

Group	Chef	Restaurant	Saturday Menu	Sunday Menu
A1	Chef Arnold Jupiter	Mangoes on the Avenue	“A Taste of Mangoes” Peppered Shrimp "Oil Down" and Sweet Plantain Coo Coo Smoked Chicken Penne (House Special - Chicken enhanced with an international twist) Tamarind-infused Geera Pork	
A1	Chef Bernard Long	Bernard’s Gourmet		“A Triwee Barbeque ” - A New Zealand BBQ with a Trini Fusion (A combination of Shrimp, Chicken and Tenderloin of Beef served with Grilled Corn, Garlic Bread and a Fresh Caribbean Garden Salad)
A2	Chef Joseph Hau	Benihana Restaurant	Trincity Roll (Crab and Salmon Tempura served with a Wasabi and Lemon-Mayo sauce) Pierre’s Balls (Crab & Salmon Sashimi and Cream Cheese Tempura served with Mango-Passion Fruit sauce) California Roll (Crab and Cucumber roll) Vegetable Roll (Cucumber, Tomato, Purple Cabbage and Carrot) Edamame and Wakame salad	Trincity Roll (Crab and Salmon Tempura served with a Wasabi and Lemon-Mayo sauce) Pierre’s Balls (Crab & Salmon Sashimi and Cream Cheese Tempura served with Mango-Passion Fruit sauce) California Roll (Crab and Cucumber roll) Vegetable Roll (Cucumber, Tomato, Purple Cabbage and Carrot) Edamame and Wakame salad
A3	Chef Mario Hernandez	Chilli Pepper Restaurant	Mexican Blackened Breast of Chicken served with a Yellow Rice Pilaf scented with Cumin Black Beans and a Fire-roasted Chunky Tomato Relish	Mexican Blackened Breast of Chicken served with a Yellow Rice Pilaf scented with Cumin Black Beans and a Fire-roasted Chunky Tomato Relish
A4	Chef Johnny Chow	Aloha Caterers	Polynesian Fried Rice Grilled Tuna Fillet with a Pineapple and Guava Glaze Coconut Infused Vegetables	Polynesian Fried Rice Grilled Tuna Fillet with a Pineapple and Guava Glaze Coconut Infused Vegetables
B1	Chef Moses Ruben	Mélange	Tamarind Glazed Brochette of Mahi-Mahi accompanied by a Cinnamon-dusted Plantain Puree Curried Crab Bouchées Eggplant and Tomato Quesadillas	Chicken Bhagi Roulade complemented with a Spicy Roasted Sweet Potato Smoked Tomato and Bell Pepper Bouchées Garlic-scented Vegetable Kebab
B2	Jimmy & Mona Hadeed	Boomerang	Fillet of Fish with Tahini Sauce Arabic style Chicken Breast Channa and Rice Fried Kibbe	Fillet of Fish with Tahini Sauce Arabic style Chicken Breast Channa and Rice Fried Kibbe
B3	Chef Christian Grini	Chaconia	Cannelloni Pasta stuffed with Crab and Cream Cheese with a Lobster Veloute	Chicken Breast filled with Spinach in a Coconut Cream Curry Reduction



B4	Chef Sharaz Mohammed	Marhaba	Asian Rack of Lamb with an herbed Passion Fruit sauce served with Caribbean Polenta and a medley of Island Vegetables	Stir Fry Balti Shrimp served with Vegetable Biryani and Tamarind Chutney
C1	Chef Keirha Ford Chef Rachel McCommie Chef Shaheeda Mohammed	Flambeau Restaurant at Courtyard by Marriott	Courtyard’s Creole Fish (Marinated Fish wrapped in Bacon, pan-seared & finished in a Creole sauce) Eggplant Caviar (Roasted Eggplant wrapped in Patchoi leaves) Flambeau’s Roulade (Whipped Herbed Sweet Potato rolled with a simple Saltfish Buljol)	Geera Pork Loin (Pork Loin rubbed in a Geera Spice blend, pan-seared & roasted, accompanied by a Cucumber Relish) Stuffed Tomato (Tomatoes filled with sautéed Pumpkin and Okra, topped with Mozzarella) Marriott’s Talkari (Cassava "chunkeyed" with local herbs & spices)
C2	Chef Sabrina Rosales	Battimamzelle	Curry Crab Ravioli Citrus Jumbo Shrimp Coo Coo Cake Tomato Cream Cheese Salsa Braised ‘Dougla’ Steak	Curry Crab Ravioli Citrus Jumbo Shrimp Coo Coo Cake Tomato Cream Cheese Salsa Braised ‘Dougla’ Steak
C3	Chef Raymond Joseph	Ithaki	Pan seared Fish Fillet upon a Black-eyed Pea Coo Coo Ball drizzled with a Tomato/Rum Couli accompanied by a Dasheen Bush Béchamel and a Caribbean Vegetable Relish	Grilled Geera-flavoured Chicken Breast served with a Turmeric Veloute topped with a Three Fruit Salsa enhanced with Steamed Coconut Potatoes complemented by an assortment of Chutney Vegetables
C4	Chef Wesley Boodram	Botticelli	A “Trini Surf and Turf” Pepperpot of Shrimp, Chicken and Mussels and served with Turmeric-infused Bhagi Rice with Corn and Channa, topped with a Caribbean Salsa scented with Chadon Beni and parched Geera	Chilli-rubbed Stuffed Breast of Chicken served with Fire-roasted Plantain and smothered with a Tamarind and Pommerac wine sauce accompanied with a Caribbean Ratatouille