





POOLSIDE MENU O POOLSIDE MENU O POOLSIDE MENU









www.ramadageorgetown.com









HOTEL | GYM | POOL | SPA | CASINO | MOVIE THEATRE



ALL PRICES ARE INCLUSIVE OF 14% VAT

SOUPS



Homemade Fish Soup | G\$2,100

Served with Bread and Butter

Chicken Soup

|G\$2,000

Served with Bread and Butter

Vegetable Soup

|G\$1,500

Served with Bread and Butter

Soup of the Day

Served with Bread and Butter

|G\$1,800





SALADS

Lemon Grilled Chicken Salad

Grilled Chicken on a bed of Lettuce, Tomato, Spring Onion, topped with Olives & Salad | G\$2,800

Chicken Caesars Salad

Grilled Chicken on a bed of Lettuce pineapple & crispy Croutons served with G\$2,500

Turkey Caesars Salad

Turkey Slice on a bed of Lettuce, pineapple & crispy Croutons served with | G\$3,000

Bacon Caesars Salad

Bacon Slices on a bed of Lettuce, pineapple & crispy Croutons served with | G\$3,300

Ramada Princess Garden Salad

Parsley, served with Lime Juice and Olive | G\$2,000 Lettuce, Tomato, Cucumber, Onion,

Pickled Seafood Salad

Lettuce, Tomato, medium Prawns, Squid, Fish and Olive Lemon Parsley dressing

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APPETIZERS

Battered Fish Fingers and Chips

6 pieces of Fish Fingers served with French G\$3,000 Fries

Battered Chicken Fingers and Chips

6 pieces of Chicken Fingers served with French Fries G\$3,000

Sesame BBQ Chicken Wings

6 pieces of Fried Chicken Wings glazed with Sesame B.B.Q. Sauce, | **G\$3.200** served with French Fries

Buffalo Chicken Wings

6 pieces of Fried Chicken Wings mixed with Buffalo Sauce, served | G\$3,200 with French Fries

Grilled Chicken Breast and Chips

6 pieces of Grilled Chicken Breast, served with French Fries |G\$3,200



Deep Fried Calamari

Marinated Deep-Fried Squid, served with Tartar Sauce

|G\$4,000

Assorted Meat Platter

4 pieces Chicken Fingers, 4 pieces Fish Fingers, 4 pieces Fried Wings served with Fries

|G\$4,500

Vegetable Scrambled Eggs with Plantain

2 Eggs Scrambled with Vegetables served with Plantain Chips

|G\$1,600

Vegetable Cheese Omelet with Plantain

2 Eggs, Vegetables and Cheese Omlete served with Plantain Chips

|G\$1,700

Potato Samosa (Vegetarian)

4 pieces of Samosa, stuffed with Potato, Green Peas and Raisin, served with Tamarind Chutney

G\$1,400



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BURGERS AND SANDWICHES

Juicy Chicken Cheese Burger

Grilled 4 oz. Chicken Patty,
Lettuce, Tomato, Pickles, Cheese & | G\$2,800
Mayonnaise, served with Fries

Juicy Beef Cheese Burger

Grilled 4 oz. Beef Patty, Lettuce, Tomato, Pickles, Cheese & Mayonnaise, served with Fries

|G\$3,000

Ramada Crunchy Chicken Burger

Grilled 4 oz. Crispy Fried-Chicken
Breast, Lettuce, Tomato, Pickles, Cheese
& Mayonnaise, served with Fries

G\$3,000

Ramada Crunchy Fish Burger

Grilled 4 oz. Crispy Fried Fillet of Trout, Lettuce, Tomato, Pickles, Cheese & Mayonnaise, served with Fries

|G\$3,000

Grilled Chicken Sandwich

Grilled 6 oz. Chicken Breast, Lettuce, Tomato, Pickles, Cheese & Mayonnaise, served with Fries

|G\$3,300



Triple Decker Club Sandwich

Grilled 5 oz. Chicken Breast, Bacon, Eggs, Lettuce, Tomato, Pickles, Cheese & Mayonnaise, served with Fries

|G\$3,600

Buffalo Cheesy Beef Fajitas Sandwich

Grilled 6 oz. Beef Stack, Tomato, Mushrooms, Onions, Sweet Pepper & Cheese served with Fries

|G\$4,000

Vegetable Cheese Burger

Mixed Vegetable Patty, Tomato, Lettuce, Pickles & Cheese served with Fries

|G\$2,400

Cheese Toast

Served with French Fries

|G\$1,500

Hot Dog

Served with French Fries

G\$1,200



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MAIN COURSE

Grilled Flat Ivon Steak | G\$5,800

8 oz of Fillet of Beef Steak, grilled to perfection with crushed Peppers & Garlic, served with Rice of the day &

Beefin B.B.Q Glaze 1G\$5,800

8 oz of Fillet of Beef Steak, grilled to perfection with Teriyaki sauce, served with Rice of the day and Vegetables

Teriyaki Pork Chops |G\$5,500

Teriyaki Marinated Grilled Pork Chops served with Potato of the day and Vegetables

Cajun Snapper

|G\$5,500 8 oz of Snapper, grilled to perfection with Cajun Spices, served with Rice of the day and Vegetables

Sea Catch of the Day

8 oz of Fillet of Trout lightly dumping with seasoning flour & Grilled, served with Chili Garlic Sauce, Rice of the day & Vegetables

reamy Garlic Prawns | G\$6,200

5 Pieces of Prawns, sautéed with fresh creamy Garlic sauce, served with Rice of the day & vegetables

Lewon Grilled Salmon |G\$6,800

8 oz fillet of Salmon grilled with Fresh Herb and Lemon served with Potato of the day and Vegetables



Curried Fish (Trout)

|G\$4,800

6 oz of boneless Trout simmered in Curry Spices, served with plain rice

Curried Fish (Snapper) |G\$5,300

6 oz of boneless Snapper Fish simmered in Curry Spices, served with Plain Rice

Curvied Chicken

|G\$4,500

6 oz of boneless Chicken simmered in Curry Spices, served with plain rice

Tandoori Chicken

|G\$4,800

10oz of Chicken Leg Marinated in a mixture of Yogurt & Indian Curry Spices, served with Potato of the day and Vegetables

Chicken Fried Rice

|G\$4,000

8oz of Grilled Chicken Teriyaki, served with Vegetable Fried Rice

Beek Fried Rice

|G\$5,800

8 oz. of Pan Sautéed fillet of Beef served seasonal Vegetable Fried Rice

Prants Fried Rice

|G\$6,200

5 pieces of Deep-Fried Prawns served with Seasonal Vegetable Fried Rice

Lemon Herb Grilled Prawns | G\$6,200

5 Pieces of Prawns grilled with Fresh Herbs, Peppers and Lemon Juice served with Potato of the day and Vegetables

Zamada Special Fried Kice

Chef Special Steamed Fried-Rice Sautéed with Medium Prawns, Eggs and served with Grilled Chicken.



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PASTA





Creamy Chicken Pesto | G\$4,500 Penne

Chicken Florets in creamy Pesto Sauce mixed with Penne Pasta

Spaghetti Bolognese | G\$4,500

Spaghetti served with a Sauce made from Tomatoes, Minced Beef, Garlic and Herbs

Caper Bacon Spaghetti | G\$4,500

Garlic buttered Spaghetti loaded with Crispy Bacon & Eggs, served with Olive Caper Parmesan

Chicken Chow Mein | G\$4,000

8 oz of Grilled Chicken Teriyaki on a bed of Seasonal Vegetable Chow Mein Pasta

Beef Chow Mein | G\$5,800

8 oz of Pan Sauteed Fillet of Beef served with Seasonal Vegetable Chow Mein Pasta

Prawns Chow Mein | G\$6,200

5 Pieces of Deep-Fried Prawns served with Seasonal Vegetable Chow Mein Pasta

Ramada Special Chow | G\$5,500 Mein

Seasonal Vegetable Chow Mein Sautéed with Medium Prawns, Eggs & served with Grilled Chicken

VEGETARIAN PASTA AND RICE

Seasonal Vegetable Rice | G\$1,500

Seasonal Steamed Rice mixed with Seasonal Vegetables

Seasonal Vegetable Chow | G\$1,800 Mein

Chow Mein Pasta Sauteed with Seasonal Vegetables

Seasonal Vegetable Chow | G\$2,000 Mein

Chow Mein Pasta Sautéed Seasonal Vegetables

Spaghetti Napolitan | G\$2,500

Spaghetti with Fresh Tomato Sauce with green Peppers, Mushrooms, Onions and Garlic served with Olives and Cheese

Creamy Penne Pesto | G\$2,500

Creamy Pesto Sauce mixed with Penne Pasta served with Parmesan Cheese

Creamy Pesto Linguine 1G\$2,500

Creamy Pesto Sauce mixed with Linguini Pasta served with Parmesan Cheese









SIDE ORDERS

Plantain Chips |G\$1,000

French Fries |G\$1,000

Country Fries |G\$1,100

Portion of Gratin Potato | G\$1,100

Portion of Cheddar Cheese |G\$1,600

Portion of Stir Fried Vegetables

G\$1,200

Portion of Olives |G\$1,500



DESSERTS

Decorated Chocolate Cheese Cake

|G\$2,000

Passion Fruit Topping Decorated Cheese Cake |G\$2,000

Decorated Chocolate and Sponge Cake

|G\$1,600

Almond Cake |G\$1,600

Fresh Fruit Plate |G\$1,600

Birthday Cakes Decorated Sponge Cake

G\$10,000

Birthday Cakes Decorated Chocolate Cake

G\$11,500

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COCKTAILS



Pina Colada

|G\$1,700

White Rum, Coconut Cream and Pineapple Juice

Strawberry Daiquiri 16\$1,800

Rum and Strawberry Liqueur shaken with Lime Juice

Princess Dream | G\$1,800

A sweet blend of El Dorado 5 years rum, Apricot Brandy, Triple Sec and Pineapple Juice

Blue Lagoon Margarita | G\$2,200

Ataste of the Tropics, Tequila, Blue Curacao, Pineapple and Lime Juice

Cosmopolitan | G\$1,800

A classic blend of Vodka, Triple ec and Cranberry Juice

Reggae Rum Punch | G\$1,700

Cream de Cassis, Strawberry Syrup, El Dorado 5 years Rum, Lime and Orange Juice

Tequila Sunrise | G\$2,400

Tequila, Grenadine Syrup and Orange Juice





Mudslide Shooter

|G\$2,000

Ashooter combination of Vodka, Coffee Liqueur and Baileys

Long Island Iced Tea | G\$2,500

Innocent by name, potent by nature. Classic cockatil made with everything but tea

Godfather

|G\$2,200

A classic blend of Scotch and Amaretto De Sorono

Dark N Stormy

|G\$2,200

Dark Rum, Ginger Beer, Angostura bitters

Mojito

|G\$2,200

White Rum, Fresh lime juice, Mint Leaves & Soda Water

Tropical Dream

|G\$2,200

Malibu Coconut Rum, Pineapple Juice and Blue Curacao

Moscow Mule

|G\$2,000

Vodka, Lime Juice and Ginger Beer

Bahama Mama

|G\$2,200

Malibu Coconut Rum, Pineapple Juice, Orange Juice topped with a Marashino Cherry

Miami Vice

|G\$2,400

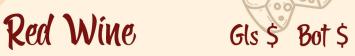
5 Year Old Rum, Simple Syrup, Strawberry mix and Lime Juice

Classic Magarita

G\$2,200

Tequila Silver, Orange Juice and Lime Juice

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Two Oceans Cabernet Merlot	2,200	9,000
Two Oceans (Cab Sauv)	1,800	7,200
Two Ocean (Merlot)	1,800	7,200
Two Ocean Shiraz	2,300	9,000
Gato Negro Merlot	2,000	7,500
Gato Negro (Cab Sauv) 750m	12,000	7,500
Gato Negro (Cab Sauv) 1.5ml	2,000	12,500
35 South Merlot	2,100	8,400
35 South (Cab Sauv)	2,200	8,500
Mezzacarona Cab Sauv	2,200	9,000
Mezzacarona Merlot	2,200	9,000
Luis Felipe Edwards Merlot	2,200	9,000
Luis Felipe Edwards		
Cabernet Sauvignon	1,800	7,200
Chateau de Cavalier 2015		11,000
Chateau du Barail Reserve 20	15	12,000
Chateau Canteloup 2014		14,000
Kendall Jackson VR Merlot		16,000
Kendall Jackson VR Cab Sauv	7	16,000

Kendall Jackson VR Pinot Noir

White Wine	Gls\$	BotG\$
Two Oceans Pinot Grigio	2,200	7,500
Two Oceans Moscato	2,200	7,500
Two Oceans Sauvignon	2,200	7,500
Gato Negro Sauvignon Blanc	2,000	7,500
Mezzacarona Prestige Moscato	2,200	9,000
Mezzacarona Chardonay	2,200	9,000
Mezzacarona Pinot Grigio	2,200	9,000
Luis Felipe Edwards Rose	2,000	8,500
Luis Felipe Edwards Sauv Blanc	1,800	7,500
Luis Edwards Felipe Chardonay	2,000	8,500
Kendall Jackson VR Pinot Grigio		12,000
Kendall Jackson VR Riesling		12,000
Kendall Jackson VR Chardonay		14,000



Yellow Tail Bubbles	10,000
Mezzacorona Bubbly	10,000
Moet & Chandon Imperial Nectar	45.000



16,000





This Menu is served from 10am to 11pm

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Vodka	Shot \$	Bot \$
Absolute - 1000m	1,000	22,000
Grey Goose - 1000ml	1,500	38,000
Ciroc - 1000ml	1,700	38,000
Ciroc French Vanila - 1000ml	1,700	38,000
Ciroc Coconut - 1000ml	1,700	38,000
Ciroc Pineapple - 1000ml	1,700	38,000
Ciroc Red Berry - 1000ml	1,700	38,000
Ciroc Peach - 1000ml	1,700	38,000
Smirnoff - 1000ml	700	12,500
Ivanoff - 750ml	500	8,000
Ivanoff Lemon – 750ml	500	8,000
Tito 750ml	1,300	28,000

Gin	Shot\$	Bot \$
Tanqueray - 1000ml	1,500	38,000
Bombay Sapphire – 750ml	1,500	35,000
Lord Robert's Gin	800	12,000
Hendrick's	1,500	38,000



Tequila	Shot\$	Bot \$
Jose Cuervo Gold - 1000ml	1,000	25,000
Jose Cuervo Silver - 1000ml	1,000	25,000
Patron Silver	1,800	55,000
Patron Cafe	1,800	55,000
Patron Rose Strawberry	1,200	35,000
Tequila Patron Reposado	1,800	55,000

Shot\$	Bot \$
1,400	35,000
1,700	45,000
1,400	35,000
1,600	38,000
1,000	24,000
1,500	38,000
2,400	45,000
1,400	35,000
1,000	33,000
1,400	35,000
	1,400 1,700 1,400 1,600 1,000 1,500 2,400 1,400 1,000

Bot \$

45,000

8,000

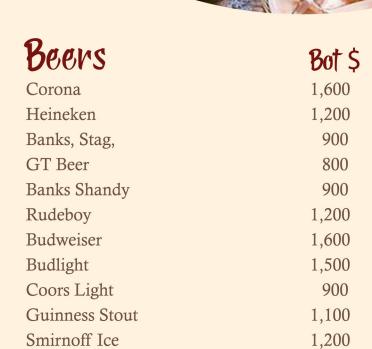


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Shot \$	Bot \$
900	20,000
600	12,500
300	5,000
	900 600

Rum	Shot\$	Bot \$
El Dorado 3yrs – 750ml	700	15,000
El Dorado 5yrs 750ml	700	10,000
El Dorado 12yrs 750ml	1,200	22,000
El Dorado 15yrs 750ml	1,500	30,000
El Dorado 21yrs 750ml	2,500	48,000
Bacardi White - 1000ml	800	16,000
Malibu Coconut Rum – 1000ml	800	15,000
Diamond Coconut Rum - 750ml	500	5,000
XM 12yrs – 750ml	1,100	20,000
XM 15yrs – 750ml	1,400	25,000
Diamond White Rum	400	4,000



AILEY











B&G Pinot Noir Reserve - France, 2020 | \$15,000

Intense nose of Red Cherry combined with seductive Mocha, Vanilla and Spicy Notes.

B&G Cabernet Sauvignon | \$12,500 (bottle)

B&G Bordeau Red - France, 2018 | \$16,000 (bottle)

A Mixture of Blackberry & Blueberry

Antigal Uno Cabernet Sauvignon - USA, 2014 | \$18,000 (bottle)

Antigal Uno Mendoza | \$20,000 (bottle)

Malbec

Colle Negro Chianti - Italy, 2015 | \$16,000 (bottle)

A delicious wine, true to the renowned quality of the reds from the Tuscan hillsides in Chianti.

Hess Select Cabernet Sauvignon - USA | \$22,000 (bottle)

This wine is bursting with spice and black fruit.

B&G Beujalous Gamay - France, 2016 | \$15,000 (bottle)

Elegant nose of Strawberry and Raspberry aromas

Gru Montepulciano D'Abruzzo - Italy, 2015 | \$16,000 (bottle)

Produced from Montepulciano grape, hand harvested in our family owned Vineyards.















France, 2020

Full of fruits on the Palate, with a nice freshness and a Lemony aftertaste

B&G Bordeaux Blanc | \$17,500 (Bottle)

France, 2020

Fruity Aromas of Pear and Vanilla

B&G Chardonay | \$15,000 (Bottle)

France, 2020

Aromas of Pear and Vanilla followed by a Oaky aftertaste

B&G Grenache Syrah Rose Reserve | \$12,500 (Bottle) France, 2020

Flattering aromas of Raspberry and Rose witha touch of Pink Grapefruit.

Ferrari Carano Sauvignon Blanc | \$22,000 (Bottle) France, 2016

Ripe fruit Flavors of Pear, Peach, Melon and Mango

Stella Rosa Moscato D'Asti | \$20,000 (Bottle)

Italy, 2017

Flavors of Pear and Apple

Champagne

Yellow Tail Bubbles

\$10,000

Mezzacarona Bubbly

\$10,000

Moet & Chandon Imperial Nectar \$45,000

