

7th SENSE



Aromas Of The World

Welcome to The Quorum's Fine Dine Restaurant, 7th Sense. Sit back whilst you experience unrivalled fine dining that allows you to indulge in a modern, one of a kind fusion restaurant. Allow, our Executive Chef, Amjad Elayan's creations to awaken your senses and take you on a gastronomical, culinary journey around the World.

Amjad Elayan



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Simmered Flavours

SHRIMP BISQUE SOUP 150

Shrimp Bisque Soup served with smoked clams and drizzled with tarragon oil

POTATO LEEK SOUP 90

Creamy potato & leek soup topped with homemade lamb bacon and mint-pesto sauce [Vegetarian option available]

ASIAN SOUP 145

Chicken coconut soup served in a hollow coconut shell

Hot Platter

PAN-SEARED DUCK 185

Aged pan-seared duck topped with caramelised goats cheese mousse and orange marmalade

RABBIT WITH CAULI DIP 120

Cauliflower dip topped with sous vide rabbit fillet, garnished with a microgreen salad

QUAIL CONFIT 235

Baby quail confit over a bed of mashed yams, served with caramelised baby eggplant

Chilled Bites

SALMON TARTARE 165

Salmon tartare, lemon caviar, micro-greens and cured egg yolk topped with black caviar

OCEAN OYSTER 95

Oysters served with onion vinaigrette, tabasco & lemon

BEETROOT CURED SALMON 165

Beetroot cured salmon and fennel salad served with thyme crackers and lemon-dill caviar

WHISKY CRACKERS 195

Crispy whisky crackers served with salmon eggs and grated cured eggs





From the Garden

QUINOA SALAD [V] 75

Quinoa, green bell peppers, avocado and green tomatoes served with endvine lettuce

OCTOPUS SALAD 130

Octopus confit in red cabbage with anise pollen, fennel and dill served with an Arugula salad

CHICKEN PINEAPPLE SALAD 95

Poached chicken breast, pineapple carpaccio, rocket and balsamic caviar served with lemon dressing

The Far East

THE QUORUM'S DRAGON ROLL 165

Avocado, salmon, Philadelphia cheese & asparagus served with Japanese mayo, Japanese daikon, ginger, wasabi & soy sauce [8 pieces]

FUTOMAKI ROLL [V] 125

Avocado, cucumber, carrots & asparagus served with pickled daikon, ginger, wasabi & soy sauce [6 pieces]

SPICY TUNA ROLL 210

Avocado, cucumber & tuna served with Japanese mayo, pickled daikon, wasabi & soy sauce [6 pieces]

PORK BUNS 80

Steamed buns stuffed with braised pork belly & 5 spice

BUCKWHEAT NOODLES [V] 120

Simmered buckwheat noodles tossed in a tamarind-chilli lemongrass sauce served with steamed bok choy

UDON NOODLES 170

Simmered udon noodles served in fish consommé and topped with steamed black mussels





Around The World

SEARED BLACKENED GROUPEL 470

Grilled grouper fish served with seafood minestrone topped with braised baby fennel

GALITO CHICKEN 315

Roasted baby chicken, carrot purée, creamy mashed potato and steamed asparagus served with five spice sauce

NORWEGIAN LOBSTER 620

Poached lobster topped with lemon-dill caviar and served with seafood velouté and black sesame-seed crackers

BUTTER-BASTED WAGYU BEEF FILLET 630

Charred wagyu beef fillet served with creamy duxelles mushrooms and mixed peppercorn sauce

LEMON INFUSED SEA BREAM 430

Baked bream fillet rubbed in sea salt and drizzled with fresh lemon juice served with apple-dill salad

SALMON FILLET 355

Pan-seared salmon fillet topped with glazed seaweed & lemon marmalade served with an avocado salsa

DUCK CONFIT 270

Duck confit with Savoy cabbage and onions, braised mini fennel and creamy quail eggs served with orange sauce

BABY QUAIL 275

Braised baby quail, slow roasted capsicums, sautéed bok choy served with chicken velouté

LAMB CHOPS 335

Herb crusted lamb chops, crispy potato rolls, steamed purple cauliflower and snow peas served with choron sauce

LAMB SHANK 520

Braised lamb shank au jus served with creamy eggplant



Sweet Sensations

MANGO KULFI 95

Mango kulfi, coconut shavings, crushed green cardamom served with star-anise infused oil

CRÈME BRÛLÉE 65

Classic crème brûlée served with pistachio grissini

MINI CHOCOLATE CAKE 80

Mirror-glazed mini chocolate cake topped with espresso mousse and drizzled with fudge sauce

BAKLAVA 195

Layers of phyllo pastry baked to perfection, stuffed with chopped pistachios, akkawi cheese, drizzled with syrup and drenched in a butter bath

SESAME MISO COOKIES 145

Traditional Arabic ice-cream served with miso cookies and topped with pistachio mousse

CHOCOLATE FONDANT 185

Chocolate fondant with a melting molten middle topped with classic vanilla ice-cream and raspberry sauce

ALMOND FINANCIER 165

Petit French gateau with beurre noisette, almond cremeaux and a dash of spiced rum

CANNOLI 160

Classic Italian cannoli flavoured with marsala wine and stuffed with pistachio infused ricotta cheese over a bed of brûléed fraise confit

CRIMSON BERRY CHEESECAKE 170

Raspberry cheesecake topped with red fruit coulis

This menu celebrates simplicity and elegance and every measure has been taken to ensure our food and service represents The Quorum at its very best

