

SEASON BY MEAT US

COURTYARD[®]
BY MARRIOTT

Paramaribo

STARTERS

Soup du Jour SRD 55

Our daily Chef's special soup of the day

Creamy Cassava Soup SRD 55

Root vegetable cassava cooked in coconut milk and cream with Suriname aromatics and spices

CY Caesar Salad SRD 100

Local grown fresh lettuce with anchovy garlic dressing, herb croutons, boiled egg wedges, Parmesan cheese and crispy baked bacon

Greek Salad SRD 100

Tossed fresh cut vegetables of tomato, onions, paprika, lettuce and mix olives. Topped with feta cheese and balsamic vinaigrette

Salmon Carpaccio SRD 105

Thin sliced Chilean salmon with roasted Peruvian corn, pesto dressing, cabbage mélange and onions

Wings on Fire SRD 105

Crispy coated wings (6) served with hot Buffalo sauce, blue cheese sauce, carrots and celery sticks

SAUCY

Penne Pasta Alfredo SRD 100

Penne pasta cooked in creamy mushroom alfredo sauce topped with shredded Parmesan and garlic toast

Spaghetti Bolognese SRD 125

Rich tomato and beef ragu slowly cooked with Italian aromatics served in bed of spaghetti pasta topped with shredded Parmesan and garlic toast

Ossobuco SRD 245

3-Inch thick cross cut from the shank of beef, slowly braised in red wine and vegetables. Served over buttered fettuccine

ADD ONS

Grilled Chicken Fillet SRD 50

Grilled Beef Tenders SRD 75

Grilled Shrimp SRD 125

SMOKING GRILLS

Dos Medallion of Beef Tenderloin SRD 205

200 grams Tender fillet of beef served with Cajun roasted potato, mix vegetables and creamy mushroom sauce

Salisbury Beef Loaf SRD 140

Ground Beef loaf patties seared and simmered in Mushroom gravy, served with mashed potato and mix vegetables

The Mix Grill SRD 245

Fillet from chicken thigh, baby back ribs, beef tenderloin, barbecue chicken sausage, served with Cajun roasted potato, mix vegetables and mushroom gravy

Your Chopped Pork Chop SRD 175

Honey barbecue glazed pork shoulder chop served with Cajun roasted potato, mix vegetables and spicy ketjap sauce

Meat Us Barbecue Chicken SRD 190

Sweet soy with local herbs and spices marinated chicken legs, cooked on an open flamed charcoal, served with Cajun roasted potato and mix vegetables

Sizzling Fajita (Beef or Chicken) SRD 190

Served with flour tortilla, jalapeno salsa and sour cream

FISH FRY DAYS

Crispy Butter Fish SRD 125

Deep fried whole fish, served with fried rice and pickled vegetables and spicy Creole sauce

Fish and Chips SRD 125

Beer battered fillet of fish cooked to crisp, served with garden peas, French fries and tartare sauce

Pan Roasted Catch (Market Availability) SRD 125

Pan roasted fish served with fried rice, seasonal vegetables and creole sauce

TREATS

Fruit Salad with Vanilla Ice Cream SRD 75

Vanilla Crème Brûlée SRD 75

Iced Coffee Cake SRD 85

MEAT US EXCLUSIVES

All steaks are cut from Premium Angus Beef with a minimum of 28 days wet aged for maximum tenderness and enhanced natural flavor. All steaks are served with Cajun steak potato and seasonal vegetables.

16oz Ribeye Steak USD 60.00

1-Inch thick steak with greater marbling full of flavor and juice

16oz New York Steak USD 60.00

1-Inch thick steak with strip of fat leaner meat with bold flavor

16oz Porterhouse Steak USD 60.00

T-shape boned steak, part tender fillet and part strip steak combined

Marriott Burger USD 16.00

100% Angus beef patty topped with lettuce, tomato, American cheese on a homemade sesame bun, served with French fries

Coconut Shrimp USD 18.00

XL coconut crusted shrimp (5) served with Chef's cocktail sauce

Salmon Livornese USD 30.00

Pan roasted Atlantic salmon served with roasted potato, honey glazed zucchini, arugula & balsamic reduction and Livornese sauce

DESSERTS

Flavors TLC (Triple Layer Chocolate Cake) SRD 245

New York Cheesecake with Cherry Compote SRD 195

KIDS CHOICE

Chicken Sate and Fries SRD 85

Chicken Sate with French fries, garlic toast and peanut sauce

Chicken Tenders and Fries SRD 85

Tender chicken strips coated in seasoned bread crumbs fried to crisp, served with French fries, garlic toast and barbecue dip

Heroes Meal SRD 125

Tender chicken strips with French fries, corn on the cob, chocolate brownie, barbecue sauce and apple

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
All prices are including surcharges.*

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