



New Year's Menu

A Welcome Glass of Sparkling Wine

Appetizer

Beef Carpaccio

Thinly sliced filet mignon with arugula, pesto, pine nuts and parmesan shavings

or

Spicy Baby Shrimps

Baby shrimps, spicy mayonnaise, arugula, green onion, fried rice noodles

or

Gratinated Scallops

Seared scallops, cream of potato, cherry tomato confit, gratinated with sauce hollandaise and parmesan cheese

or

Festive Salad

Refreshing garden greens topped with cucumber, cherry tomato, watermelon, radish, pickled red onions and caramelized walnuts and sweet balsamic drizzle



Soup

Beef

Flavorful clear beef consommé served with beef chunks, mushrooms and chives

Entree

New Year's Dish with Turkey & Smoked Ham

Glazed turkey breast and slices of smoked ham, served with apple-bacon stuffing, red cabbage, mashed potatoes and rosemary gravy sauce

or

New Year's Steak & Shrimp Tower

Filet mignon grilled to perfection, topped with sautéed spinach, mushrooms, grilled shrimp skewer and sauce hollandaise, served with mashed potato

or

Seafood Casserole

Fish, shrimp, calamari, mussels in a creamy garlic lobster sauce, served over a bed of penne pasta gratinated with mozzarella cheese served straight out of the oven

or

Cornfed Chicken

Tender and juicy cornfed chicken, served with sweet potato mash, steamed broccoli and mushroom sauce

Dessert

Duo Chocolate Delight

White chocolate baileys mousse paired with red wine dark chocolate mousse finished with ganache topping

or

Brûlée au Champagne

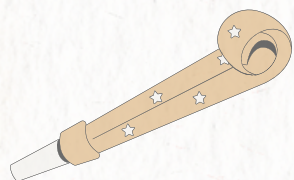
Silky creme brûlée infused with champagne, fresh berries and finished with a caramelized sugar crust for a touch of elegance

Coffee, Decaffeinated Coffee or Tea

Available December 31 2024 | 4 Course Menu \$85.00 per person excl. 15% service charge & incl. 7% government taxes

Reservations required | J.E. Irausquin Boulevard 55, Eagle Beach | T +297 522 3444

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Vegan New Years Menu



A Welcome Glass of Sparkling Wine



THE CHOPHOUSE
AT MANCHEBO

Appetizer

Refreshing Arugula - Watermelon Salad

Served with cucumber, cherry tomato, watermelon, radish, pickled red onions and caramelized walnuts and sweet balsamic drizzle

or

Crispy battered Heart of Palm

Served with mesclun lettuce and plant-based curry aioli



Soup

Green Gazpacho

Chilled cucumber & honeydew melon, basil, organic sea salt

Entrée

Surf & Turf

Lentil steak and sautéed new wave shrimp, served with follow your heart mashed potatoes, steamed broccoli florets and tamari gravy

or

Polenta Timbale

Soft corn meal, sautéed garlic spinach and mushrooms, crunchy corn and red beets chips

Dessert

Blueberry Chia Cheesecake

Served with tuille

Coffee, Decaffeinated Coffee or Tea

Available December 31 2024

4 Course Menu \$ 65 per person

including 7% tax, excluding 15% service charge

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