



GRAND COASTAL HOTEL
GUYANA

Valentine's Night Dinner

Wednesday, February 14, 2024 | 6 p.m. to 10 p.m.

APPETIZERS

(Choose one)

Golden Autumn Soup

A velvety blend of squash soup adorned with crispy potatoes and toasted pumpkin seeds finished with a drizzle of fragrant callaloo oil.

Chargrilled Mini Skewers

Succulent grilled mini chicken kebabs, perfectly charred and served with a tangy yogurt and cilantro dip.

Mini Brioche Pork Buns

A homemade bun filled with slow roast pork shoulder, topped with sriracha & honey glaze, cucumber pickles & fresh Cilantro

MAIN COURSES

(Choose one)

Onion Bliss Chicken

Tender chicken breast enrobed in a lusciously creamy roasted onion sauce | 6995

Lemon-Crusted Salmon

Fresh Salmon pan-seared and cooked with butter and rosemary | 10995

Caramelized Apple Pork Chops

Grills pork chops drizzled with apple sauce reduced with pork Au jus and butter | 6995

Prawn Rouge

Juicy prawns bathed in a buttery, red, creamy sauce | 10995

Gouda Gratin Steak

A premium steak cut topped with a golden layer of smoked gouda | 11995

SIDES

(Choose two)

Crisp Cassava Frites

Hand-cut cassava fries, roasted with garlic until golden and crisp.

Chives Infused Garlic Mashed Potatoes

A creamy and flavorful side dish enriched with the subtle onion-like taste of chives and the robust aroma of garlic.

Island Harvest Salad

A vibrant mix of local and romaine lettuces, sweet mango, caramelized pineapple, and creamy avocado.

Emerald Rice Pilaf

Aromatic rice infused with callaloo, sprinkled with pumpkin seeds and dotted with fresh green peas.

DESSERTS

(Choose one)

Spiced Orchard Fritters

Warm cardamom-spiced apple fritters served with a scoop of vanilla ice cream.

Berry Citrus Gateau

Layers of light cake bursting with blueberry and tangy lemon flavors.

Chocolate Cheesecake

Homemade cheesecake topped with chocolate and garnished with a fresh strawberry.

COCKTAILS

Tropical Passion Fruit Mojito

Passionfruit mojito with mint, lime, and a splash of soda | 2495

Velvety White Russian

White Russian cocktail with vodka, coffee liqueur, and a swirl of cream | 2495



Reserve on Opentable

Price per person includes appetizer, entrée, sides, and dessert. It does **NOT** include the cocktail nor value-added tax.
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