

Elements

RESTAURANT

WORLD CUISINE

COLD INTRODUCTION

Swordfish in Pink	Thinly sliced raw North Atlantic swordfish, intensified with Himalayan pink salt and drizzled with virgin pumpkin oil.	11.00
Garden Fresh Salad	A bed of fresh spring mix, sliced cucumbers, tomatoes, carrots and zesty GF croutons with your choice of dressing.	8.50
Caesar Salad	The traditional Caesar salad with fresh cut romaine lettuce tossed in our Caesar dressing, garlic croutons and Parmesan cheese.	9.50
The Tiraditos Trio	Raw marinated salmon with mint, lime and cilantro. Cobia with mango-passion and mustard. Tuna with sesame, ginger and orange.	15.50
Beef Carpaccio	Sesame crusted, thinly sliced beef tenderloin on frisée with avocado tartare, accompanied by smoked mayonnaise.	12.50
Ahi Tuna Tartare	Ahi tuna chopped with tamari soy sauce and chives, presented with crispy wonton shells, wakame, a boiled quail egg and avocado salsa.	12.50
Mediterranean Mezze	Chili hummus (chickpea puree with chili pepper), baba ghanoush (roasted eggplant spread), tzatziki (Greek yoghurt with garlic and cucumber). Served with toasted whole wheat pita chips.	11.50
Avocado with Shrimp	Cocktail shrimp gently tossed in our special dressing enhanced with herbs and stuffed into an avocado.	13.50

Elements

RESTAURANT

WARM INTRODUCTION

Crab Cake My Style	Blue crab cake with cucumber tartare, herbed aioli on a bed of arugula.	11.50
Seafood Napoleon	Shrimp, crawfish and lobster carefully sautéed with a touch of garlic in creamy croustades sauce, presented with puff pastry points.	15.50
Pepper Seared Beef	Beef tenderloin kebab marinated with various peppers and Asian spices, flash seared and laid on a mango passion chutney with chili drizzle.	15.95
Artichoke-Arugula Ravioli	Homemade pasta shells stuffed with herbed grilled artichoke and garlic-infused sautéed arugula; fried crispy and bedded on a light porcini cloud.	8.50
Zucchini with Couscous	Zucchini medallions dusted with fresh herbs and pan fried in virgin coconut oil, dressed over couscous with tamarind salsa.	10.50
Chicken Vol au Vent	Savory chicken breast ragout in delicate Champagne leek sauce with cream, and served in a puff pastry casing.	10.50
Salad Bar, Soup & Appetizer	Extensive buffet of more than 40 delicious items to choose from. Freshly made soup of the day, grilled vegetables, flavorful charcuterie and seafood, marinated legumes, salad, nuts, seeds, cheeses, breads and more.	16.50

Elements

RESTAURANT

SOUP

French Onion Soup	Richly flavored browned onions, enhanced with thyme and rosemary, served in chicken and beef broth and Cabernet Sauvignon, topped with melted Gouda cheese.	7.50
Carrot Ginger Soup	Unique composition of sweet carrots and zesty ginger with roasted peanuts and garnished with chili coconut oil pearl.	6.50
Potato Leek Soup	Carefully blended leeks and Yukon gold potatoes in vegetable broth and enhanced with cheddar cheese.	7.50
Lobster Cappuccino	Classic lobster bisque essence with a fluffy cream foam topper, enhanced with Chef's secret seasoning and lobster meat layered in fine Cognac.	11.50
Soup of the Day	A selection from our chef's repertoire of classic soups.	6.50

Elements

RESTAURANT

ENTRÉES

Flat Iron Black Angus	The finest Black Angus flat iron (USDA Choice) steak, grilled to your liking served on chocolate-red wine reduction.	32.50
Fusion Salmon	Worlds collide in this French-Caribbean dish with a mango-chili painted salmon fillet (medium), grilled to perfection and paired with a unique coconut butter hollandaise.	28.50
Mango Chicken	Free-range, corn-fed seared chicken with fresh mango and pink peppercorn sauce.	24.50
Red Snapper	Red snapper fillet pan fried in virgin coconut oil layered on a bed of our inimitable curry sauce.	29.00
Grouper with Fruit Salsa	Fresh black grouper fillet, pan fried and served on top of a Caribbean scented chilled fruit salsa of papaya, pineapple and black beans.	29.95
Spicy Shrimp	Large shrimp carefully simmered in a wonderfully delightful spiced chili cream sauce.	28.50
Mahi-Mahi Ginger Infusion	Mahi-Mahi fillet char-grilled and layered on a light ginger cream sauce flavored with Chardonnay.	29.00
Black Angus Sirloin Steak	USDA Choice 8 oz Black Angus sirloin steak, grilled to perfection and laid on a three-peppercorn sauce.	31.50
Sauté Filet de Boeuf	Beef tenderloin tips carefully sautéed to your order with mushrooms and simmered to perfection in a flamed Scotch whisky sauce.	35.50
Duck Breast Orange Sauce	Tender breast of duck, pan fried in Cajun spices and served with orange beurre blanc sauce.	27.50

Elements

RESTAURANT

Pasta Alfredo	Traditional creamy Parmesan cheese sauce tossed with fettuccine al dente.	19.50
Pasta Alfredo with Salmon	A generous portion of pasta Alfredo topped with a perfectly grilled and herb seasoned salmon fillet.	26.50
Pasta Alfredo with Chicken	Traditional creamy Parmesan cheese sauce tossed with cooked fettuccine al dente topped with grilled free-range chicken.	22.50
Skirt Steak Churrasco Style	Juicy USDA Choice Black Angus skirt steak grilled to your liking and served with our homemade chimichurri sauce.	34.50
Chateaubriand (for 2)	USDA Choice Black Angus beef tenderloin steak, roasted to order and presented sliced with our hollandaise butter sauce. (Price is per person.)	32.50
Wheat Spaghetti	Roasted green tomatillos and rainbow squash sautéed in virgin olive oil with garlic, leeks and Quorn (mycoprotein), enhanced with Dijon mustard and Riesling wine.	25.50
Arugula Risotto	Sautéed arugula and garlic Chardonnay risotto, enhanced with fine herbs and a touch of cream and Parmigiano-Reggiano cheese.	21.00

Elements

RESTAURANT

Polenta Galettes	Finest Italian herb polenta cake topped with melted gorgonzola, sautéed wild mushrooms and asparagus, served over a medley of lentils.	21.50
Quinoa Pineapple	Quinoa sautéed with confetti of vegetables, stuffed in a pineapple, and flamed with Caribbean rum.	24.50
Chicken & Asparagus	Boneless free-range chicken breast smothered in a luxurious white wine sauce with just the right amount of melted Gruyère cheese. Tarragon and lemon add a delicious, light flavor.	25.50
GF Pasta al Salmone	Gluten-free pasta enhanced with smoked salmon strips in a creamy sauce with a touch of white wine.	23.50
Appetizer, Soup & Salad Bar	Extensive buffet of more than 40 delicious items to choose from. Freshly made soup of the day, grilled vegetables, flavorful charcuterie and seafood, marinated vegetables, salad, nuts, seeds, cheeses, breads and more.	28.50

Elements

RESTAURANT

VEGAN AND VEGETARIAN

APPETIZERS

Garden Fresh Salad	A bed of fresh spring mix, sliced cucumbers, tomatoes, carrots and zesty GF croutons with your choice of dressing.	8.50
Caesar Salad	The traditional Caesar salad with fresh cut romaine lettuce tossed in our Caesar dressing, garlic croutons and Parmesan cheese.	9.50
Mediterranean Mezze (V)	Chili hummus (chickpea puree with chili pepper), baba ghanoush (roasted eggplant spread), tzatziki (Greek yoghurt with garlic and cucumber). Served with toasted whole wheat pita chips.	11.50
Artichoke-Arugula Ravioli (Veg)	Homemade pasta shells stuffed with herbed grilled artichoke and garlic-infused sautéed arugula; fried crispy and bedded on a light porcini cloud.	8.50
Zucchini with Couscous (V/GF)	Zucchini medallions dusted with fresh herbs and pan fried in virgin coconut oil, dressed over couscous with tamarind salsa.	10.50
Carrot Ginger Soup (GF/V/O)	Unique composition of sweet carrots and zesty ginger with roasted peanuts and garnished with chili coconut oil pearl.	6.50
Potato Leek Soup (GF/V)	Carefully blended leeks and Yukon gold potatoes in vegetable broth and enhanced with cheddar cheese.	7.50

Elements

RESTAURANT

ENTRÉES

Pasta Alfredo	Traditional creamy Parmesan cheese sauce tossed with fettuccine al dente.	19.50
Wheat Spaghetti (Veg) (Vegan on Request)	Roasted green tomatillos and rainbow squash sautéed in virgin olive oil with garlic, leeks and Quorn (mycoprotein), enhanced with Dijon mustard and Riesling wine.	25.50
Arugula Risotto (GF/Veg) (Vegan on Request)	Sautéed arugula and garlic Chardonnay risotto, enhanced with fine herbs and a touch of cream and Parmigiano-Reggiano cheese.	21.00
Polenta Galettes (GF/Veg) (Vegan on Request)	Finest Italian herb polenta cake topped with melted gorgonzola, sautéed wild mushrooms and asparagus, served over a medley of lentils.	21.50
Quinoa Pineapple (GF/V)	Quinoa sautéed with confetti of vegetables, stuffed in a pineapple, and flamed with Caribbean rum.	24.50
Potato Gnocchi Delight (Vegan on Request)	Potato gnocchi and rainbow of colorful grilled vegetables, enhanced with fresh herbs and a touch of spice. Smothered with double cream and a drop or two of Sauvignon Blanc.	21.50

Elements

RESTAURANT

GLUTEN-FREE

INTRODUCTION

Swordfish in Pink	Thinly sliced raw North Atlantic swordfish, intensified with Himalayan pink salt and drizzled with virgin pumpkin oil.	11.00
Garden Fresh Salad	A bed of fresh spring mix, sliced cucumbers, tomatoes, carrots and zesty GF croutons with your choice of dressing.	8.50
The Tiraditos Trio	Raw marinated salmon with mint, lime and cilantro. Cobia with mango-passion and mustard. Tuna with sesame, ginger and orange.	15.50
Beef Carpaccio	Sesame crusted, thinly sliced beef tenderloin on frisée with avocado tartare, accompanied by smoked mayonnaise.	12.50
Avocado with Shrimp	Cocktail shrimp gently tossed in our special dressing enhanced with herbs and stuffed into an avocado.	13.50
Pepper Seared Beef	Beef tenderloin kebab marinated with various peppers and Asian spices, flash seared and laid on a mango passion chutney with chili drizzle.	15.95
Carrot Ginger Soup	Unique composition of sweet carrots and zesty ginger with roasted peanuts and garnished with chili coconut oil pearl.	6.50
Potato Leek Soup	Carefully blended leeks and Yukon gold potatoes in vegetable broth and enhanced with cheddar cheese.	7.50

Elements

RESTAURANT

ENTRÉE

Flat Iron Black Angus	The finest Black Angus flat iron (USDA Choice) steak, grilled to your liking served on chocolate-red wine reduction.	32.50
Fusion Salmon	Worlds collide in this French-Caribbean dish with a mango-chili painted salmon fillet (medium), grilled to perfection and paired with a unique coconut butter hollandaise.	28.50
Mango Chicken	Free-range, corn-fed seared chicken with fresh mango and pink peppercorn sauce.	24.50
Red Snapper	Red snapper fillet pan fried in virgin coconut oil layered on a bed of our inimitable curry sauce.	24.50
Grouper with Fruit Salsa	Fresh black grouper fillet, pan fried and served on top of a Caribbean scented chilled fruit salsa of papaya, pineapple and black beans.	29.95
Spicy Shrimp (GF)	Large shrimp carefully simmered in a wonderfully delightful spiced chili cream sauce.	28.50
Mahi-Mahi Ginger Infusion	Mahi-Mahi fillet char-grilled and layered on a light ginger cream sauce flavored with Chardonnay.	29.00
Black Angus Sirloin Steak	USDA Choice 8 oz Black Angus Sirloin steak, grilled to perfection and laid on a three-peppercorn sauce.	31.50

Elements

RESTAURANT

Sauté Filet de Boeuf	Beef tenderloin tips carefully sautéed to your order with mushrooms and simmered to perfection in a flamed Scotch whisky sauce.	35.50
Duck Breast Orange Sauce	Tender breast of duck, pan fried in Cajun spices and served with orange beurre blanc sauce.	27.50
Skirt Steak Churrasco Style	Juicy USDA Choice skirt steak grilled to your liking and served with our homemade chimichurri sauce.	34.50
Chateaubriand (for 2)	USDA Choice beef tenderloin steak, roasted to order and presented sliced with our hollandaise butter sauce. (Price is per person.)	32.50
Arugula Risotto (Vegan on Request)	Sautéed arugula and garlic Chardonnay risotto, enhanced with fine herbs and a touch of cream and Parmigiano-Reggiano cheese.	21.00
Polenta Galettes (Vegan on Request)	Finest Italian herb polenta cake topped with melted gorgonzola, sautéed wild mushrooms and asparagus, served over a medley of lentils.	21.50
Quinoa Pineapple (V)	Quinoa sautéed with confetti of vegetables, stuffed in a pineapple, and flamed with Caribbean rum.	24.50
Chicken & Asparagus	Boneless free-range chicken breast smothered in a luxurious white wine sauce with just the right amount of melted Gruyère cheese. Tarragon and lemon add a delicious, light flavor.	25.50
GF Pasta al Salmone	Gluten-free pasta enhanced with smoked salmon strips in a creamy sauce with a touch of white wine.	23.50