

COURTYARD[®]
BY MARRIOTT

Cheddi Jagan
International Airport
Guyana



**GUYANA
RESTAURANT WEEK**

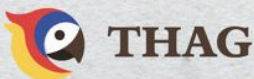
Explore. Eat. Repeat.

Join us for a specially designed
3 course culinary journey.

\$8,000 +VAT

Kids ages 6-12 are 50%, and 5 &
under are free.

[VIEW MENU & BOOK NOW](#)



STARTERS (CHOOSE ONE)

Smoked Pumpkin & Cashew Velouté (Vegetarian)

Creamy smoked pumpkin soup infused with ginger and thyme, finished with toasted cashews, coconut cream and herb oil.

Pepper-pot Glazed Pork Belly

Slow-braised pork belly lacquered in cassareep reduction, served with roasted plantain purée, pickled wiri wiri peppers and micro herbs.

Coconut-Seared Shrimp

Pan-seared shrimp in a silky coconut-lime bisque with charred corn salsa and cassava crisps.

DESSERTS (CHOOSE ONE)

Cassie Pone Cheesecake

Warm cassava pone layered with cinnamon-spiced pineapple cream, vanilla ice cream and burnt sugar caramel sauce.

MAIN (CHOOSE ONE)

Herb-Crusted Snapper & Coconut Risotto

Fresh snapper with fine herb crust atop creamy coconut risotto, finished with saffron butter sauce, roasted cherry tomatoes, and fried plantain crisps.

Charcoal Jerk Chicken Supreme

Slow-charred chicken breast glazed with wild honey and island spices, served alongside roasted plantain and pineapple gastrique.

Coconut Curry Cauliflower Steak

A thick roasted cauliflower steak brushed with fragrant coconut curry glaze, served with saffron Basmati rice, charred baby vegetables, crispy chickpeas and tamarind reduction.

Passion Fruit Cheesecake

Silky baked cheesecake topped with passionfruit glaze, tropical fruit pearls and coconut crumble.