



WELCOME TO THE 7TH SENSE STEAKHOUSE RESTAURANT

THE FUNDAMENTAL CONCEPT OF THIS MENU IS "FARM TO TABLE." OUR TEAM OF CULINARY EXPERTS AND CHEFS HAVE SOURCED ONLY THE MOST NATURAL AND ORGANIC MEATS & PRODUCE FROM WITHIN ZAMBIA. THE AIM OF THIS IS TO SUPPORT LOCAL, SMALL BUSINESSES AS WELL AS HARNESS THE HEALTH BENEFITS ASSOCIATED WITH ORGANIC PRODUCE. WE STRIVE TO SUPPORT FARMERS THAT PRACTICE SAFE AND SUSTAINABLE FARMING TECHNIQUES. HENCE, YOUR EXPERIENCE WITH US GOES BEYOND DINING. YOU ARE PART OF THE SUSTAINABLE FARMING MOVEMENT.





FROM THE GARDEN

GREEK SALAD (V) ZMW100

Tomato, cucumber, green bell pepper, black olives toasted in lemon light dressing served with black sesame seeds

CHICKEN PINEAPPLE SALAD ZMW120

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

DELLA CASA (V) ZMW90

Diced tomatoes, artichoke hearts, red onions, cucumbers, mixed greens and a hard boiled egg drizzled with a parmesan-herb dressing

APPETIZERS

ARGENTINIAN EMPANADA (V) ZMW120

Pastry turnover stuffed with spinach
[Chicken ZMW140, Beef ZMW140]

YAKITORI WINGS ZMW220

Chargrilled chicken wings tossed in a Japanese-soy marinade sprinkled with sesame seeds and served with spicy greens

TRUFFLE SHRIMPS ZMW380

The Quorum's take on traditional Shrimp Cocktail served with truffle sauce





CARNIVORES CORNER

OJO DE BEEF

Ribeye cooked in an open flame with a pancetta chimichurri paste

300g.....2MW360

600g.....2MW580

Pair with Chef's recommended side of crispy layered potatoes

RUMP STEAK

Grilled rump steak brushed with shallot butter and served with homemade mushroom ketchup

300g.....2MW360

400g.....2MW550

Pair with Chef's recommended side of classic fries

CHATEAUX BRIANDE

Prime medallion fillet mignon served with black peppercorn sauce

230g.....2MW290

300g.....2MW350

Pair with Chef's recommended side of creamed spinach

PRIME TOMAHAWK

Dry-aged prime ribeye topped with red chimichurri paste and served with Argentinian salsa criolla

600g.....2MW650

Pair with Chef's recommended side of onion rings

BRAZILIAN PICANHA

Prime sirloin thinly sliced, seasoned with rock salt and served with mushroom sauce

300g.....2MW260

400g.....2MW300

Pair with Chef's recommended side of classic fries

ASADO SHORT RIBS

Beef short ribs served with Argentinian salsa criolla.....2MW160

Pair with Chef's recommended side of parmesan infused mash

ZAMBIAN INSPIRED BREAM

Roasted bream served over a bed of mealie-meal pureé with collard greens, red bean ragout and Zambian tomato gravy.....2MW350





CARNIVORES CORNER

STICKY PORK BBQ RIBS

Hickory-smoked barbecue ribs.....ZMW330
Pair with Chef's recommended side of
parmesan fries

PORK CUTLET

Tender honey-glazed pork loin served with
braised red cabbage and fennel.....ZMW220
Pair with Chef's recommended side of
classic fries

PORTUGUESE CHICKEN ESPETADA

Skewered barbecue chicken thigh pieces
marinated in our special soy marinade served
with bok choy.....ZMW190
Pair with Che'f recommended side of
garlic rice

FILIPINO CHICKEN ASADO

Slow-roast chicken basted with a classic
marinade of garlic, ginger and tomato,
garnished with fresh herbs and coriander
half chicken.....ZMW180
full chicken.....ZMW300
Pair with Chef's recommended side of
garlic rice

SIDES

CLASSIC FRENCH FRIES
ZMW70
PARMESAN FRIES
ZMW75
PARMESAN INFUSED MASH
ZMW90
TRUFFLE INFUSED MASH
ZMW100

CRISPY LAYERED POTATOES
ZMW90
ONION RINGS
ZMW70
ARROZ DE ALHO GARLIC RICE
ZMW60
CREAMED SPINACH
ZMW70





SWEET SENSATIONS

SIGNATURE Q STICKY TOFFEE PUDDING ZMW130

Moist sponge cake smothered in caramel sauce served with a side of homemade vanilla ice-cream

CLASSIC ITALIAN TIRAMISU ZMW110

Lady finger biscuits drenched in espresso mousse, mascarpone cream and dusted with Zambian cocoa powder

ALMOND FINANCIER ZMW180

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

CRÈME BRÛLÉE ZMW80

Classic crème brûlée served with pistachio grissini

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

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