

LEVEL SEVEN

RESTAURANT AND SKY BAR

Level Up Your Tastebuds



STARTERS AND SOUPS

Oysters

SQ

Served fresh or tempura fried with shallot vinaigrette, pickled ginger and sliced lemon, finished with micro leaves.

Sweet Pepper Stuffed Chicken

R175

Chicken Fillet stuffed with Greek cheese, sweet peppadews served on a bed of pimento sauce and Bechamel sauce dusted with red pepper dust and finished with red pepper purée .

Chicken Livers

R160

Pan-fried chicken livers marinated with garlic sauce and Napolitana sauce. served with side bread.

Prawn Spring Roll

R180

Golden Brown deep-fried stir fry and prawns spring rolls served with a Ginger-Lime sauce and Yum Sauce.



STARTERS AND SOUPS CONTINUED

Beef Carpaccio

R200

Herb Crusted Beef tenderloin topped with Balsamic marinated Oyster mushrooms finished with Parmesan Cheese.

Prawn and Scallop Risotto

R260

Two Pan fried Prawns and Scallops served on a bed of saffron Risotto drizzled with lemon butter sauce, finished with Crab Caviar.

Duck Trio

R210

Seared Duck breast served with Duck liver Pâté, desiccated Apple, Sauteed Cremini Mushroom finished with apple, pear, and Red Onion purée with mushroom dust.

Creamy Tuscan Italian Soup

R230

Creamy chicken and pasta soup served with side bread and finished with baby spinach and parmesan.

Roasted Tomato and Pepper Soup

R150

Oven-roasted tomatoes and Pimento soup served with garlic croutons and finished with sour cream swirl.



STARTERS AND SOUPS CONTINUED

Pumpkin and Red Onion Soup

R150

A silky blend of roasted pumpkin and caramelized red onion, enriched with warm spices and finished with a drizzle of herb-infused coconut cream and chili oil.

Bouillabaisse Soup

R200

A rich seafood creamy soup layered with the bold warmth of Cajun spices, simmered with mussels, calamari, prawns, and hake. Finished with fresh herbs and garlic sauce, served with side bread.

Yellowtail & Salmon Mosaic

R315

An artful tapestry of fresh yellowtail and salmon, delicately layered in seaweed and paired with a velvety beurre blanc sauce. Crowned with vibrant orange caviar.

King Crab Croquet

R280

Golden-crisp croquet filled with succulent crab meat, bound in a delicate herb cream, and served with a zesty citrus aioli.



INFUSED & BRAISED

Chicken Korma Curry

R370

Tender chicken breast cubes gently simmered in a fragrant blend of green and red curry paste, enriched with silky coconut cream. Served with warm, handmade roti.

Braised Pork Belly

R400

Slow-braised pork belly on alongside a of silky mash, finished with a caramelized Umami Soy - Jus. Accompanied by a vibrant apple, fennel & sun-dried tomato salsa, sautéed cremini mushrooms, and tender Brussels sprouts.

Curry Lamb Shank

R590

Tender, slow-cooked lamb shank simmered in a rich, aromatic curry sauce. Served with silky mash and seasonal vegetables.



INFUSED & BRAISED CONTINUED

Beef Oxtail

R400

Slow-braised beef oxtail, tender and rich, served with fragrant basmati rice and delicate saffron-infused baby potatoes. Finished with a red wine and aromatic herb reduction.

Prawn Curry

R370

Succulent prawns simmered in a vibrant red curry paste, enriched with creamy coconut and a hint of garlic sauce. Served alongside fragrant basmati rice and tangy sambals.

PASTA ATELIER

(All Pastas are served with a choice of Penne, Linguine, Tagliatelle or Spaghetti)

Chicken Carbonara

R390

Classic creamy carbonara with tender chicken, tossed with al dente pasta, finished with Parmesan and a hint of saffron spice.

Prawn Pasta

R330

Succulent prawns sautéed and tossed in a light garlic and herb sauce with fresh pasta.

Chicken Pasta

R300

Grilled chicken breast served with pasta in a rich, homemade Napolitana sauce.

PASTA ATELIER CONTINUED

Seafood Pasta

R460

A medley of fresh prawns, baby lobster, and baby langoustines simmered in a delicate white wine and garlic sauce, served over pasta.



SALADS

Chicken Caesar Salad

R190

Crisp romaine tossed in a creamy tofu mayo dressing, topped with grilled chicken breast, medium boiled eggs, and parmesan shavings.

Chicken Tandoori Salad

R180

Spiced tandoori chicken paired with sweet peppadews and a tangy sweet soy dressing, served on a bed of crisp mixed lettuce.

Signature Greek Salad

R210

A vibrant medley of crisp lettuce, red onion, mixed peppers, and cocktail tomatoes, complemented by creamy avocado, toasted pine nuts, Feta Cheese and a classic Greek dressing.



SALADS CONTINUED

Beetroot cheese and Carpaccio

R190

Earthy beetroot, artisan cheese, and delicate ostrich carpaccio, drizzled with a light dressing.

Prawn and Avo Salad

R330

Succulent prawns and creamy avocado served on a bed of mixed green salad topped with parmesan croutons.

Prosciutto & walnut salad

R215

Thinly sliced prosciutto with crunchy walnuts, fresh rocket and romaine lettuce, pomegranate seeds, all dressed in a delicate honey mustard vinaigrette.

HIGH SEAS

Queen Prawns

SQ

7 Queen prawns basted with secret sauce and lemon butter, served with a choice of Rice, Mash or Fries with Seasonal Vegetables

King Prawns

SQ

6 King prawns basted with secret sauce and lemon butter, served with a choice of Rice, Mash or Fries with Seasonal Vegetables

Baby Lobster

SQ

Baby Lobster basted with secret sauce and lemon butter, served with a choice starch with Seasonal Vegetables

HIGH SEAS CONTINUED

Lobster Thermidor

SQ

Succulent lobster meat baked in a rich, creamy mustard and cheese sauce, finished with a golden gratin crust. Served with seasonal vegetables and a choice of starch

Shellfish Platter

SQ

One whole lobster, three langoustines, and three queen prawns, served with your choice of starch and seasonal vegetables.

Seafood Platter for 2

SQ

One whole lobster, four langoustines, three queen prawns, mussels, calamari, and Kingklip, served with your choice of two starches and two seasonal vegetables.



HIGH SEAS CONTINUED

Grilled Lined Fish

R370

Delicately prepared bone-in baby kingklip topped with a zesty onion salsa, served on a bed of fresh vegetable stir-fry with saffron-infused baby potatoes, and finished with vibrant bell pepper and cabbage purées.

Fillet of Kingklip

R300

Grilled kingklip fillet drizzled with a tangy passionfruit dressing, served with sautéed bok choy, and finished with a crisp, deep-fried sweet potato tuile

Salmon Kingklip

R400

Kingklip fillet filled with delicate smoked salmon, served on a bed of savoury sweet potato mash and sautéed baby spinach, finished with a velvety beurre Blanc sauce and a golden sweet potato tuile.



HIGH SEAS CONTINUED

Salmon Teriyaki

R370

Perfectly grilled salmon fillet, basted with a rich teriyaki glaze. Served on a bed of crisp cucumber checkerboard, golden sweet potato rounds, and finished with a vibrant pea dust.

Salmon and Prawn Risotto

R390

Seared salmon and prawns resting on a bed of saffron-infused risotto, accompanied by a togarashi-dusted lemon wedge for a zesty finish.

Asian Salmon

R370

Seared salmon served atop a vibrant Asian noodle stir-fry, finished with a silky wasabi aioli and crowned with sautéed shimeji mushrooms.



EXTRAS

SIDES

- Butternut R65
- Wilted Spinach R65
- Creamed Spinach R75
- Sweet Potato Rounds R65
- Sweet Potato Mash R65
- Mashed potatoes R60
- Morogo R75
- Pap R80
- Plain rice R55
- Savoury rice R65
- Avocado R55
- Side salad R90
- Side Greek salad R95
- Side bacon R65
- Side mushrooms R60
- Side chips R60

HIGH SEAS TOP UPS

- 1 piece King R100
- 1 Piece queen R85
- 1piece Langoustine R230
- Side Calamari R100

SAUCES: (Mushroom, Pepper Sauce, Port wine Jus, Blue Cheese sauce, Cheddar malt sauce, Cheese sauce, Tatare Sauce, Truffle sauce, Lemon Butter, Garlic Sauce)- R65

Thermidor Sauce- R160

SIGNATURE DISHES

Crafted with precision and balance, our signature creations are presented as envisioned by the chef. Regrettably, no substitutions or amendments may be made to these dishes



SIGNATURE DISHES

Ostrich and Leek

R375

Flame-grilled and basted ostrich fillet served atop a velvety trio of leek, carrot, and cauliflower purée. Accompanied by golden-brown deep-fried baby carrots, dehydrated charred leeks, and finished with an aromatic smoked red pepper dust.

Beef Tornado

R480

Flame-grilled Beef Fillet elegantly plated atop a sunflower-shaped balsamic reduction, accompanied by vibrant tomato cocktail salsa, crisp savory potato beignets, and a luscious Béarnaise sauce.

Coffee rubbed Fillet

R480

Coffee-rubbed beef fillet served atop a creamy coffee sauce, accompanied by caramelized oyster onions and button mushrooms. Finished with sautéed asparagus and delicate coffee-mushroom dust, presented with stuffed potato boats.



SIGNATURE DISHES CONTINUED

Ostrich Fillet

R400

Flame-grilled and basted ostrich fillet, served with a luscious sweet potato sauce, accompanied by a medley of Mediterranean grilled vegetables.

Bell Pepper Fillet

R480

Tender flame-grilled beef wrapped in charred red pepper, served with a luscious sweet bell pepper sauce. Accompanied by silky mashed potatoes, grilled turmeric baby corn, and tender asparagus spears.

Beef Mushroom Royale

R560

Tender beef fillet served with velvety mushroom purée, rich mushroom royale, pomme de terre champignon, and crispy beef and cheese croquettes.

Duck Leg Confit

R490

Tender duck leg confit served atop a delicate potato pavé, topped with a vibrant mixed berry red wine reduction. Accompanied by velvety beetroot and carrot purées, glazed baby carrots, and beetroot squares.

Surf n Turf

R620

Juicy grilled rump steak served atop a silky parmesan mash, crowned with Cajun-spiced prawns and a creamy Cajun white wine sauce. Accompanied by flame-grilled seasonal vegetables.

Marinated Rack of Lamb

R570

Marinated and herb-crusted rack of lamb, accompanied by a medley of exotic mushrooms and creamy mashed potatoes, finished with a rich Merlot jus.

Paradise Fillet

R590

Grilled fillet steak crowned with sautéed shimeji mushrooms, resting on a layered mushroom and potato terrine. Accompanied by creamy snails and prawns, with delicate slices of tempura sushi rice and a vibrant pea dust finish.

SIGNATURE DISHES CONTINUED

Duck Breast Margret

R570

Pan-seared duck breast magret served with a silky beetroot purée, creamy polenta fondant and charred grilled leeks.

Miso Glazed Salmon

R520

Exquisitely roasted salmon fillet enveloped in a lustrous miso glaze, finished with an ethereal yuzu beurre blanc. Served atop a delicate bed of aromatic savory rice and accented by tender, vibrant edamame beans



VEGETARIAN

Vegetarian stack

R310

A colorful tower of grilled tofu, roasted beetroot, sweet butternut, wilted spinach, earthy mushrooms, and charred red pepper, all layered atop a golden potato rösti. Served with a silky red pepper purée.

Vegetarian Pasta

R310

Your choice of penne, linguine, spaghetti, or tagliatelle, tossed in a rich Napolitana sauce and fragrant garlic sauce, coconut milk, complemented with a medley of fresh seasonal vegetables.

Mandarin Pasta Salad

R325

Al dente farfalle pasta tossed with juicy mandarin orange segments, toasted almond flakes, and fresh baby spinach, all lightly dressed in a zesty citrus vinaigrette for a refreshing, nutty, and tangy bite.

Wild Mushroom Risotto

R360

Creamy arborio rice gently simmered in white wine, enriched with fresh cream and velvety cream cheese, and infused with the earthy depth of wild exotic mushrooms. Finished with delicate cream cheese pearls for a luxurious touch.



ON THE FLAMES

Beef Fillet

R390

Succulent 300g beef fillet, expertly prepared either pepper-crusted for a bold, aromatic bite or basted for a rich, savory finish. Accompanied by your choice of starch and a medley of fresh seasonal vegetables.

Rump steak

R380

Succulent 300g beef fillet, expertly prepared either pepper-crusted for a bold, aromatic bite or basted for a rich, savory finish. Accompanied by your choice of starch and a medley of fresh seasonal vegetables.

Prime Rib

R490

Succulent bone-in 400g prime rib, delicately brushed with a smoky housemade BBQ glaze, paired with a velvety barley risotto and a seasonal medley of garden-fresh vegetables.



ON THE FLAMES CONTINUED

Pork Ribs

R300

Tender, slow-cooked pork ribs glazed in a rich, smoky-sweet BBQ sauce, finished to a delicate caramelization. Served with your choice of starch and a medley of fresh seasonal vegetables.

Rib eye

R380

Richly marbled 300g rib eye steak, grilled to perfection for a tender, flavorful finish. Accompanied by your choice of starch and a medley of fresh seasonal vegetables.

BBQ Chicken Wings

R200

Succulent chicken wings glazed in a smoky-sweet BBQ sauce, slow-cooked and finished to a delicate caramelized glaze. Served with a crisp seasonal garnish.



ON THE FLAMES CONTINUED

Grilled Baby Chicken

R310

Tender, whole baby chicken, expertly flame-grilled to achieve a golden, smoky exterior, then basted with a rich, velvety Prego sauce. Accompanied by your choice of artisan starch and a medley of vibrant seasonal vegetables.

Lamb Chops

R410

Succulent 360g lamb chops, perfectly grilled and basted with a fragrant mint sauce. Served with a smooth pea and spinach purée, your choice of starch, and a medley of fresh seasonal vegetables.

Côte de Boeuf

R590

Juicy, marbled tomahawk steak, grilled to perfection. Served with creamy mashed potatoes, steamed baby carrots, sautéed asparagus, and a rich port wine jus.



SUSHI

FASHION SANDWICH

| | |
|---------------------------------|------|
| Tuna, Avocado and Mayo | R145 |
| Chicken Avocado and Mayo | R145 |
| Salmon Avocado and Cream Cheese | R200 |
| Prawn Avocado and Mayo | R190 |
| Salmon Avocado and Mayo | R190 |

CALIFORNIA ROLL

| | |
|---|------|
| Apple, cream cheese, red pepper and Avo | R140 |
| Spicy Tuna And Avo | R170 |
| Prawn and Avo | R170 |
| Salmon and Avo | R190 |



SUSHI CONTINUED

NIGIRI

| | |
|---------------|------|
| Tuna | R160 |
| Salmon | R160 |
| Prawn | R160 |
| Salmon Caviar | R200 |

SASHIMI

| | |
|-----------------------------|------|
| Tuna, Seared Tuna or Salmon | R190 |
|-----------------------------|------|

MAKI

| | |
|----------------------------------|------|
| Avo, tuna, Salmon Big Roll- Futo | R170 |
|----------------------------------|------|

TEMAKI

| | |
|----------------------------------|------|
| Avo, tuna, Salmon Big Roll- Futo | R170 |
|----------------------------------|------|



SUSHI CONTINUED

| | |
|--------------------------|------|
| PRAWN AVALANCHE | R310 |
| SPICY DRAGON | R210 |
| SWEET TEMPURA CALIFORNIA | R215 |
| TRIPPLE LAYER | R170 |
| SALMON ROSES | R200 |

SUSHI PLATTERS

| | |
|---|------|
| COMBO PLATTER | R400 |
| California Roll Maki. rainbow, Sashimi | |
| ASSORTED PLATTER | R550 |
| Sashimi Nigiri, California, Maki | |
| SIGNATURE PLATTER | R550 |
| SALMON PLATTER | R590 |



POKE BOWL

SALMON POKE BOWL

R285

Cubes of sashimi-grade Salmon, delicately finished with black and white toasted sesame seeds, arranged over seasoned sushi rice. A handcrafted avocado flower crowns the bowl, accented with house-pickled onion, crisp raw carrot chips, and translucent radish slices. Served with pickled ginger, soy sauce, and a touch of wasabi.



DESSERTS

Trio of Creme Brulee

R180

A selection of three delicate, caramelized custards, each with its own unique flavour

Pear Malva Pudding

R180

Classic South African sponge pudding infused with pear, served warm with a rich sauce.

Cake of the Day

R175

Chef's freshly baked creation, crafted to delight every palate.

Rose Water Panna Cotta

R190

Silky-smooth panna cotta delicately infused with fragrant rose water



DESSERTS CONTINUED

Signature Soufflé

R290

Light, airy, and perfectly risen, a showcase of pastry craftsmanship.

Lindt Chocolate Fondant

R290

Decadent molten chocolate cake with a rich, flowing chocolate center. Served with Ice cream.

Berry Cheesecake

R230

Creamy no bake cheesecake topped with a vibrant medley of fresh berries and a berry coulis

Baked Cheesecake

R230

Classic baked cheesecake with a perfectly smooth, creamy texture.

Deconstructed Apple Pie

R200

Traditional apple pie reimaged in an elegant, modern style.

Ferrero Rocher Tiramisu

R210

Luxurious twist on the classic Italian dessert, layered with Ferrero Rocher and coffee-soaked sponge



KIDS CORNER

(Specially curated for our younger guests. Please note: this menu is exclusively available to children up to the age of 13.).

| | |
|---|------|
| Golden Brown Chicken strips | R200 |
| <i>(Served with a choice of creamy mash or fries)</i> | |
| Beef Riblets | R215 |
| <i>(Served with a choice of creamy mash or fries)</i> | |
| Pork Ribs and Chips | R250 |
| <i>(Served with a choice of creamy mash or fries)</i> | |
| Kiddies Chicken Burger | R210 |
| <i>(Served with a choice of salad or fries)</i> | |
| Lamb Rague | R315 |
| <i>Your choice of pasta, tossed in a rich, flavorful sauce with fresh seasonal vegetables or your preferred protein, finished with a touch of Parmesan and fresh herbs.</i> | |
| Beef Noodle stir-fry | R330 |
| <i>Tender strips of beef wok-seared with fresh vegetables and tossed with egg noodles in a savory, aromatic sauce.</i> | |
| Spaghetti Bolognaise | R260 |
| <i>Classic spaghetti tossed in a rich, slow-cooked beef and tomato sauce, simmered with aromatic herbs for a comforting, hearty flavour.</i> | |
| Chicken Penne Pasta | R260 |
| <i>Tender pieces of chicken tossed with your choice of pasta in a mild, creamy tomato sauce.</i> | |
| BBQ Wings and Fries | R260 |
| <i>Served with a choice of creamy mash or fries</i> | |
| Fish Fingers and Chips | R260 |
| <i>Served with a choice of creamy mash or fries</i> | |

WITH GRATITUDE

*We extend our heartfelt appreciation for choosing **Level Seven Restaurant and Sky Bar**. It is our privilege to share in your culinary journey and to craft experiences that linger long after the last course.*

We look forward to welcoming you back to indulge in the artistry, service and ambiance that define Level Seven.

-Yours sincerely, The Level Seven Team

