

# GUYANA RESTAURANT

19TH -24TH JUNE, 2026



@le\_chef\_dustin

## Starters

### ■ Garlic Pork with Creamy

#### White Wine Sauce

Tender garlic-marinated pork sautéed and finished in a velvety white wine cream sauce, served with grilled artisan sourdough bread.

### ■ Cream of Pumpkin Soup

Silky pumpkin soup infused with aromatic herbs, topped with spicy sautéed mushrooms for a subtle kick.

### ■ Dragon Roll

Fresh sushi roll layered with seafood, avocado, and chef's special sauce, elegantly presented..

## Desserts

### ■ Le Chef Signature

#### Ice Cream

House-made artisanal ice cream crafted from fresh local ingredients and tropical flavors.

### ■ Passionfruit Cheesecake

Creamy baked cheesecake infused with vibrant passionfruit and finished with a tropical fruit glaze.

## Main Course

### ■ Grilled Grey Snapper

Char-grilled grey snapper glazed with a sweet and tangy tamarind sauce, served with sautéed cassava and seasonal vegetables..

### ■ Grilled Beef Steak

Premium grilled beef steak finished with a rich red wine reduction and a hint of BBQ sauce, accompanied by creamy sweet potato mash and seasonal vegetables.

### ■ Pan-Seared Chicken Breast

Golden pan-seared chicken breast topped with fresh mango salsa, served alongside a delicate eddo soufflé.

# \$10,000 GYD PER PERSON

RESERVATIONS: +592-677-9079

TIME: 6PM-10PM

