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SUNSET GRILLE AT RADISSON ARUBA RESORT, CASINO & SPA

Cuisine: Modern Caribbean influenced steak, seafood and spa

Address/ Radisson Aruba Resort & Casino

Web Site: J.E. Irausquin Boulevard 81; Palm Beach, Aruba

www.radisson.com/aruba or www.sunsetgrillearuba.com

Telephone: 011.297.526.6612

Synopsis: Sunset Grille at Radisson Aruba Resort, Casino & Spa pairs an old-world steak house menu with innovative spa cuisine to create the premiere Aruba dining experience. The restaurant brings the best locally grown products from the Caribbean along with the highest-rated ingredients sourced from around the world and prepared in methods showcasing natural flavors. Citrus, spice and herbs are used with smoking and grilling techniques and all meat is USDA Prime, aged four weeks minimum.

The restaurant is known for its modern presentations of sushi, traditional appetizers and salads such as a “*Chop House*” *Martini Salad* served in a giant martini glass with creamy Chopin Vodka dressing; *Asparagus Montrachet*; and *Coconut Tuna Tartar with Avocado Mousse*, *Saffron Lemon Vinaigrette* and *Crispy Won Ton*.

Signature seafood entrees include the *Chilean Sea Bass with Fennel and Blood Orange Salad*, *Red Pepper Polenta and Almond Aioli*; *Fresh Local Mahi Mahi and Steamed Alaskan King Crab Legs*. Meat connoisseurs’ favorites are the *Porterhouse Bone-in for Two*, *Dry Aged Ribeye* and *Veal Oscar with Lobster, Crab and Asparagus with Béarnaise Sauce*.

Lovers of sweets may choose the *Chocolate Coconut Crusted Soufflé served with Vanilla Ice Cream* or a *White Chocolate Hazelnut Soufflé with Caramel Ice Cream*.

International selections of award-winning and classic wines are available from the cellar.

Design: Sunset Grille offers an intimate “exhibition-style” kitchen, with art deco décor, overlooking the ocean and 1,500 feet of white sandy beach.

Culinary Team: Restaurant Chef Maarten Smeets

Awards:

- AAA **Four Diamond Award** (2003-2008)
- *Caribbean Travel & Life* **Best Restaurant in the Caribbean** (2007)
- *Wine Spectator* **Award of Excellence** (2002-2007)

Hours: Dinner 6 p.m. – 11 p.m. nightly