



GUYANA RESTAURANT WEEK

Explore. Eat. Repeat.

519G FIVE • ONE • NINE LUNCH & DINNER MENU

JUNE 19TH - 28TH

Strictly by reservations call **592-515-0519**



SPONSORS:



519@ LUNCH MENU

FIVE • ONE • NINE

\$5,000

June 19th - 28th

Available from 11 am to 4 pm

Strictly by reservations call **592-515-0519**


Includes: One choice of Appetizer, Entree and Dessert.

APPETIZERS

Guests will select one of the following:

Stuffed Cassava Chicken Balls

Fish Broth

 **Corn Ribs**


ENTREES

Red Snapper Escovitch

Served with Herb Garlic Potatoes and Mixed Vegetables

Stuffed Chicken Breast Roulade

Served over Pesto Linguine

 **Ratatouille Tower**

Served over Aglio e Olio Pasta
(Optional Shrimp add-on +\$2,500)

DESSERTS

Banana Fritters (Turo)

Coconut Custard

Lemon Meringue Tart



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SPONSORS:

 **E.M. Enterprise Inc.**

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519@ DINNER MENU

FIVE • ONE • NINE

\$10,000

June 19th - 28th

Available from 4 pm to closing


Strictly by reservations call **592-515-0519**

Includes: One Glass of Wine; Red, White or Rosé, with
One Choice of Appetizer, Entree and Dessert.

APPETIZERS

Spicy Salmon Sushi (4 pieces)

Duck Curry Wonton

 **Roasted Tomato Soup with Garlic Bread**

ENTREÉS

Herb-Crusted Lamb Chop

Topped with Chimichurri, served over Pineapple Purée
with Mashed Potatoes.

Salmon with Coconut Cream Sauce

Served with Broccoli and Seasoned Steamed Jasmine Rice

Chicken Piccata

Served with Aglio e Olio Pasta

 **Teriyaki Glazed Tofu**

Served with Sliced Carrots and Herb Garlic Potatoes

DESSERTS

Coconut Flan

Sweet Potato Crème Brûlée

Ripe Plantain Soufflé



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