

The background features a dark grey field with a complex pattern of thin, light grey lines. On the left, a series of concentric circles radiate from a central point. On the right, a series of vertical lines are spaced evenly. These two patterns meet at a vertical line down the center, creating a visual effect of depth and movement.

# LEVEL SEVEN

RESTAURANT AND SKY BAR

# Level Up Your Tastebuds

*Food*

 @levelseven\_restaurant

 levelseven\_rest

 Level Seven Restaurant

# Sushi

- Fashion sandwich (4 pieces)*
- 145 Tuna, avocado and mayo
  - 145 Chicken, avocado and mayo
  - 155 Salmon, avocado and cream cheese
  - 155 Prawn, avocado and mayo
  - 165 Salmon, avocado and mayo
- California roll (4 pieces)*
- 135 Apple, cream cheese, red pepper and avocado
  - 145 Spicy tuna and avocado
  - 145 Prawn and avocado
  - 155 Salmon and avocado
- Sashimi (4 pieces)*
- 145 Tuna
  - 165 Seared tuna
  - 165 Salmon
- Nigiri (2 pieces)*
- 130 Inar - bean curd
  - 130 Tuna
  - 145 Salmon
  - 145 Prawn
  - 150 Eel
  - 155 Salmon caviar
- Maki (4 pieces)*
- 130 Avocado
  - 145 Tuna
  - 145 Salmon
  - 150 Big roll - futo
- Temaki - hand roll*
- 135 Vegetarian
  - 145 Prawn
  - 145 Spicy tuna spring onion
  - 155 Salmon
- 165 *Egypt - hand roll*  
Salmon pyramid, avocado and caviar
- 145 *Crazy veggy*  
Brinjals, peppers, celery, sprouts and peanuts rolled with cucumber and sesame seed dressing
- 145 *Tibet - hand roll*  
Cucumber, avocado and pickled radish
- 145 *Triple layer*  
Rice, mayo, smoked salmon and caviar
- 165 *Sashimi salad*  
Assorted sashimi on a bed of asian greens and rocket
- Salmon roses*
- 170 Salmon sashimi, mayo and caviar
  - 185 Salmon sashimi, avo, mayo and caviar
- 355 *Combo platter*  
California roll - 6 pieces  
Maki - 2 pieces  
Rainbow - 2 pieces  
Sashimi - 2 pieces
- 425 *Assorted platter*  
Sashimi - 6 pieces  
Nigiri - 4 pieces  
California roll - 2 pieces  
Maki - 4 pieces
- 445 *Salmon platter*  
Salmon temaki - 2 pieces  
Fashion sandwich - 2 pieces  
California roll - 2 pieces  
Maki - 2 pieces  
Nigiri - 2 pieces
- 475 *Signature platter*  
Rainbow - 2 pieces  
Maki - 2 pieces  
Salmon roses - 2 pieces  
Nigiri - 4 pieces  
Sashimi - 2 pieces





## Salads and Soup

- 80 *Roasted tomato and pepper soup*  
Oven roasted tomatoes blended with peppers, served with garlic croutons and a sour cream swirl
- 80 *Roasted pumpkin and red onion soup*  
Pumpkin soup infused with thai flavours, coriander and a hint of cream
- 90 *Chicken soup*  
Slow braised chicken broth infused with mediterranean herbs and finished with cream
- 130 *Traditional chicken caesar salad*  
Grilled lemon and herb chicken breast, mixed baby lettuce, garlic and black pepper croutons, fresh parmesan shavings and caesar dressing
- 130 *Crispy calamari salad*  
Fried calamari served with pickled vegetable ribbons salad, lemon gel and avocado and rocket foam
- 135 *Spicy chicken liver salad*  
Pan fried livers marinated in peri-peri, cucumber; black olives, mixed greens and vine tomatoes dressed with lime vinaigrette
- 135 *Chicken tandoori salad*  
Tandoori spiced chicken breast, grilled to perfection placed on a bed of wild rocket leaves, parmesan shavings with a peppadew, cucumber and tomato salsa, drizzled with a sesame oil and coriander aioli
- 135 *Signature greek salad*  
Baby asian greens, tomatoes, onion, danish feta, avocado and pine nuts dressed with basil pesto vinaigrette
- 150 *Bouillabaisse soup*  
Traditional seafood soup with fresh line fish and shellfish in a tomato and saffron broth served with rouille and homemade bread
- 160 *Beetroot goats cheese & carpaccio*  
Candied walnuts, marinated goats cheese spheres, ostrich carpaccio and a compliment of raspberry gel
- 210 *Prawn and avocado salad*  
Grilled prawns, butter lettuce, hierloom tomatoes, cucumber ribbons with sauce marie rose





## Starters

- SQ *Oysters*  
Tempura with celery relish and pickled ginger or  
Fresh, served with shallot vinaigrette and pickled ginger
- 105 *Sweet pepper stuffed chicken*  
Chicken fillet infused with herb flavoured farce, crumbles of greek cheese  
and peppadew, complemented by herb enhanced creamy pimienta sauce
- 125 *Chicken livers*  
Pan fried chicken livers marinated in garlic sauce, served with side bread roll
- 130 *Prawn spring rolls*  
With ginger lime and sweet soya dipping sauce
- 130 *Prawn cocktail*  
Prawns served with crispy greens & avocado salad, drizzled with  
a homemade mayonnaise
- 135 *Stuffed calamari*  
Barbecued calamari filled with mirepoix (celery, leeks, onion) and chopped  
beef sausages. Served with apricot bourbon and drizzled with sweet and  
sour sauce with a hint of smokiness
- 160 *Beef carpaccio*  
Herb crust tenderloin, mushrooms, micro shoots, vinaigrette and parmesan  
shavings
- 160 *Duck trio*  
Marinated breast in Asian flavours – seared and served with homemade duck  
sausage, duck liver mousse and exotic mushrooms, complemented  
by an apple puree and pear crisps



- 165 *Venison carpaccio*  
Herb crusted and served with a parmesan – rocket salad and a spiced vinaigrette
- 165 *Asian beef fillet*  
An asian influenced beef, marinated in an Indonesian chilli and ginger soya, wrapped with seaweed. Served with a combination of purees that include, banana ginger and carrot, shimejie salad and crispy ginger finished with a burst of orange soaked carrot and drizzled with soya sauce
- 165 *Salmon tartar*  
Tian of scottish salmon, tomato concasse and pickled cucumber beetroot carpaccio and champagne foam
- 165 *Balsamic fillet*  
Sealed and sliced beef fillet layered with thinly sliced tomato and new, flash fried potatoes, topped with herb infused balsamic and red wine reduction
- 175 *Fish cakes*  
Thai style with mild wasabi mayo, lemongrass infused sweet chilli and salad of micro greens
- 175 *Prawn with saffron pear chutney*  
Pan fried prawns with saffron pear chutney, avocado mousse, bacon dusted scallops and micro herb salad
- 175 *Tempura prawns*  
Tempura battered Mozambican prawns, deep fried and served with a lemongrass infused sweet chilli and tempura dipping sauce
- 215 *Prawn & scallop risotto*  
Grilled prawns with pan fried scallops, set on a saffron enhanced risotto, caviar and saffron gel







# High Seas

- 240 *Calamari*  
Tender baby tubes pan-fried with lemon and garlic served with seasonal vegetables and sumo chips
- 245 *Grilled sole*  
Seasoned with maldon sea salt, served with sauteed new potatoes, pea and red onion ragout and salsa verde
- 250 *Grilled line fish*  
With soft herb crust, saffron new potatoes and micro herbs
- 265 *Fillet of kingklip*  
Served with wilted bok choy, sweet potato crisps and passion fruit gel
- 295 *Salmon and prawn risotto*  
Pan fried scottish salmon with creamed horse radish, garlic, onions, arborio rice and white wine, finished with a saffron and parmesan cream sauce and tempura prawns
- 295 *Prawn pasta*  
Pan fried prawns, mushrooms and asparagus in a cream based sauce, with a choice of penne, linguini or tagliatelle
- 310 *Prawn curry*  
Simmered in traditional durban spices and tamarind served with basmati rice, sambals and poppadom
- 325 *Asian salmon*  
Seared salmon fillet, set on a teriyaki stir-fry, charred exotic mushrooms with a wasabi enhanced beurre blanc and a complement of a squid wafer
- 325 *Salmon teriyaki*  
Scottish salmon grilled to perfection, served with homemade pickled cucumber, honey glazed sweet potato rounds and served with teriyaki reduction and micro herbs
- 335 *Salmon kingklip*  
Fillet of kingklip stuffed with smoked salmon, served with sweet potato puree sautéed spinach and a tomato beurre blanc
- 365 *Mediterranean salmon*  
Wild rice - chorizo paella, confit fennel, pea puree & organic seaweed

## Shellfish

Prepared the traditional Mozambican way and served with seasonal vegetables and a choice of rice or chips

SQ *Queen prawns*

SQ *King prawns*

SQ *Tiger medium prawns*

SQ *Langoustines*

SQ *Baby lobster*

SQ *Lobster thermidor*

SQ *Signature ladies platter*

Queen and tiger medium prawns (Queen and Langoustine - optional)

SQ *Signature shellfish platter*

Combination of a baby lobster, queen and tiger medium prawns  
(Langoustine option available)

SQ *Seafood platter for two*

Baby lobster, queen and tiger medium prawns, calamari, mussels and line fish  
(Langoustine option available)





## Signature dishes

- 210 *Chicken carbonara linguine*  
Poached chicken thighs, truffle and parmesan infused cream sauce, rocket, lemon pepper pearls and crispy crackling
- 215 *Chicken korma curry*  
Chicken thighs and breast braised in a coconut infused mild blend of spices, toasted almonds dehydrated vine tomatoes, roti and sambals
- 275 *Ostrich and leek*  
An ostrich fillet grilled to perfection, served with creamy leeks and sweet buttered pears, herbed golden baby carrots, finished with a wintery burnt leeks and turmeric pickled leeks, finished off with a port wine jus
- 295 *Braised pork belly*  
Slow braised pork belly served with king oyster mushroom, salsa, fresh cherries, apple and potato puree, complimented with basil sprouts and fennel
- 315 *Beef tornado*  
Charred grilled beef fillet, pommes dauphine, green bean and vine tomato salad topped with bearnaise sauce
- 335 *Glazed quail*  
Roasted quail glazed with chai jus, served with curry lentils, butternut disc and quail lollipops accompanied with burnt onion petals, brown onion puree and blanched spinach
- 345 *Coffee rubbed fillet*  
Rubbed in coffee infused blend of mild spices, twice baked potato, asparagus, fried exotic mushrooms and a creamed mushroom sauce
- 355 *Ostrich fillet*  
Grilled ostrich fillet with sweet potato and honey puree, roast mediterranean vegetables and peppercorn sauce
- 365 *Bell pepper fillet*  
Pan fried beef loin, wrapped in bell pepper, served on a peppery bath and creamy potato, grill baby corn and asparagus spears

- 365 *Oxtail*  
Served on the bone with rice and saffron new potatoes
- 385 *Cote De Boeuf (500g)*  
Beef fore-rib with truffle potato, asparagus and baby carrots
- 405 *Curry lamb shank*  
Slow roasted curry infused lamb shank with garam masala, cinnamon and coriander served with mash potato and seasonal vegetables
- 435 *Paradise fillet*  
Beef fillet grilled to perfection served with garlic snails and prawns, muesli powder, pan fried exotic mushrooms, potato terrine, basmati rice and port wine jus





## Meat and poultry

*Our meat is wet-aged on the premises for 21 days. Served with sumo chips, glazed baby vegetables and a choice of sauces: Port wine jus 55, Namibian truffle 85, Blue cheese 55, Béarnaise 55, Mushroom 50, Cheese and mushroom 60, Pepper 55 and Creamy garlic 55.*

245 *Rump*

255 *Fillet*

310 *Rib eye*

210 *Flame grilled baby chicken*

Rubbed with maldon sea salt, fresh chilli and lemon, served with sumo chips

305 *Prime rib*

Lazy aged prime cut, pearl barley risotto, sautéed seasonal vegetables and port wine jus

325 *Duck leg confit*

Slow braised sous vide style duck leg confit with a potato dauphinoise, honey glazed root vegetables and topped with fig preserve and port wine jus

330 *Pork ribs*

Prepared with soya, honey and ginger glaze, served with sumo chips and braised vegetables

335 *Beef fillet and pie*

Grilled fillet, braised beef cheek pie, sautéed mushrooms, parsnip pûree and thyme infused red wine reduction

345 *Lamb chops*

French trimmed, rubbed with dukkah served with mint pea pûree and sumo chips

380 *Beef fillet and mushroom royale*

Grilled beef fillet, oxtail-mustard and cheese croquette, confit mushroom potato, mushroom royale, slow roasted and grilled pearl onions, grilled zucchini, mushroom puree

## Vegetarian

- 215 *Vegetarian stack*  
Tian of sweet potato rosti, field mushroom, roasted peppers & tofu served with tomato beurre blanc
- 215 *Vegetarian pasta*  
Grilled baby corn and peas, cumin and garlic infused olive oil and served with penne, linguini or tagliatelle
- 250 *Bean ragout*  
Grilled carrot and red kidney bean ragout served with coconut and almond gazphacho, poached white grapes, shaved asparagus and chive oil
- 255 *Tortellini mushroom*  
Dumpling filled with exotic mushrooms duxelle, red onion, parsley and light soy sauce, served with porcini mushroom consommé
- 255 *Wild mushroom risotto*  
Grilled exotic mushrooms pan fried in olive oil with arborio rice, white wine, vegetable stock and cream, finished with a splash of truffle oil, parmesan tuile, basil pesto and micro herbs





## Dessert

- 125 *Trio of crème brûlée*  
Vanilla, berry and bar-one crème brûlée served with almond tuile
- 125 *Pear malva pudding*  
Kahlúa butterscotch and vanilla pod ice-cream
- 130 *Berry and mascopone cheese cake*  
Fridge based and topped with mixed berry compot
- 135 *American style baked cheese cake*  
Served with berry compot and drizzled with mixed berry coulis
- 135 *White chocolate sphere*  
Sphere with raspberry center, sugar tuille, champagne gel, coconut biscuit and coconut pearls
- 135 *Cake of the day*  
At the chef's whim! Please ask your waiter
- 145 *Rose water, toasted almond and ginger panna cotta*  
Panna cotta infused with rose petals, toasted almonds and ginger served with butterscotch jelly, nut praline, fruit compot and berry coulis
- 145 *Signature soufflé*  
Chocolate soufflé with both pistachio sable and cinnamon sable on a pistachio ice cream
- 145 *Lindt chocolate fondant*  
Served with mascarpone quenelle and preserved orange zest
- 150 *De-constructed apple pie*  
Black pepper custard, apple & cranberry tart, cinnamon crumble, cranberry gel, ginger ice cream and apple chips

155 *Banana and peanut butter mousse*

Chilled banana and peanut butter mousse served on a dark chocolate brownie sponge, with dark and white chocolate garnish, coconut crumble, pistachio ice cream and fresh berries

155 *Lamington sponge*

Brandy soaked sponge, macerated segments, orange crumble, homemade custard, orange and passion fruit panna cotta served with granadilla sorbet

155 *Layered fairy*

White wine jelly, cinnamon white chocolate bavorois, peach gel, cinnamon soil and lemon sorbet

165 *Chocolate duo*

White chocolate mousse and lindt fondant served with berry compot and chocolate ganache

165 *Ferrero rocher tiramisu*

With chocolate fudge parfait, caramel gel, strawberry salsa, hazelnut crumble and chocolate ganache

## Cheese and Fruit

165 *Fruit platter*

An assortment of exotic, soft and hard seasonal fruits

265 *Cheese platter (for two)*

Imported soft centre cheese, savoury crackers, preserves and nuts





# LEVEL SEVEN

RESTAURANT AND SKY BAR

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