



EAT. DRINK. LIVE.

Ambergris Caye, Belize

CHRISTMAS DINNER MENU 2018

APPETIZERS

Cream of Chaya Soup

Sautéed chaya with onions and garlic in a coconut cream broth 10

Smoked Fish Dip

Shredded smoked fish fillet puréed with cream cheese, celery, basil, tomatoes & local cheese, served with toasted garlic cassava biscuits 12

Cucumber Wrap Salad

Fresh slice of cucumber, lettuce, bell peppers & caramelized pecans, topped with goat cheese & Balsamic Dressing 9

MAIN COURSE

Traditional Belizean Turkey & Ham Dinner

Baked turkey seasoned with local spices, cherry-pineapple glazed ham, coconut rice and beans, apple stuffing, caramel-cinnamon baked plantains, cranberry orange relish & gravy 38

Herb Crusted Rack of Lamb

Served with garlic mashed potatoes, steamed broccoli, Chinese long beans & mint jus 38

Roasted Chicken Roulade

Fresh horseradish, dijon mustard, cream cheese filling, with a Cabernet sauvignon jus 33

Fresh Seafood Risotto

Saffron infused white wine, shrimp, conch & flaked snapper topped with grilled lobster tail & fresh basil 36

DESSERTS

Belize's Black Fruit Cake accompanied with berry sauce 11

Homemade Ice Cream

Coconut / Strawberry / Sour Sop / Vanilla / Chocolate / Cheesecake 7

Classic Tiramisu with Mayan Chocolate shavings 12

Prices are in USD and subject to 12.5 % tax and 12.5% service charge.