

GUYANA RESTAURANT WEEK



BLUE BELL
CAFE & KITCHEN

MENU

3 COURSE MENU | \$10,000 PER PERSON

CHOOSE ONE FROM EACH COURSE

APPETIZER

FIRE ROASTED CORN & FETA CHOWDER

Fire-roasted corn soup finished with herb feta and plantain crisps

HERB CRUSTED CHICKEN CROQUETTES

Deep fried herb crusted chicken croquettes paired with creamy lemon sauce

SALT AND PEPPER SQUID BITES

Tempura salt and pepper squid bites paired with herb and spicy aioli

MAIN

ALOHA CHICKEN BOWL

Pineapple glazed chicken, coconut rice and seasonal vegetable bowl

INFERNO BEEF LASAGNA

Spicy beef lasagna served with light green salad and freshly made garlic baguette

COASTAL HARVEST SHRIMP LINGUINE

Sautéed shrimp with spinach and juicy pepper linguine

TRUFFLE FOREST PASTA

Mushroom & basil truffle pasta topped with light parmesan

DESSERT

BERRY COCONUT LAMINGTON

Vanilla cake soaked berry sauce, coated in coconut served with fresh cream

CARROT CAKE DREAM

Carrot cake log topped with a citrus cream cloud and crushed pecans

AFFOGATO

Vanilla ice cream drenched with double espresso

CRAFTED COCKTAILS

TWO DOORS DOWN

Watermelon | Basil | Lemon
| Ginger beer | Gin | Bacardi

\$2,900

GRAPEFRUIT PALOMA

Grapefruit | Cane Sugar
| Lime | Tequila

\$2,900

APEROL SPRITZ

Aperol | Cinzano |
Sparkling Water | Orange

\$2,900

