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Top Aruba Resort Reveals Dining Renovations, New Offerings for Thriving Vegan Scene

EAGLE BEACH, Aruba – August 18, 2020 – The rare downtime this spring allowed [Bucuti & Tara Beach Resort](#) to invest in renovations to its famous SandBar, refresh its acclaimed [Elements restaurant](#) and create innovative new items on its popular vegan menu. The **Caribbean’s healthiest and safest vacation** can be enjoyed with a *View to Dine For* at the award-winning dining destination.

Michelin-trained Chef Marc Giesbers, director of food & beverage at Bucuti & Tara, and his team quickly seized the unexpected quiet time so guest vacations wouldn’t be interrupted. In reimagining the Eagle Beach dining experience, they put on their design hats in the front-of-the-house and turned the back-of-the-house into a test kitchen. After a 92% increase in vegan dining at the resort from 2018 to 2019, Giesbers knew he and the culinary team were connecting with the quickly growing plant-based dining market.

Refreshed and stylishly social distanced

The private SandBar, exclusively serving resort guests, was enlarged and redesigned for sophisticated distancing. Its prime beachfront location is sought after for overlooking Aruba’s prismatic sunsets. With Aruba boasting among the most sunny days a year in the Caribbean, Teri D’amico of D’amico Design Associates (DADA) who collaborated on this redesign, took inspiration from the sky’s soothing morning palette and nightly light show. D’amico wanted to keep the concept of blending a bold and brilliant color palette from the pool to the bar.

“The new color scheme for Bucuti & Tara’s SandBar and pool complex was inspired from the sky’s burst of luminous golds at sunrise to its vibrant corals and rich purples seen in Aruba’s romantic sunset,” says Teri D’amico, founder/president of D’amico Design Associates (DADA). “Our DADA design team created to arouse passion for the evening after a healthy day at the beach.”

Elements restaurant has long featured mostly seating for two, so safe, physical distancing was already the norm at the romantic, adults-only enclave. With the restaurant refresh, its former buffet area is now converted to serving space and even more distancing of tables.

The most notable investment is the all-new dining deck along Eagle Beach, aptly named one of the “Dream Beaches of the World.” The Caribbean’s most eco-certified resort to include being its only carbon-neutral hotel, carefully selected an innovative blend of 95% recycled materials. The earth-friendly manufacturing process recoups factory waste and eliminates the use of harmful chemicals.

Luxury resort designer Dada Designs of Miami led the aesthetic component of the renovations. The same team masterminded the concepts resulting in laidback luxury of the Tara Wing revisions in 2017 and the Bucuti Wing refresh in 2020.

Vegan menu expands by demand

Elements restaurant goes beyond one full menu and offers complete menus for vegan/vegetarian, gluten-free and world cuisine. Aruba's blossoming vegan and vegetarian scene has become a Caribbean food destination anchored in large part to Elements restaurant for its innovation and equal consideration for those seeking a fulfilling plant-based nourishment. While Chef Marc's high-end steak and seafood dishes continuously earn high praise, admiration along with increased requests for his innovative and satiating healthy selections prompted the expansion the restaurant's existing standalone vegan menu.

From dedicated vegans to guests who occasionally seek a healthy, flavorful alternative, the extensive vegan menu weaves in flavors of the world. From the likes of classic comfort foods given a modern twist to a zesty nod to Latin favorites and Far East staples, the team relishes relationships with local farmers and procures as much on island such as its microgreens. A sampling of the [full menu](#) includes:

- **Layered Roots of the Andes:** Towering layers of truffle potato, sweet potato mash, basil-marinated red beets along with chunky seasoned avocado served with carrot chips accompanied with roasted red pepper pulp.
- **Gado-Gado Entree Salad:** Elements adaptation of this classic Indonesian dish composed of Tempeh, bean sprouts, green beans, carrot, bell pepper, cilantro, pickled cabbage, complemented with a divine peanut sauce atop a bed of rice noodles.
- **Range-free Steak:** A nod to the West, this ground lentil patty is served with roasted vegetable gravy and partnered with a mosaic of squash, glazed carrots and classic fondant potatoes.
- **Agave and Cardamom-infused Pineapple Quinoa Margarita:** Latin America inspired, this agave nectar-infused quinoa is crowned with a slow simmered lime and pineapple chutney laced with cardamom and clove, finished with a touch of strawberry sauce.

A fine dining restaurant veteran, Chef Marc recently received on Elements' behalf the coveted Wine Spectator 2020 Award of Excellence for his diverse, sustainable wine list that exceeds the expectations of the resort's global clientele.

"After months of research and testing, my talented culinary team and I improved the flavor and healthfulness of both traditional and modern fare, and are very proud of our new vegan menu at Elements restaurant," shares Chef Marc Giesbers, director of food & beverage at Bucuti & Tara Beach Resort.

Elements restaurant is adults-only and available to both resort guests and offsite guests, alike. Reservations are highly recommended. The SandBar is reserved exclusively for resort guests.

Bucuti & Tara: The Caribbean's Healthiest and Safest Vacation Experience

As the region's most-eco certified hotel, Bucuti has long had a heightened awareness for the health and safety of both guests and the planet. Its [new COVID-19 safety protocols](#) were developed within Center for Disease Control

guidelines, World Health Organization recommendations and **in-person evaluations by practicing ICU (intensive care unit) doctors and nurses** who were hosted onsite this spring at Bucuti & Tara.

With its new touch-free experience combined with the new hospital-grade, high-tech health safety protocols and Aruba's Health & Happiness Code seal, guests can confidently relax into vacation mode.

To learn more, visit Bucuti.com.

IMAGES

Dropbox gallery: https://www.dropbox.com/sh/bgda4csz5i8j7at/AABD_33ZLOugBWHuzS4DhZtYa?dl=0

Captions

Bucuti+Tara_Deck-Pool-2020refresh1 Bucuti & Tara newly refreshed pool complex complete with new sun lounger soft goods inspired by the brilliant colors from the resort's popular sunrises and sunsets.

Bucuti+Tara_Pool-Hot-tub The infinity-edge pool was renovated to include leveling the bottom of it since guests enjoy casually standing in it to talk, relax and refresh.

Bucuti+Tara_SandBar The renovated SandBar, reserved exclusively for resort guests, sits atop sustainably sourced decking and features socially distanced seating.

Elements_Range-Free-Steak A popular new item on Elements' new vegan menu, Range Free Steak is a ground lentil patty served with roasted vegetable gravy accompanied with a mosaic of squash, glazed carrots and class fondant potatoes.

Elements_Layered-Roots-of-the-Andes A signature item on Elements' new vegan menu, Layers of the Andes satisfies guests with a layered tower of truffle and sweet potatoes, basil-marinated red beets and avocado and is served with carrot chips accompanied with roasted red pepper pulp.

Elements_Quinoa-Margarita Just one of the desserts on Elements' new vegan menu, this is an agave nectar-infused quinoa topped with a slow-simmered lime and pineapple chutney steeped with cardamom and cloves and finished with a touch of strawberry sauce.

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 in the Caribbean and No. 1 Hotel for Romance in the Caribbean (fifth straight year). 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."

Bucuti offers 104 well-appointed guestrooms, suites and penthouses; 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 open-air SandBar on the beach 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, ISO 14001 and Travelife Gold and was named the World's Most Sustainable Hotel/Resort in 2016 by Green Globe.

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