

Christmas Menu

Appetizer

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

or

Beef Carpaccio

Thinly sliced filet mignon with arugula, pesto and parmesan shavings

or

Caribbean style Crab Cakes

Served with green asparagus and spicy mango salsa

or

Festive Salad

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

Soup

Oxtail Broth

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

or

Steak Oscar

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

or

Creamy Lobster and Shrimp Risotto

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

or

Chicken Florentine

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

Dessert

Warm Pecan Pie

With coffee ice cream

or

Warm Cinnamon Apple Crumble

With dulce de leche ice cream

Coffee | Tea



THE CHOPHOUSE
AT MANCHEBO

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 |
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