



**CARA
HOTELS**
TRINIDAD & TOBAGO - GUYANA

GUYANA RESTAURANT WEEK



Explore. Eat. Repeat.

Lunch Menu

\$4,000 PER PERSON

Entrees

Please choose one

ASIAN BIRD'S NEST

SAUTEED CHICKEN STRIPS TOSSED WITH CRISP BELL PEPPERS, BROCCOLI, CARROTS, BEAN SPROUTS AND SNOW PEAS IN A SAVORY, AROMATIC ASIAN HOUSE SAUCE. SERVED INSIDE A CRISPY, GOLDEN POTATO BASKET

DECONSTRUCTED BEEF LASAGNA SOUP

ALL THE COMFORT OF A CLASSIC LASAGNA, SERVED BY THE SPOONFUL. GROUND BEEF, TENDER LASAGNA NOODLES, SPINACH, TOMATOES, SIMMERED IN A RICH, HERB-INFUSED TOMATO BROTH. TOPPED WITH GOOEY MELTED CHEESE BLEND, SERVED WITH GARLIC BREAD AND A PETITE SALAD.

PAN-SEARED TILAPIA FILLET

TILAPIA FILLET CRUSTED IN A PARMESAN-HERB BLEND AND PAN SEARED IN BUTTER. SERVED OVER VELVETY POTATO PUREE, ACCOMPANIED BY BORA AND CARROTS SAUTEED IN WHITE WINE REDUCTION

COCONUT SQUASH MEDLEY VG

A VIBRANT TRIO OF STEAMED SQUASH, CRISP BROCCOLI, AND CARROTS SIMMERED IN A CREAMY, AROMATIC COCONUT MILK BROTH. SERVED WITH WARM QUINOA SALAD.

Desserts

Please choose one

WARM CHOCOLATE LAVA CAKE

RICH CHOCOLATE CAKE BURSTING WITH GOOEY A MOLTEN CORE, DRIZZLED WITH A HOUSE-MADE SOUR CHERRY SYRUP AND SERVED WITH A CRUNCHY VANILLA WAFER

VEGAN SALTED CARAMEL BANANA CHEESECAKE

DAIRY-FREE CASHEW AND COCONUT CREAM CHEESECAKE BITES, TOPPED WITH SWEET BANANAS AND A RICH SALTED CARAMEL DRIZZLE

**UBERSPECIAL
MEDIA**



B.M. Enterprise Inc.



GUYANA RESTAURANT WEEK



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Appetizer

Please choose one

CHICKEN TERRINE

Herb-marinated boneless chicken layered with vibrant carrots, spinach, and red bell peppers. Served with a contemporary Thousand Island velouté.

Crab and Callaloo Soup

With cassava dumplings and pumpkin bread

Vegetarian Zucchini Rolls VG

zucchini ribbons stuffed with a savory herb-infused vegetarian cheese, over a rich marinara sauce finished with fresh basil.

Entree

Please choose one

Spicy Prawns Scampi

Sauteed prawns with vibrant achar infused sauce, served alongside garden mashed eddoes, crispy shrimp shells finished with a drizzle of mint oil and micro greens

Char - Grilled Salmon

grilled salmon fillet paired with smoky corn ribs and deep-fried potato cheese balls. Finished with a velvety, aromatic lemongrass cream sauce and a delicate julienne of shallots.

Grilled Herb Fillet Mignon Steak

Local herb-marinated beef filet mignon, grilled to perfection, crowned with a crisp mini romaine salad, served alongside a rich gratinated potato tower. Complimented with a house made steak sauce

Rum and Raisin Pork Chops

Succulent pork chops glazed in a rich rum and raisin reduction with spiced poached pear, served over a creamy sweet potato purée with roasted broccoli florets

Chicken Ballotine

Tender boneless chicken breast elegantly rolled with a marble of smoked sausage, carrots and spinach, roasted to perfection and paired with a Rose cream sauce

Creamy Cabbage Steaks Casserole VG

Seasoned cabbage wedges roasted, draped in a rich creamy sun-dried tomato sauce with parmesan and baked. Served with penne pasta and salad greens



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CARA LODGE

\$9,000 per person, vat inclusive



Dessert

Please choose one

Rain Forest Trifle

Chocolate sponge, coconut anglaise, mango-passion fruit gelee, white chocolate and mint

Key Lime Cassata

Delicate sponge cake soaked in citrus liqueur, layered with a key lime-infused ricotta cream and white chocolate curls, finished with a bright lime glaze.

Vegan Chocolate Pot de Creme VG

creamy tofu, maple syrup, dark chocolate and vanilla, topped with assorted berries

Spurcius Media



TEQUILA
ROSE
STRAWBERRY
CREAM

B.M. Enterprise Inc.

Gemma di Luna
THE ITALIAN LUXURY COLLECTION



UBERSPECIAL
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