



**THE FLAME**  
Restaurant & Grill  
**GUYANA RESTAURANTS WEEK**

*Menu* **DINNER**

**STARTER**

**Beef Pepper Pot Crostini**

Topped with tender Filet of home-made Beef Pepper Pot

**Mini Thai Shrimp Salad**

Authentic sour-savory-spicy-sweet combination of fresh lime juice, fish sauce and chili paste, showered with fresh herbs and crunchy roasted peanuts.

**ENTREE**

**Tuscan Pasta**

Penne Pasta cooked aldent. ( Shrimp, Chicken & Sausage in a Rosa Sauce

**Grilled Trout**

Freshly caught Trout marinated with local herbs & spices, grilled and topped with Mango Salsa.  
(Served with Market Vegetable & Jasmine Rice.)

**T-Bone Steak**

T-Bone grilled to desire temperture. (Served with Market Vegetables & Mashed Potatoes)

**Smoked Banks Beer Roast Chicken**

Chicken seasoned with local herbs & spices , smoked to a succulent juicy texture  
blasted with Banks Beer Sauce

**DESSERT**

**Coconut Rum Ball**

Decadent dark chocolate infused with El Dorado and condensed milk.

**Banana Foster**

Vanilla Pound Cake topped with vanilla ice cream, drizzled with banana brown sugar sauce.



Dinner Price: - \$6,000