

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.



Impressions Menu

LIMPIA MAN
Cayena Cleansing Oil

CAONA
Corn · Garlic · Popcorn · Charcoal

CASABE
Yucca · Keri Keri · Pickled Onion

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 · Maitake · Bacon · Tamarind · Red Cabbage
· Parsnip

BHUNA HUA
Sirloin · Tandoori · Coffee · Peas · Potato
· Vanilla

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

POTPOURRI
Miso · Mint · Buddha Hands · Tamarind · Dukkah

COS NAN DUSHI
French Macaroons

CUPCAKE
Piña Colada 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.
Ceramics 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 Coors