

MAFINGA PEAK

ROOFTOP RESTAURANT & BAR

SALADS

CHICKEN GUACAMOLE SALAD 120

Poached chicken breast, avocado, cucumbers, tomatoes, cilantro and jalapeños served with homemade tortilla chips

CHICKPEA QUINOA SALAD (V) 80

Chickpeas, quinoa, basil and orange zest toasted in a light lemon dressing

COBB SALAD 140

Mixed greens, grilled chicken, bacon, eggs and blue cheese served with red wine vinaigrette

STARTERS

ASIAN VEGETABLE SPRINGROLL 100

Delicately wrapped deep fried vegetables and bamboo shoots served with a tamarind-lemongrass dipping sauce

HUMMUS DIP (V) 160

Hummus dip topped with tomato salsa and served with The Quorum's signature sizzled Arabic bread

JALEPEÑO POPPERS (V) 150

Stuffed jalepeño poppers served with a homemade sriracha dipping sauce

MEXICAN FRIES 150

Deep fried homemade French fries topped with chilli corn carne and melted cheese sauce (Veggie option available)

SHRIMPS DYNAMITE 140

Deep fried coated shrimps tossed in a homemade dynamite sauce

CHICKEN WINGS 170

Deep fried chicken wings tossed in sriracha sauce served with blue cheese dip and crudité

RABBIT SHOULDER 105

Deep fried rabbit shoulder served with cocktail sauce

PIZZA

MEDIUM 140/LARGE 160

*FOUR CHEESE PIZZA DRIZZLED WITH CHILLI OLIVE OIL

*VEGETARIAN

*BUTTER CHICKEN

*MUSHROOM

PASTA

CAJUN MAC AND CHEESE 160

Creamy macaroni mixed with Cajun shrimps and topped with spiced breadcrumbs

PENNE ARRABIATA 100

Penne pasta tossed in classic tomato sauce served with The Quorum's signature garlic bread

FETTUCCINE ALFREDO (V) 130

Fettuccine tossed in a creamy garlic sauce topped with shavings of parmesan

MAINS

BUTTERMILK FRIED CHICKEN BURGER 160

Creole-style fried chicken topped with guacamole and served with remoulade sauce with a side of homemade French fries

QUORUM BEEF BURGER 160

Grilled beef burger topped with sautéed mushrooms, caramelised onions and melted Emmental cheese

MEXICAN ENCHILADA (V) 110

Homemade corn tortilla wraps filled with cheddar cheese, cilantro, mixed bell peppers and served with Mexican salsa and sour cream

(add Chicken 45 OR Beef 45)

HARD-SHELL TACOS (V) 85

Homemade tortilla shells stuffed with iceberg lettuce, cabbage, carrots, cheddar cheese, served with guacamole, salsa & sour cream

(add Chicken 45, Shrimps 45 OR Beef 75)

CHICKEN TIKKA 180

Boneless chicken pieces marinated in traditional Indian spices and served with coriander chutney

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PORK CHOP 235

Grilled pork chop served with apple star anise sauce and a broccoli Niçoise

TANDOORI LAMB CHOPS 215

Lamb chops cooked in a traditional clay oven served with baby potatoes and homemade green chutney

RIB EYE STEAK 325

Charcoal grilled rib eye served with Italian seasoned cauliflower, French fries and homemade mushroom sauce

T-BONE STEAK 310

Grilled steak served with steak butter and peppercorn sauce, accompanied by glazed carrots and creamy spinach.

FISH & CHIPS 175

Deep fried fish fillet served with Cajun potato wedges and served with roasted garlic aioli dip

SHRIMP SAGANAKI 180

Greek-style shrimps cooked in olive oil and tomato & dill sauce served with The Quorum's signature garlic bread

RABBIT MASALAS 235

Rabbit masalas served with couscous ragout

ACCOMPANIMENTS

NAAN BREAD

Chilli cheese 60

thyme 35

lemon & herb 30

FRENCH FRIES 40

MIXED HERB-INFUSED RICE 60

JOLLOF RICE 60

DEEP FRIED ONION RINGS 75

PARMESAN MASHED POTATOES 70

FRIED SWEET POTATO CHIPS 50

DEEP FRIED PLANTAIN 35

SAUCES

BÉARNAISE SAUCE 55

MUSHROOM SAUCE 55

MIXED PEPPERCORN SAUCE 55

DESSERTS

PECAN CHOCOLATE BROWNIE 130

Chocolate brownie loaded with chopped pecan nuts, served with homemade caramel sauce

BAKED ALASKA TART 100

Vanilla sponge, mixed praline nuts and vanilla ice-cream topped with a classic Italian meringue

BANANA FLAMBÉ 70

Bananas cooked in a homemade spiced-rum syrup served with toffee ice-cream and garnished with fresh mint leaves