



Welcome to The 7th Sense Pan-Asian Restaurant

The fundamental concept of this menu is a fusion of cultures, flavours and favourites, all plated to perfection for your satisfaction. Our team of local and international Chefs, headed by Executive Chef, Chef Reuben, have meticulously chewed over each dish and its ingredients to ensure they are sourced from local farmers and incorporate local flavours into the dishes.



Soup

TOM YUM ZMW200

Hot and spicy crayfish soup with fresh chillies, coriander, galangal, lemongrass, onions, mushrooms, and a spritz of lime juice

PHO BO NOODLE SOUP ZMW175

Beef broth soup with rice noodles mixed with fresh cilantro, bean sprouts, chives, lime, fresh basil, and topped with a boiled egg

JAPANESE TONKATSU RAMEN [V] ZMW90

Japanese egg noodle soup with, mushrooms, leafy greens, onions, boiled eggs and fried nori drizzled with a sticky soy sauce

TOM KHAR KAI ZMW100

Savoury and mild chicken soup with coconut cream, Thai eggplant, galangal, basil leaves, bean sprouts, coriander and a spritz of lime juice [vegetarian option available]

LAKSA SOUP ZMW110

Malaysian rich coconut curry noodle soup with crayfish, tofu, chicken, boy choy, bean sprouts, cilantro and a spritz of lime juice [chicken ZMW20]



7th SENSE Pan-Asian

From The Garden

TROPICAL POACHED POULTRY ZMW110

Sous vide chicken breast, pineapple carpaccio, rocket and balsamic caviar served with lemon dressing and pineapple essence

★ INDONESIAN GADO GADO SALAD ZMW60

Crunchy veggies, shredded mixed leafy greens topped with fresh coriander, fried tofu, boiled egg and drizzled with a spicy peanut sauce and garnished with crispy noodles

THAI SOM TAM GREEN PAPAYA SALAD [V] ZMW80

Shredded spicy green papaya mixed with tomatoes, drizzled with lime juice and sprinkled with crushed roasted peanuts

INDIAN KACHUMBER SALAD ZMW60

Cucumber ribbons, cherry tomatoes, spring onion, lettuce, radish, avocado, red chillies, coriander and garlic aioli drizzled with a garam masala dressing accompanied by chaat masala-spiced poppadom

Appetizers

CLASSIC SPRING ROLLS ZMW80

Fried spring roll stuffed with chicken, shrimp, lettuce and cilantro served with a sweet & sour dipping sauce and topped with ground peanuts (3)

CHICKEN SATAY ZMW115

Asian marinated chicken thigh skewers grilled to perfection and served with a peanut dipping sauce (2)

★ EBI TEMPURA ZMW220

Succulent queen prawns coated in a thin batter and fried until lightly crisp, tossed in a Japanese spice blend, placed on a bed of Asian slaw and served with a ginger-soy dipping sauce, garnished with pickled radish and avo (3)

YASAI TEMPURA [V] ZMW115

Seasonal vegetables coated in a thin batter and fried until lightly crisp, tossed in a Japanese spice blend, placed on a bed of Asian slaw and served with a ginger-soy dipping sauce, garnished with pickled radish and avo (3)



JAPANESE CHICKEN GYOZA 2MW110

Pan-fried crescent shaped dumplings stuffed with chicken mince, ginger and scallions served with soy dipping sauce (3)

GOAT & LEMONGRASS DUMPLING 2MW110

Braised and pulled goat meat sautéed with lemongrass, served with garlic aioli and ginger-soy sauce [steamed or fried] (3)

BREAM SIU MAI 2MW130

Oven-roasted bream pulled and sautéed with lemongrass, served with garlic aioli and ginger-soy sauce [steamed or fried] (3)

★ MIXED GRILL SHARING PLATTER FOR 2 2MW220

Indian tandoori mixed grill with lamb kebabs, chicken tikka, chicken wings and goat samosas served with masala peanuts, spiced corn ribs, kachumber salsa, mint chutney, and plain yoghurt

TRIO OF DOSA 2MW130

South Indian special with a Quorum twist: 3 mini dosas stuffed with lamb, chicken and potatoes served with traditional lentil sambar and coconut chutney.

THAI PATAKA POTATOES [V] 2MW50

Spiced baby potatoes infused with honey, chili and garlic.

VEGGIE SAMOSA [V] 2MW50

Homemade samosas filled with aromatic sweetcorn and paneer cheese, accompanied by coriander-mint chutney, mango achar and plain yogurt (3)

MEAT SAMOSA 2MW60

Homemade samosas filled with goat and visashi accompanied by coriander-mint chutney, mango achar and plain yoghurt (3)



Curries

★ THAI RED CURRY ZMW150

Spicy Thai red curry with crayfish, coconut milk, lotus root, mushrooms, green peppers and basil leaves [vegetarian option available]

★ ZAMBIAN CRAYFISH CURRY ZMW220

Fresh water crayfish cooked in aromatic Indian spices, served with poppadom, kachumber salsa and plain yoghurt

THAI GREEN CURRY ZMW160

Spicy Thai chicken green curry with coconut milk, eggplant, bamboo shoots, mushrooms, snow peas, green beans, and basil leaves [vegetarian option available]

★ MAA KI DAAL [V] ZMW120

North Indian daal makhani, traditionally cooked in a rich and creamy garlic-infused gravy mixed with red kidney beans, accompanied by pineapple kachumber

EMERALD BEEF CURRY ZMW180

Sautéed sliced beef with green and red bell peppers in a green curry sauce with mixed vegetables, bamboo shoots, eggplant, carrots, and fresh basil [vegetarian option available]

GHAR KI TADKA DAAL [V] ZMW90

Husked and split pigeon-pea yellow lentils cooked in an aromatic tomato gravy, topped with a dollop of with ghee and tempered chilies and curry leaves, accompanied by avocado kachumber



Wok & Noodle Bar

TOFU ROYALE [V] ZMW80

Fried tofu tossed with a refreshing and healthy mix of mushrooms, snow peas, bean sprouts and spring onions drizzled with a gravy sauce.

CANTONESE BEEF OR CHICKEN ZMW260

Your choice of sautéed beef or chicken fillet cooked in ginger-garlic marinade, oyster sauce, soy sauce and dry sherry, tossed with onions, broccoli, mushrooms, bell peppers and garnished with scallions.

KUNG PAO CHICKEN ZMW100

Wok-tossed spicy chicken cubes mixed with roasted peanuts, mixed peppers, Chinese leeks and dried red chilies, topped off with oyster sauce, soy sauce and a drizzle of sesame oil [vegetarian option available]

SALMON TERIYAKI ZMW330

Pan-seared Norwegian salmon marinated in homemade Teriyaki sauce served with bok choy, sliced radish and sprinkled with toasted sesame seeds

CHICKEN & CRAYFISH PAD THAI ZMW140

Stir fried rice noodles tossed in a special Pad Thai sauce and mixed with chicken, crayfish, fried tofu, eggs, bean sprouts, scallions, scattered with finely chopped peanuts and garnished with a lemon wedge [vegetarian option available]

INDONESIAN SINGAPORE NOODLES ZMW190

Wok fried vermicelli glass noodles with chicken, tossed with in curry power, chili paste, soy sauce, spring onions, curry leaves and Chinese cabbage [vegetarian option available]

★ INDIAN STIR-FRIED RICE [V] ZMW90

Fragrant turmeric, curry leaves, asafoetida, green chilli infused basmati rice, tossed with green beans, broccoli, baby spinach, spring onion and spicy peanuts, accompanied by carrot, pineapple and chilli salsa and coriander raita.



From The Tandoor

TANDOORI CRAYFISH ZMW240

Fresh water crayfish tails marinated in Indian spices, cooked in the Tandoori oven accompanied by kachumber salad, mint chutney, coriander-mango achar and a drizzle of yoghurt

CHICKEN TIKKA ZMW180

Chicken Tikka breast pieces marinated in Indian spices and cooked to perfection in the tandoor oven, served with kachumber salad, mint chutney, coriander-mango achar and a side of yoghurt

PANEER TIKKA ZMW200

Classic Paneer Tikka marinated in Indian spices and cooked to perfection in the tandoor oven, topped with Bombay mix and served with a kachumber salad, mint chutney, coriander-mango achar and a side of yoghurt

Chef's Selection

★ CAPE MALAY MURGH MAKHANI ZMW160

Creamy Cape Malay Butter Chicken curry served with mini roasted poppadum, mango achar, chilli salsa and plain yoghurt

SOY-STEAMED ¼ CHICKEN ZMW150

¼ chicken braised with soy sauce, ginger and star anise spice served with egg noodles and steamed bok choy

★ ASIAN INSPIRED MASTER STOCK PORK BELLY ZMW300

Roasted Pork Belly braised with soy sauce, cinnamon sticks, star anise and orange essence accompanied by steamed broccoli, bok choy and a lemongrass-pineapple chutney

PEKING DUCK PANCAKE ZMW150

Crispy pecking duck with cucumbers and leeks rolled in a thin Chinese pancake served with Hoisin sauce.



Accompaniments

MASALA FRENCH FRIES 2MW60 || EGG FRIED RICE 2MW50 || PILAO RICE 2MW60 ||
JEERA RICE 2MW40 || JASMINE RICE 2MW40 || EGG FRIED NOODLES 2MW70 ||
MALABAR PARATHA 2MW50 || TANDOORI ROTI 2MW40 || BUTTER/GARLIC/CHILLI NAAN
2MW40

Sweet Sensations

CHOCOLATE FONDANT 2MW100

Rich and luxurious dark chocolate lava cake with a molten centre, served with a chocolate biscuit tuile, homemade vanilla ice-cream and topped off with a caramel drizzle

★ BOMBAY BAKED ALASKA 2MW100

Pistachio and rosewater cake topped with cardamon spiced ice cream, covered in brûlée meringue.

BAOBAB FRUIT SALAD 2MW90

Bacardi Rum brûlée fruit kebab served with Luangwa Baobab Jelly and homemade vanilla ice-cream, placed on a bed of desiccated chocolate brownie

ALLOW OUR HOSTS TO GUIDE YOU IN
SELECTING THE PERFECT DESSERT BEVERAGES

JAPANESE TIRAMISU 2MW80

Lady finger biscuits drenched in matcha mousse, layered with light and airy mascarpone, dusted with Japanese Green Tea powder

ROOIBOS AND CARDAMON PANNA COTTA WITH ROSE SYRUP 2MW90

Rooibos and chai infused panna cotta with rosewater syrup and pistachio praline

*This menu demonstrates simplicity and authenticity.
Every measure has been taken to ensure
our food and service represents
The Quorum at its very best.*

ADDITIONAL MENU OPTIONS AVAILABLE UPON REQUEST TO INCLUDE GLUTEN FREE, VEGETARIAN/VEGAN
AND OTHER DIETARY RESTRICTIONS. PLEASE ENQUIRE WHICH MENU ITEMS ARE HALAL.

PRICES ARE INCLUSIVE OF 16% VAT, 1.5% TOURISM LEVY AND 10% SERVICE CHARGE