Christmas Menn Appetiger

Traditional Aruban Christmas Ayaka

Traditional Aruban holiday dish made of banana leaves stuffed with corn meal, pulled chicken, olives, plum, raisins, silver onion and cashew

Beef Carpaccio

Thinly sliced filet mignon with arugula, pesto and parmesan shavings

Caribbean style Crab Cakes

Served with green asparagus and spicy mango salsa

Festive Salad

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



Oxtail Broth

Soup

Served with oxtail ravioli, tomato concasse and green onions

Entree

Christmas Platter with Turkey and Smoked Ham

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

Steak Oscar

5 oz filet mignon topped with shrimp and sauce hollandaise served with grilled asparagus and mashed potatoes

Creamy Lobster and Shrimp Risotto

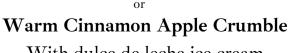
Chunks of lobster and shrimp in al dente arborio risotto rice served with cherry tomato confit and basil oil

Chicken Florentine

Corn-fed chicken breast topped with sautéed garlic spinach, served with buttered mashed potatoes, truffled hollandaise sauce and corn chips

Lesser

Warm Pecan Pie With coffee ice cream



With dulce de leche ice cream



Coffee | Tea

OpenTable[®] Manchebo Beach Resort & Spa | Available December 24 | 25 | 26 2022 Price per person \$70.00 excl. 15% service charge & incl. 6% government taxes | Regular menu also available | Reservations required | J.E. Irausquin Boulevard 55, Eagle Beach | T +297 522 3444 | ikesbistro@manchebo.com