

Seeks& Gills

Dear Guest,

It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your group is allergic to any one of the below mentioned food allergens, please inform our associates before ordering your meal

Common food Allergens Milk Egg Peanut Tree nut Fish Shellfish Soya Wheat Monosodium Glutamate We would like to inform you that all our menus are trans-fat-free

APPETIZERS AND SOUPS

	S&G's Garden Mix Fresh greens, avocado, asparagus, candy stripe beets, roasted sesame, grilled peppers in mandarin balsamic	K 75
	Caesar Our Way Iceberg, parmesan shavings, garlic croutons, in chef's special dressing Capers, crispy bacon	K 85
	Lava Grilled Sesame Chicken Fillets Garlic Mayo	K 85
	Crispy Fried Peppered Calamari Sweet chili sauce	K 95
	Brandy Fumed Shrimps and Local Avocado Salad	K 105
}}	SOUPS	
	Thyme fumed Artichoke and Butternut	K 55
	Chicken Harira Chicken, vegetables, chickpeas, mild spices	K 55
	Traditional French Onion Caramelized onion and sherry beef consommé, smoked cheese crow	K 55 uton

CLASSICS

Baked Cannelloni Ricotta, spinach, roasted nuts Smoked pepper sauce	K 105
Vegetable Stroganoff Mushroom risotto, aged balsamic	K 105
Grilled Pumpkin Risotto Garlic spinach	K 105
Grilled Bream Fillet Mustard leek	K 125
Grilled Pink Salmon Steak(NV) Citrus fettuccini, pepper crème	K 155
Moroccan Spiced Lemon Chicken (NV) Oregano jus	K 125
Char grilled chicken(NV) Double mushroom glaze	K 125
Slow Roasted Quail(NV) Jollof rice, herb sauce	K 125
Grilled Prawns (NV) Olive mash, caper butter	K 165
African game meat Jollof rice, natural meat glaze	K 135
Grilled Pork Chops (NV) Port wine jus	K 125

STEAKS ON CHAR GRILLS

Fillet Mignon	200 gms	K 135
New York Strip	250 gms	K 135
Rib Eye	250 gms	K 135
Sirloin	300 gms	K 135
T Bone	350 gms	K 155
Rump Steak	300 gms	K 135

Signature Steaks (rrequired to be ordered a day in advance)

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	500 gms		K 255
	600 gms		K 285
	1000 gms		K 325
		0	600 gms

Cooked to your preference

Rare 45*-50* Centre is bright red, pinkish towards the exterior

Medium Rare 50*-55* Centre is very pink, slightly brown towards exterior

Medium 60*-65* Centre is light pink, outer is brown

Medium Well 65*-70* Brown from outside with slight pink centre

To go along

K 25 each Olive mash Fries Jacket potato Wedges with skin Creamed spinach Mushroom risotto

S&G Sauces

Natural meat Red wine Mushroom pepper Pepper cream Steak butter Barbeque Mustard cream

INDIAN SPECIALTIES

Hara Bhara kabab Griddled spinach and cashew patty	95
Achaari Paneer Tikka Homemade cottage cheese grilled in charcoal oven	95
Tandoori Broccoli Char grilled broccoli florets imbued with pickling spices	95
Ajwani Macchi Tikka Carom seed flavoured fish, skewered and grilled in clay oven	135
Bhattiwali Macchi Bream fillets wrapped with homemade spice mix Steam cooked on lava grills in an enclosed parcel	135
Haldi Mirch Salmon Turmeric and chilli marinated Salmon steak, cooked on chargrill	155
Tandoori Murg Traditional aromatic roast chicken cooked in charcoal oven	125
Kastoori Murg Tikka Chargrilled boneless chicken in yoghurt marinade	125
Murg Reshmi seekh Minced chicken on skewers grilled over charcoal fire	125

Shikampuri Kabab Minced lamb cakes filled with hung yogurt and brown onions	135
Mutton Ki Seekh Minced lamb on skewers grilled over charcoal fire	135
Dum Ki Subz Biryani Vegetables in long grain basmati rice	105
Lucknawi Murg Biryani Chicken in long grain basmati rice	135
Tandoori Roti	20
Naan Garlic/ Butter/ Plain	20
Paratha Pudina/Plain	20

DESSERTS

Amarula Pannacota	K 75
Tiramisu	K 75
Chocolate Marquise Kahlua cream sauce	K 75
Hot Chocolate Torte Scoop of vanilla ice cream	K 75
New York Cheese Cake Passion fruit frosting	K 75
Apple and Cinnamon Crumbles Tart Scoop of vanilla ice cream	K 75

All prices are inclusive of 10% service charge and applicable taxes