

Chef Urvin's culinary journey is rooted in passion, tradition, and innovation. At INFINI—named for "Limitless Possibilities"—he crafts boundary-pushing dishes that blend classic Aruban flavors with modern techniques. With experience from top hotels in Aruba and Michelin-starred kitchens in Europe, Chef Urvin brings storytelling to the plate through an interactive chef's table experience. Committed to supporting local farmers and elevating Aruba as a culinary destination, he invites diners to taste, explore, and be part of the magic he creates—one unforgettable dish at a time.



Menu XIII

LIMPIA MAN

Cayena Cleansing Oil

CAONA

Corn · Garlic · Popcorn · Charcoal

CASABE

Yucca · Keri Keri · Onion

HIME & WANABAN

Kingfish · Soursop · Mango · Keffir · Malanga

BOGA & JODARI

Tuna · Squash · Spiny Cucumber · Cantaloupe · Pika di Papaya

JAMBO

Sea Bass · Scallops · Shrimp · Mussels · Okra · Cilantro
Nonna's Pica Jelly

LIMPIA PALADAR

Pornstar Martini

YĀZĪ

Duck · White Asparagus · Bacon · Tamarind · Red Cabbage
· Parsnip

BHUNA HUA

Sirloin · Tandoori · Maitake · Peas · Seaweed

MOSAIC

Bread Pudding · Pecorino · Oyster Mushroom · Coffee
Soy · Pear

POTPOURRI

Miso · Mint · Buddha Hands · Tamarind · Dukkah

COS NAN DUSHI

French Macaroons · French Madeleine

CUPCAKE



As part of our commitment to our island, we proudly work with local suppliers dedicated to quality and excellence.

1.

Farm a Cure Fungi

2.

Petite Greens

3.

Ceramicas by Rani

4.

Happyponics Aruba

5.

T2PAN

6.

LOVEmade

7.

William Jansen

8.

Mr. Webo

9.

Nonna's Gourmet

Together, we bring the best of Aruba to your table.

infini
by Urvin Cross