

# 7<sup>th</sup> SENSE

## GRILL HOUSE

Welcome to The 7th Sense 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 Chef Reuben & Chef Surendra, have meticulously chewed over each dish and its ingredients to ensure they are sourced from local farmers and incorporate local flavours into the dishes.



## GRILL HOUSE

### AMUSE-BOUCHE - Compliments of The Chef

Freshly baked, homemade artisanal bread served with our famous rape pesto, impwa ketchup and tomato jam

### GRILL HOUSE GARDEN

Classic Garden Salad  
ZMW140

Greek Salad  
ZMW140

French Niçoise Salad with Salmon  
ZMW140

Asian Slaw with spicy peanut dressing  
ZMW140

### STARTERS

Spicy Chicken Wings  
ZMW170

Chilli- Garlic Crayfish  
ZMW190

Aloo Mutter Ki Tikki   
ZMW150

Potato & pea cutlets served with our speciality mango-jalapeño dipping sauce and mint-coriander chutney

Lamb Seekh Kebab    
ZMW180

Lamb mince marinated in a variety of speciality spices, skewered and grilled to perfection. Served with mint chutney

Nshima Fries    
ZMW130

Goat cheese, tomato ragout, baby spinach, yellow pepper essence, rape pesto, impwa purée and crush roasted peanuts

Spicy Malay Bobotie   
ZMW180

Cape Malay spiced beef mince on a bed of coriander yoghurt and raisin purée, served with aromatic arancini and radish slices

Steak Tartare  
ZMW190

Smoked paprika Nshima croutons, avocado purée, onion chutney and cherry tomatoes

### SOMETHING FROM THE TANDOOR

*Served with mango-jalapeño sauce, mint-coriander chutney and garlic infused yoghurt topped with chaat masala*

Tandoori Paneer Tikka   
ZMW240

Grilled Tandoori 1/4 Chicken  
ZMW230

Tandoori Chicken Lasooni Tikka   
ZMW230

Tandoori Whole Bream  
ZMW220



Speciality Dish



Vegetarian Dish



Spicy Dish







## GRILL HOUSE

### SOMETHING HEARTY

**Punjabi Chole Masala**     
ZMW240

A North Indian speciality – chickpeas simmered in a spicy, tangy and aromatic gravy

**Murgh Tikka Masala**   
ZMW240

Succulent pieces of marinated and grilled chicken, cooked in a rich and aromatic tomato-based gravy

**Lamb Kheema Masala**  
ZMW240

Lamb mince slow cooked to perfection in a thick, rich and aromatic gravy with tangy, smoky and spicy undertones.

**Thai Red Curry**   
ZMW250

Spicy Thai Red Curry with crayfish, coconut milk, lotus root, mushrooms, green peppers, and basil leaves  
(Vegetarian option available)

**Paneer Butter Masala**    
ZMW250

A North Indian favourite - soft cubes of paneer cooked in a tomato and onion gravy with a medley of spices, topped with cream and a dollop of ghee

**Kadai Murgh**  
ZMW240

Succulent chicken pieces cooked in an onion-tomato based gravy with freshly ground spices and tossed together in a traditional Indian wok

**Cantonese Beef Curry**  
ZMW330

Sautéed beef fillet cooked with ginger, garlic, oyster sauce, soy sauce and dry sherry, tossed with onions, broccoli, mushrooms, bell peppers and garnished with scallions  
(Vegetarian option available)

### SOMETHING FROM THE GRILL

*All Grills are served with a green salad and a side dish of your choice*

**Rib Eye Steak, 300g**  
ZMW360

**Beef Fillet, 200g**  
ZMW330

**Zambian Whole Bream**  
ZMW250

**Rump Steak, 300g**  
ZMW350

**T-bone Steak, 250g**  
ZMW330

**Soy & Ginger-Honey Glazed Pork Ribs, 350g**  
ZMW435

### HOMEMADE SAUCES

ZMW70

*Peppercorn || Mushroom || Garlic-Butter ||  
Chimichurri || Red Wine Jus*



## GRILL HOUSE

### Portuguese Chicken Espetada

ZMW270

Skewered barbecue chicken thigh pieces marinated in our special soy marinade

### Salmon, 300g

ZMW490

Norwegian Salmon with a citrus-caper butter sauce

### Oxtail

ZMW370

Red wine braised Oxtail topped with gremolata

### Filipino Chicken Asado

ZMW330

Slow-roast chicken basted with a classic marinade of garlic, ginger and tomato, garnished with fresh herbs and coriander

### Surf n Turf

ZMW380

200g roasted beef fillet with black peppercorn and mustard seeds, served with café de Paris butter and grilled crayfish cooked in a lemon butter sauce

## SIDES

Poppadum, fried/ roasted.....ZMW30

Rice, steamed/ jeera.....ZMW50

Naan, butter/ garlic chilli.....ZMW50

French Fries, classic/ parmesan.....ZMW90

Mashed Potatoes, classic/ truffle infused.....ZMW100

Seasonal steamed veggies.....ZMW60

Sautéed rape.....ZMW50

Zambian tomato relish.....ZMW60

## SOMETHING SWEET

### **Bombay Baked Alaska**.....ZMW140


### **Carrot Halwa** with homemade cardamom ice-cream.....ZMW140

### **Chocolate Terrine** with homemade peanut butter ice-cream.....ZMW180

**Malva Pudding** served with Amarula infused custard and dates.....ZMW140

**Baobab Fruit Salad** with homemade honey ice-cream.....ZMW140

**Classic Crème Brûlée**.....ZMW140

 Speciality Dish  Vegetarian Dish  Spicy Dish

