

NIKKEI

GUYANA
PERUVIAN & JAPANESE CUISINE

GUYANA RESTAURANT WEEK



Explore. Eat. Repeat.

THREE COURSE MENU

APPETIZER DUO:

GLAZED CHICKEN BAO & CAUSA WITH CEVICHE
OR
CEVICHE NIKKEI: FRESH CATCH FISH WITH NIKKEI LECHE DE TIGRE
(TIGERS MILK), CRUNCHY CORN.

MAIN:

KUNG PAO CHICKEN OVER CILANTRO INFUSED JASMINE RICE WITH
CASHEWS AND TEMPURA SWEET POTATO
OR
STIR FRIED NOODLES WITH PORK TENDERLOIN

DESSERT:

3 LECHEs CAKE
OR
ALFAJOR

\$10,000 GYD

VAT INCLUSIVE

JUNE 19 - 28

5 PM - 7 PM

S P O N S O R E D B Y :

 B.M. Enterprise Inc. 

 UBERSPECIAL
MEDIA

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di Luna*



**APEROL
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