

GUYANA RESTAURANT WEEK

Explore. Eat. Repeat.

Appetizers

TORTILLA SALAD

This salad has a mix of fresh veggies nestled into a crisp, buttery tortilla bowl and topped with ranch dressing, corn, and black beans.

HUMMUS CUP

We serve this rich and creamy tahini and chickpeas dish with a delicious Dhal Tadka sauce and cucumbers.

EGGPLANT BRUSCHETTA

Grilled and dusted with a mix of fresh herbs and spices. Layered onto a slice of bruschetta toast and topped with baked tomatoes, garlic cream cheese, and rosemary.

Main Courses

RED SNAPPER & SHRIMP

Turmeric & fresh coconut add depth of flavor & vibrance to this rich & buttery East Asian inspired curry paired with peanut & coconut basmati rice.

BEEF QUESADILLAS

Shredded beef layered with cheese and sauce, then folded into 2 quesadillas. Garnished with a sprinkle of fresh spring onions and served with a side of salad.

HONEY-LIME CHICKEN

Succulent chicken breasts are seasoned to perfection and served alongside creamy stack potatoes and ratatouille, a French staple.

Desserts

CHOCOLATE BOMBÓN

Decadent chocolate toffee cake centered in a crisp chocolate cup, crowned with a dollop of whipped cream, a sprinkle of almonds, and garnished with a mint leaf.

TIRAMISU

Delightful double-layered stack of rich and fluffy mousse with sponge coffee cake topped with pineapple sauce & coco powder.

LEMON MERINGUE TART

A sweet and dainty indulgence. Mini, lemon curd pie, crowned with delicious meringue.

\$6,000 per person inclusive of VAT consists of 1 appetizer, 1 main course with sides, and a dessert.

GRAND COASTAL HOTEL
GUYANA

**WE'RE BACK AT OUR MAIN LOCATION IN
LE RESSOUVENIR, E.C.D.**

Call or WhatsApp™ +592-603-4771
for reservations, pickup or delivery.

www.grandcoastal.com

