

THE LEVEL SEVEN HOME EXPERIENCE

SUSHI

Fashion sandwich (4 pieces)

- 145 *Tuna, avocado and mayo*
- 145 *Chicken, avocado and mayo*
- 155 *Salmon, avocado and mayo*
- 155 *Salmon, avocado and cream cheese*
- 165 *Prawn, avocado and mayo*

California roll (4 pieces)

- 135 *Apple, cream cheese, red pepper and avocado*
- 145 *Salmon and avocado*
- 145 *Spicy tuna and avocado*
- 155 *Prawn and avocado*

Sashimi (4 pieces)

- 145 *Tuna*
- 165 *Seared tuna*
- 165 *Salmon*

Salmon roses

- 170 *Salmon sashimi, mayo and caviar*
- 185 *Salmon sashimi, avo, mayo & caviar*

- 145 *Triple layer*
Rice, mayo, smoked salmon and caviar

355 Combo platter

- California roll – 6 pieces*
- Maki – 2 pieces*
- Rainbow – 2 pieces*
- Sashimi – 2 pieces*

425 Assorted platter

- Sashimi – 6 pieces*
- Nigiri – 4 pieces*
- California roll – 2 pieces*
- Maki – 4 pieces*

445 Salmon platter

- Salmon temaki – 2 pieces*
- Fashion sandwich – 2 pieces*
- California roll – 2 pieces*
- Maki – 2 pieces*
- Nigiri – 2 pieces*

475 Signature platter

- Rainbow – 2 pieces*
- Maki – 2 pieces*
- Salmon roses – 2 pieces*
- Nigiri – 4 pieces*
- Sashimi – 2 pieces*

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SOUP

- 135 **Roasted tomato and pepper soup**
Oven roasted tomatoes blended with peppers, served with sour cream swirl
- 135 **Roasted pumpkin and red onion soup**
Pumpkin soup infused in Thai flavours, coriander and hint of cream
- 145 **Chicken soup**
Slow infused chicken broth with Mediterranean herbs and finished with cream
- 150 **Oxtail soup**
Braised oxtail meat pulled and re-fried with carrots, celery, onion, paprika, garlic, tomato paste and fresh herbs

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STARTERS

- 140 **Chicken livers**
Pan fried livers marinated in peri-peri, cucumber, black olives, mixed greens and vine tomatoes dressed with lime vinaigrette
- 180 **Prawn springroll**
Served with ginger, lime and sweet dipping sauce
- 195 **Fish cakes**
Thai style with wasabi mayo, lemongrass infused chili and salad of micros
- 195 **Salmon tartar**
Tian of Scottish salmon, tomato concasse and pickled cucumber, beetroot Carpaccio and champagne gel
- 205 **Tempura prawns**
Tempura battered Mozambican prawns, deep fried and served lemon grass infused sweet chilli and tempura dipping sauce
- 205 **Prawn bruschetta**
Spicy marinated prawns on meze style bruschetta's served with olive and red onion, sundried tomato and papperdew and cream cheese bruschetta dressed with a creamy bacon sauce
- 215 **Duck trio**
Duck breast infused in soy and herb marinade, pan fried duck sausage and duck liver puree, served on bed of exotic mushrooms

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HIGH SEAS

- 260 Grilled Calamari
Tender baby tubes pan-fried with lemon and garlic served with seasonal vegetables and sumo chips
- 310 Grilled sole
Seasoned maldon sea salt , served with sautéed new potatoes, pea and red onion ragout and salsa verde
- 315 Fillet of Kingklip
Served with wilted bok choy, sweet potato crisps and passion fruit gel
- 320 Baby kingklip
With soft herb crust, saffron potatoes, red pepper sauce and vegetable stir-fry
- 335 Prawn curry
Simmered in traditional Durban spices and tamarind served with basmati rice sambals and poppadum
- 375 Asian salmon
Seared salmon set on a teriyaki stir-fry, exotic mushrooms with wasabi enhanced Beurre blanc
- 375 Salmon teriyaki
Scottish salmon grilled to perfection, served with homemade pickled cucumber, honey glazed sweet potato rounds and served with teriyaki reduction
- 375 Prawn pasta
Pan fried prawns, mushrooms and asparagus in a cream based sauce, with a choice of penne, linguini or tagliatelle

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SIGNATURE DISHES

- 305 **Chicken korma curry**
Chicken thighs and breast braised in a coconut infused mild blend of spices, toasted almonds dehydrated vine tomatoes, roti and sambals
- 325 **Ostrich fillet**
Grilled ostrich fillet, with sweet potato and honey puree, roasted Mediterranean vegetables and pepper sauce
- 335 **Beef tournedo**
Charred grilled beef fillet pommes dauphine, served with green been and vine tomato salad topped with béarnaise sauce
- 345 **Coffee rubbed fillet**
Rubbed in coffee infused blend of mild spices, twice baked potato, asparagus, fried exotic mushrooms and a creamed mushroom sauce
- 350 **Pork ribs**
Prepared with soya, honey and ginger glaze, served with sumo chips and vegetables
- 365 **Braised pork belly**
Slow braised pork belly served with king oyster mushroom, salsa, fresh berries, apple and potato puree complimented with basil sprouts and fennel
- 385 **Oxtail**
Served on the bone with rice and saffron new potatoes
- 395 **Bell pepper fillet**
Pan fried beef loin, wrapped in bell pepper, served on peppery bath and creamy potato, grill baby corn and asparagus
- 405 **Curry lamb shank**
Slow roasted curry infused lamb shank with garam masala, cinnamon, coriander served with herb mash potato and seasonal vegetable

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MEAT AND POULTRY

Our meat is wet-aged on the premises for 21 days. Served with sumo chips, glazed baby vegetables and a choice of sauces:

*Port wine jus 55 | Namibian truffle 85 | Blue cheese 55 | Béarnaise 55 | Mushroom 50
| Cheese and mushroom 60 | Pepper 55 | Creamy garlic 55*

260 Rump

320 Rib eye

355 Fillet

255 Flamed grilled baby chicken

Rubbed with maldon sea salt, fresh chili and lemon served with sumo chips

305 Prime rib

Lazy aged prime cut, pearl barley risotto, sautéed seasonal vegetables and port wine jus

325 Duck leg confit

Slow braised sous vide style duck leg, served with potato dauphinoise, honey glazed root vegetables topped with fig and port wine jus

345 Lamb chops

French trimmed, rubbed with dukkah served with mint pea puree and sumo chips

SHELLFISH

Prepared the traditional Mozambican way served with seasonal vegetables and a choice of rice or chips

355 Queen Prawns

495 King prawns

1175 Langoustines

Succulent and juicy, butterfly grilled the Mozambican way, and served with seasonal vegetables and savoury rice

1295 Shellfish platter

Combination of baby lobster, queens and tiger medium prawns

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KIDS MENU

- 125 Fish and Chips
Traditional buttered hake served with French fries
- 125 Beef burger
Homemade BBQ beef burger patty, cheddar cheese, tomato, lettuce and French fries.
- 195 Ribs and Chips
Prepared with soya, honey and ginger glaze, served with French fries

DESSERT

- 125 Trio of crème brûlée
Vanilla, Berry and Bar-one crème brulee served with almond tuile
- 125 Pear malva pudding
Kahlua butterscotch and vanilla custard
- 135 American style baked cheese Cake
Served with berry compot and fresh strawberries
- 135 Cake of the day
- 165 Ferrero rocher tiramisu
Served with chocolate fudge parfait, caramel gel, strawberry gel
- 265 Cheese and biscuits platter (Serves 2)
Imported platter soft centre cheese, savoury crackers, preserves and nuts

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RESTAURANT AND SKY BAR



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