



# DINNER MENU

## Elements Restaurant

### APPETIZERS

#### LOINFISH CEVICHE

In lime juice prepared Lion fish flavored with a touch of mango & passionfruit juice tossed with red onion, bell pepper and accompanied with plantain chips  
*or*

#### SALAD BAR

Enjoy endless our extensive salad bar with delicious items to choose from grilled vegetables, marinated salads, array of cheeses and some local specialities

### MAIN COURSE

#### MAHI – MAHI FILET ON CONCOMBER STOBA

Char grilled Mahi – Mahi filet served on a stew of locally sourced cucumbers completed with carrots and potatoes and finished with organic cucumber flavored micro-greens  
*or*

#### KESHI YENA CASSEROLE

Pulled chicken mixed with bell peppers, onions, raisins and olives tossed in a light tomato sauce and gratinated with Gouda cheese

### DESSERT

#### BOLO DI CASHUPETE

Layered cake with a butter cream of Cashew nuts served with vanilla ice cream and a dash of Ponche Crema

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE WITH US.  
PLEASE LET US KNOW YOUR FEEDBACK WITH A REVIEW ON tripadvisor®

THREE-COURSE  
DINNER

**\$40**