

GUYANA RESTAURANT WEEK



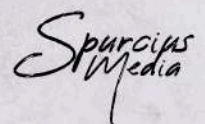
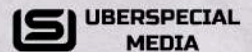
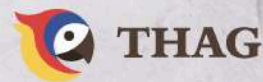
Unveiling the Flavors of the Season.

Gold tier
Lunch Menu

\$4,000
VAT INCLUSIVE

Platinum tier
Dinner Menu

\$8,000
VAT INCLUSIVE



Unveiling the Flavors of the Season.

Gold tier
Lunch Menu

\$4,000

VAT INCLUSIVE

Soup

Cream of Split Pea Soup

Appetizers

Chicken Dumpling with
Gochujang cream

Main Courses (Choose One)

Jamaican Jerk Chicken Burger
Fettuccine with creamy Nori Sauce

Dessert

Matcha Profiteroles

Unveiling the Flavors of the Season.

Platinum tier Dinner Menu

\$8,000

VAT INCLUSIVE

Appetizers (Choose One)

Grilled Octopus with Tamarind Glaze
Charred Mediterranean-style octopus, served over spiced chickpea purée, pickled okra, and a tamarind-paprika reduction.

Jerk-Spiced Chicken Koftas
Served with mint yogurt, roasted plantain hummus, and crispy chickpea salad.

Roasted Bell Pepper & Callaloo Soup (Vegan)
Silky, fire-roasted Caribbean peppers blended with callaloo, garnished with coconut cream and microgreens.

Desserts (Choose One)

**Pineapple & Cardamom
Upside-Down Cake**
Warm spiced cake topped with roasted pineapple and a splash of Caribbean rum, served with coconut cream.

Entrées (Choose One)

Rum-Glazed Duck Breast
Pan-seared duck breast with a dark rum-orange glaze, served with creamy polenta, sautéed bok choy, and callaloo chimichurri.

Seafood Paella with a Caribbean Twist
Saffron rice with lobster, shrimp, squid, and chorizo, simmered in coconut-lime broth and garnished with crispy cassava slivers.

Stuffed Eggplant Rollatini (Vegetarian)
Roasted eggplant stuffed with herbed quinoa, olives, and goat cheese, served with roasted tomato coulis and basil oil.

Mango Panna Cotta with Hibiscus Syrup
Creamy mango panna cotta infused with lime zest and finished with a hibiscus and rosewater glaze.