Christmas Eve

DINNER | 6 to 10PM | $120 (PP)

Amuse: Shot Hibiscus Fermented Juice

STARTERS

SEARED SCALLOPS & SHRIMP RISOTTO CAKE

Belizean Sere Reduction, Prawn Crackers

ROASTED PUMPKIN & COCONUT SOUP

Crispy Pumpkin, Coconut Rum Cream

MAINS

WHOLE DEBONED RED SNAPPER

Roasted and stuffed with Local Spinach, Herbs, Lemon Zest, Roasted Tomatoes

BELIZEAN SPICED FRIED CHICKEN

Smoked White and Dark Meat, Mini Waffle, Pimento Rum Honey Sauce

SKIRT STEAK & CARAMELIZED ONIONS

Deglazed with Mulled Red Wine Béarnaise Sauce

PORK LOIN & CRISPY PORK BELLY

Pimento Smoked, Apple Compote

Served with:
Classic Truffle Mash Potatoes,
Roasted Broccoli, Califlower & Carrots

DESSERTS

CARIBBEAN RUM CHRISTMAS CAKE

Rum Butter Sauce & Vanilla Ice Cream

BELIZEAN CHEESE CAKE

Lime caramelized compote