

# GRAND COASTAL HOTEL

GUYANA

## STARTERS

### Crispy Prawns

Golden half-cut prawns on a fresh bed of lettuce served with our signature spicy sauce | 4995

### Spicy Calamari

A seafood staple—fresh squid, well-seasoned and deep-fried, served with marinara sauce | 2695

### Appetizer Platter

A flavorful combination of chicken tenders, fish fingers, wings, and home-fried plantains. Served with respective dipping sauce | 6995

### Double-Fried Wings

A tasty serving of 12 wings, seasoned with a mix of local peppers, then fried twice for extra crunchiness, topped with homemade BBQ sauce | 2195

### Crunchy Cajun Chicken Strips

Tenders of chicken breast fried extra crispy in cajun spices and served with a curry mustard dipping sauce | 1695

### Fish Fingers

Mouth-watering deep-fried trout. Served with a tangy ginger-garlic sauce | 1795

## SOUPS & SALADS

### Hearty Fish Chowder

Thick and hearty, creamy fish, with a combination of carrots and sweet corn | 2595

### Chicken Dumpling Soup

A savory mixture of succulent chicken, vegetables, and light, fluffy dumplings to satisfy your home cook's preference | 1895

### Caesar Salad

Crispy bacon bits, boiled eggs, zesty garlic croutons, and parmesan cheese make for a nourishing and filling meal. Served with caesar dressing | 2595

### House Salad

Combined with lettuce, corn, apple, parmesan cheese, sweet pepper, caramelized onion, and crunchy potato strings | 2195

## SANDWICHES & WRAPS

### Signature Club Sandwich

Crispy bacon strips and tender chicken breast are stacked between layers of fresh lettuce, tomatoes, eggs, and cheese, topped with mayo | 2995

### Crispy Chicken Wrap

Crunchy, delicious breaded chicken breast on a bed of lettuce, bacon strips, and American cheese topped with caramelized onions and our signature spicy mayo | 3295

### Classic Cheeseburger

8 oz. of marbling, imported Angus beef patty. Served with mayo and fresh vegetables between two golden brown buns | 3995

### BBQ Cheeseburger

8 oz imported Angus beef patty topped with bbq sauce, juicy bacon strips, melted American cheese, and caramelized onions served on homemade brioche buns | 4795

## MAIN COURSES

### Fettuccine Alfredo

This delicious comfort food staple is infused with garlic butter and smothered in a delectable combination of heavy cream and parmesan cheese | 1895

### Jumbo Prawn Fettucine

Flavorful fettuccine pasta with marinara sauce, topped with garlic prawns. Lightly drizzled with olive oil | 7995

### Grand Coastal Fried Rice

Bursting with flavor, our house-fried rice is specially prepared with a colorful and vibrant mix of veggies, and chopped scallions | 1495

### Eggplant 'Steaks'

Deep-fried crunchy eggplant with eggless batter, topped with marinara sauce, and gratin with cheddar cheese | 3595

### Lamb Ras El Hanout

Wonderfully tender lamb flavored with fragrant North African spices. Served with homemade roti, spice dhal, or Demerara white rice | 4995

### Curry Chicken

Served with our homemade roti, spice dhal, or Demerara white rice | 2495

### Curry Trout

Served with our homemade roti, spice dhal, or Demerara white rice | 2995

## COASTAL GRILL

### Pork Chops

Our succulent pork chops are seasoned with a mix of spices, perfectly marinated, and then grilled until tender. Served with fresh herb butter | 4995

### Surf & Turf

8 oz. of grilled beef tenderloin and 4 oz. of juicy shrimp are combined in delicious decadence. Served with your choice of two sides | 6995

### Jumbo Prawns

Prawns generously infused with a zesty blend of herbs and spices, from thyme to shallots, cooked until tender yet firm | 7995

### Chicken Breast

Chicken breast marinated with Cajun seasoning and then grilled until juicy | 3495

### Salmon

Enjoy this hearty dish cooked until crispy and soft on the inside. Glazed with our spicy-sweet honey sriracha sauce | 6995

### Trout

Freshly caught Atlantic trout, seasoned with our unique house blend, and then cooked until flaky on the inside. Topped with chili garlic oil | 4295

### Grey Snapper

Freshly caught grey snapper, seasoned with our house blend, grilled, and topped with salsa | 4995

### Rib-eye Steak

Premium-cut steak, freshly seasoned and grilled to perfection. Served with our signature butter | 10995

### Baby Back Pork Ribs

Infused with our special seasoning, then brushed with our deliciously sweet and tangy BBQ sauce | 12oz 7995

## SIDE ORDERS

Garden Salad	595
Sautéed Vegetables	795
Mashed Potatoes	795
Vegetable Fried Rice	795
Potato Fries	795
Plantain Fries	795

## ADD-ONS

4 oz. Chicken	595
4 oz. Medium Prawns	3995
4 oz. Beef	795

We do not recommend, and will not guarantee, any red meat ordered 'medium well' or higher.

We take pride in making our food from scratch every day; however, some items may be limited in availability.

Please notify us if you have any allergies, as not all ingredients are listed! Consuming raw or undercooked meat, seafood, or eggs may increase your chances of contracting a foodborne illness.

# Quarter Cocktails

February/March 2023

Quality ingredients equals quality flavour.  
We use all high end spirits to concoct these  
seasonal drinks every 3 months. They are  
only available for a limited time!

## Cucumber, Rosemary Gin & Tonic

Bombay Gin, Tonic Water, Rosemary, Cucumber  
Ribbons and Lime Wedges | 2495

## Amaretto Orange Margarita

Disaronno Amaretto, Patrón Tequila, Fresh Orange  
and Lime Juices | 2495

## Lemon-Thyme Daiquiri

Bacardi White Rum, Homemade Lemon-Thyme  
Syrup and Fresh Lemon Juice | 2495

## Mango Sunrise Piña Colada

Malibu Coconut Rum, Bacardi White Rum, Mango &  
Pineapple Juice, Coconut Cream, and Grenadine | 2495

## Mint Strawberry Moscow Mule

Ciroc Vodka, Fresh Strawberries, Fresh Lime Juice  
and Homemade Gingerbeer | 2495

## Passionfruit Paloma

Patrón Tequila, Passion Fruit Pulp, Sparkling Water,  
Basil, Agave Syrup and Fresh Lime Juice | 2495

## BEVERAGES

Banks Malta	Bottle	495
Banks Shandy	Bottle	495
Clear Water	Bottle	295
Coconut Water	Glass	495
Coke	Bottle	495
Fruta Cranberry Juice	Glass	495
Diamond Sparkling Water	Bottle	475
Diamond Water	Bottle	395
Diet Coke	Tin	495
Fruta Orange Juice	Tin	495
Gingerale	Tin	495
Grand Coastal Fruit Punch	Glass	695
Sprite	Bottle	495
XL	Tin	495

## MOCKTAILS

Coco Colada	Glass	995
Lime Squash	Glass	595
Shirley Temple	Glass	595
Grand Coastal Fruit Punch	Glass	695
Cardinal Punch	Glass	495
Guyanese Iced Tea	Glass	495
Sweet Sunset	Glass	595
Chocolate Smoothie	Glass	595
Strawberry Smoothie	Glass	595
Nojito	Glass	695
Cranberry Spritz	Glass	495
Island Punch	Glass	895
Sparkling Cider	Bottle	2500

## WINES

Obikwa Moscato	5 oz.	1495
Obikwa Sweet Red	5 oz.	1,495
Yellow Tail Cab Sauvignon	5 oz.	1,895
Yellow Tail Chardonnay	5 oz.	1,895
Yellow Tail Merlot	5 oz.	1,895
Yellow Tail Moscato	5 oz.	1,895
Yellow Tail Pinot Noir	5 oz.	1,895
Yellow Tail Sauv Blanc	5 oz.	1,895
Yellow Tail Shiraz	5 oz.	1,895

## BEERS

Banks Beer	Bottle	595
Banks Guinness	Bottle	695
Carib Beer	Bottle	595
Carib Rose	Bottle	595
Cold One	Bottle	695
Corona Beer	Bottle	995
GT Beer	Bottle	495
Heineken Beer	Bottle	795
Heineken Beer Light	Bottle	795
Red Stripe	Bottle	695
Smirnoff Ice	Bottle	995
Stag Beer	Bottle	595

## LIQUORS

Absolute Vodka	1 oz.	695
Croc Vodka	1 oz.	995
El Dorado 12 Year Old Rum	1 oz.	695
El Dorado 15 Year Old Rum	1 oz.	995
El Dorado 21 Year Old Rum	1 oz.	2,495
El Dorado 5 Year Old Rum	1 oz.	395
Grey Goose Vodka	1 oz.	995
Ivanoff Vodka	1 oz.	395
Tequila Gold	1 oz.	595
Tequila Rose	1 oz.	700

## WHISKEYS

Crown Royal	1 oz.	995
Hennessy	1 oz.	1295
Jack Daniels	1 oz.	995
Johnnie Walker Black	1 oz.	1295

- All prices are exclusive of VAT.
- The restaurant is open every day from 7 a.m. to 10:00 p.m.
- Call 592-220-1091 for reservations or Whatsapp™ at +592-603-4771.
- You can order online for delivery or pickup at [www.grandcoastal.com](http://www.grandcoastal.com).
- WIFI: GCH-Guest | Password: checkin02

