

M A N R

THE MANOR restaurant, with its gracious mahogany double staircase and arched windows, is reminiscent of a colonial Jamaican manor home, and serves traditional Jamaican specialties in a white glove setting.

APPETIZERS

ROASTED PUMPKIN GINGER SALAD

Organic baby lettuce, marinated roasted pumpkin, tropical citrus dressing

JERK CHICKEN TENDERS

Sautéed callaloo, pickled cucumbers, mesquite sauce

PEPPER SHRIMP

Sautéed shrimp, Scotch Bonnet peppers, scallions, Appleton rum

PORTLAND SPICY CRAB CAKE

Mango chutney

PUMPKIN SOUP

Honey whipped cream, garlic hard dough croutons

JAMAICAN PEPPER POT

Slow simmered callaloo, chicken broth, local vegetables, coconut milk

MIXED GREENS SALAD

Local mixed lettuce, shredded carrots, red & white cabbage, 1000 Island dressing

ACKEE, BACON & CALLALOO QUICHE

Jerk cream sauce

ENTREES

ESCOVEITCH FISH

Pan-fried snapper fillet, warm pickled vegetables

BRAISED OXTAIL

Broad beans, spinner dumplings, rice & peas

JAMAICAN CURRY GOAT

White rice, green banana

GUAVA BBQ PORK RIBS

Fried plantains, roasted sweet potatoes

STEAMED SNAPPER FILLET

Snapper fillet, coconut milk, okra, local vegetables

BOSTON JERK CHICKEN

Jerk marinated chicken leg & thigh, mango chutney

BLUE MOUNTAIN COFFEE RUBBED SIRLOIN

Mild Scotch Bonnet au jus, mashed potatoes

CORNED PORK

Fried corn festivals served, steamed local vegetables

DESSERTS

WARM COCONUT GIZZADA

Appleton rum caramel sauce, ice cream

JAMAICAN DARK CHOCOLATE PAVÉ

Sugar cane-white chocolate soil, jerk sponge, nutmeg cream

WHITE CHOCOLATE ACKEE CHEESECAKE

Mango compote, coconut Florentine crisp

BREAD & BUTTER PUDDING

Almond-raisin-brown sugar relish