RestoBar & Lounge

GUYANA
RESTAURANT WEEK
Explore. Eat. Repeat.

Lunch Menu

Main Course

CHOICE OF ANY ONE COST $3000

SCHEZWAN NOODLES (CHICKEN/VEG)
Indo chinese spice blended and tossed with noodles served with chicken or veg.

BEEF KEBAB WITH HERB RICE
Tender beef skewered with bell peppers and onions, serve with herb rice.

HERB CRUSTED TROUT WITH THREE BEANS RICE
Baked panko crusted trout served with three beans rice.

Desserts

LEMON LAYERED CAKE
Soft and tangy lemon cake layered with a cream cheese frosting and covered in a white chocolate ganache.

ALL ITEMS ARE VAT INCLUSIVE

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Dinner Menu

Appetizers

CHOICE OF ANY ONE COST $6,000

CHEESY SRIRACHA QUESADILLA
Chicken breast marinated with a sweet and spicy sriracha sauce topped with cheddar cheese folded together in a tortilla wrap and grilled to a crisp.

STEAK BRUSCHETTA
Toasted baguette slice with a Dallop of herb mayo, slice of tender steak topped with caramelized onions.

Main Course

CREAMY GOCHUJANG CHICKEN PASTA
Creamy penne pasta with chicken breast marinated in a spicy korean gochujang sauce.

SWEDISH MEATBALLS WITH CREAMY MASH POTATO
Soft and juicy beef meatballs with a hint of nutmeg and all spice, smothered in a creamy gravy served with creamy mash potato.

PAN-SEARED CAJUN TROUT WITH JOLLOF RICE
Trout seasoned with Cajun seasonings and pan-seared served with an aromatic tomato base rice.

Desserts

LEMON LAYERED CAKE
Soft and tangy lemon cake layered with a cream cheese frosting and covered in a white chocolate ganache.

STICKY ALMOND BREAD PUDDING
Bread soaked in a creamy custard sauce topped with almond and caramel sauce baked to a perfection.

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Wine Menu

RED WINE		
Lamothe Parrot Classic Red	*$1,600*	*$7,000*
Fuego Cabernet Sauvignon	*$1,500*	*$5,000*
WHITE WINE		
Lamothe Parrot (White)	*$1,600*	*$7,000*
Luis. F. Edwards Sauvignon Blanc	*$1,600*	*$5,500*

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