

Aruba media inquiries:
Rebecca van der Woude
marketing@bucuti.com

International media inquiries:
Amy Kerr
amykerr@revelconcepts.com



Forbes Declares Terra by Jeremy Ford at Bucuti & Tara the “Coveted Reservation to Score” Among Aruba Restaurants

EAGLE BEACH, Aruba – Jan. 30, 2026 — Just three months after opening, [Terra by Jeremy Ford](#) at the award-winning [Bucuti & Tara Beach Resort](#) has been recognized by Forbes as one of the best places to eat in Aruba, praised as a culinary destination so exceptional it is worth planning an entire trip around. The recognition by renowned global dining journalist Lanee Lee for the prestigious international media outlet places Terra at the forefront of Aruba’s evolving culinary scene and further cements Bucuti & Tara’s role in elevating the island onto the global stage.

A dining experience worth planning a trip around

Forbes declares Terra “the island’s most talked-about dining room,” hailing it as the new benchmark in Caribbean fine dining. According to the outlet, Terra distinguishes itself through its refined approach to modern cuisine and its ability to translate Aruba’s flavors into a globally relevant fine dining experience. Helmed by Chef Jeremy Ford, of Michelin Star and Michelin Green Star fame with his restaurant Stubborn Seed in Miami, together with local culinary forces Jeanclaude Werleman and Moises Ramirez and their talented Aruban team, Terra delivers a modern culinary journey where seasonal ingredients sourced from land and sea and bold flavor combinations showcase precision, creativity, and a deep respect for and collaboration with Aruba’s farmers, fishermen, and chefs.

Guests are invited to choose between a thoughtfully composed tasting journey or an inventive à la carte experience, each designed to deliver a sense of discovery and anticipation that contributes to Terra’s reputation as a reservation worth pursuing.

A fusion of intimacy, exclusivity and craftsmanship

Terra’s deeply immersive setting and carefully paced service are central to its appeal, where diners easily slip away from the outside world. The intimate dining room basks diners in Aruba’s cherished golden hour lighting. Handcrafted interiors and natural textures create a setting that feels personal, immersive and rare. Staff are exceptionally knowledgeable and extend their family feel as they invite diners on a culinary journey that transcends from meal to life-long memory. Every detail from menu composition to presentation is intentional, reinforcing why Forbes describes

Terra as a coveted experience rather than simply a place to dine.

This balance of artistry and soul has quickly elevated Terra into one of the most talked-about restaurants in Aruba.

Shared stewardship

Forbes notes that Terra “sits inside the [ultra-eco-conscious Bucuti & Tara Beach Resort](#),” a placement that is both deliberate and deeply aligned. Terra by Jeremy Ford was selected as the ideal culinary counterpart to the Caribbean’s most eco-certified resort, whose uncompromising commitment to sustainability, world-class luxury, and award-winning service has earned it the distinction of being ranked the #1 hotel in the Caribbean and #5 in the world on TripAdvisor. From responsible sourcing to meticulous execution, Terra mirrors Bucuti & Tara’s action-driven stewardship ethos — a philosophy that has also made the resort the only hotel globally to receive the United Nations’ most prestigious Global UN Climate Action Award.

Together, the resort and restaurant exemplify how environmental leadership, impeccable service, and elevated experiences can coexist at the highest level of luxury hospitality.

“Aruba is quietly turning into the Caribbean’s culinary overachiever”

This Forbes recognition underscores Aruba’s growing reputation as a serious food destination while further solidifying Bucuti & Tara’s global leadership in shaping elevated travel experiences. Terra stands as a defining moment for the island’s dining scene and a benchmark for culinary excellence in the Caribbean.

To experience the adults-only Terra by Jeremy Ford, [reservations can be made online](#). Read the [full Forbes Article](#). Learn more about Terra by visiting [terraaruba.com](#) and the resort by visiting [Bucuti.com](#).

Photos and videos

Images of Terra by Jeremy Ford are located in [this folder](#).

Resort images are in [this private media gallery](#).

About Bucuti & Tara Beach Resort

Recognized as the Caribbean’s first and only certified CarbonNeutral® hotel since 2018, Bucuti & Tara Beach Resort is celebrated globally as the No. 5 Hotel in the World and No. 1 Hotel in the Caribbean, according to Tripadvisor. Aruba’s premier adults-only, laidback luxury resort, Bucuti & Tara is the vision of award-winning hotelier and environmentalist Ewald Biemans, honored with multiple Hotelier of the Year accolades for his hospitality excellence and pioneering sustainability leadership.

Nestled along the pristine white sands of Eagle Beach, protected nesting ground for sea turtles and named one of the “Dream Beaches of the World,” Bucuti & Tara offers 104 elegant rooms, suites and penthouses. Guests enjoy guaranteed sunbeds, a freshwater infinity pool, indulgent spa treatments, and “no surprise rates” including accommodations, all taxes and fees, full daily breakfast, WiFi and in-room tablet, EV chargers, parking and local calls.

At the heart of the resort’s culinary experience is [Elements](#), an award-winning oceanfront restaurant serving healthy, locally inspired cuisine. Guests can also enjoy Tara Lounge, private romantic beach dining, and as of Oct. 2025, the highly anticipated [Terra by Jeremy Ford](#). Helmed by the visionary chef leading Miami’s Michelin Star and Michelin Green Star Stubborn Seed, Ford brings his signature artistry and sustainability ethos to Aruba, crafting a menu that honors Aruban ingredients, fishermen, and farmers while blending bold, innovative flavors with refined presentation.

Proudly LGBTQ+ friendly, Bucuti & Tara proudly holds IGLTA and TAG Approved® status. The resort’s deep commitment to sustainable luxury has earned prestigious certifications including CarbonNeutral®, LEED Gold, Green Globe Platinum and Travelife Gold. Named the World’s Most Sustainable Hotel/Resort by Green Globe in 2016, Bucuti & Tara’s comprehensive sustainability program was praised by the United Nations as “highly replicable and scalable” for hotels worldwide, all aligning seamlessly with the UN Sustainable Development Goals.

###