchen powered by renewables. Guests enjoy sensibly sized, also known as European-style dishes that the resort calls Healthy Portions. With a zero food waste to landfill approach, guests leave feeling even better knowing that their special dining experience is fulfilling to them as it is to Mother Nature.

Joining the newest resort offerings

In addition to reimagining Elements, Bucuti & Tara [debuted a renovated Tara Lounge](#) this past autumn. It further embodies serene sophistication, welcoming guests as an option to begin their day with a full breakfast buffet. The Tara Lounge now features the resort's second guest-created library, filled with genres and of course, beach reads. This Jan. the resort also debuted its [new nature-immersed yoga deck](#), further expanding its comprehensive wellness program.

To learn more, visit [Bucuti.com](https://www.bucuti.com).

IMAGES & VIDEOS

Images located in [this Dropbox folder](#) and general resort images 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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