



**DINE-IN MENU**

**SULTAN GATE**

*restaurant*



Serves Tuesdays - Sundays 12.00 pm - 10.00 pm  
(Last order at 9.15 pm)

## SOUPE / SALADE / ENTRÉE

### **Le passerelle Sultan Soupe | 11.80**

served with toasted Gruyere baguette

### **La passerelle Soupe aux Champignons | 11.80**

Garnished with caramelized mushrooms

### **SGR Superfood Salad | 21.80**

Quinoa, greens, avocado, clementine, mixed roasted nuts & berries served with lemon poppy seed

### **Entrée de Crabe Yuzu | 14.80**

Marinated crab meat, pickled cucumbers, spiced mango, avocado & fresh lettuce served with yuzu dressing

### **Entrée de Foie-gras | 19.80**

Pan-seared foie-gras on brioche toast served with candied nuts & sweet balsamic reduction

### **Beef Goulash | 22.80 NEW**

Slowed braised beef in our in-house red wine with caraway seed, rich paprika, tomatoes, potatoes and carrots served with crispy garlic bread and salad.

### **Fresh Oysters NEW**

served with our 3 SGR in-house sauce

- 6pcs | **48.00**
- 12pcs | **96.00**
- 18pcs | **144.00**
- 24pcs | **192.00**

### **Prawn Fritters | 19.80 NEW**

Deep-fried crispy breaded prawn with mint mustard dressing and potato aioli.



## BURGERS

### **SGR Wagyu Beef | 24.80**

Cheese in wagyu beef patty, pan-seared foire-gras, pickled onion with skin-on fries

### **SGR Lamb Meat | 25.90**

Grilled marinated lamb hand-rolled patty, cheddar cheese with skin-on fries

### **SGR Surprise Healthy (v) | 26.80**

Vegan cheese-in impossible patty, pickled greens in gluten-free bun with skin-on fries



## PASTA & PIZZA

### **Catalan Spicy Seafood Fideua | 22.80**

Pasta paella with squid, prawns & NZ mussels

### **Spicy Penne Chorizo | 22.80**

Penne with turkey chorizo & merguez

### **Impossible Pasta (v) | 26.80**

Puy lentils & impossible meatballs Bolognese

### **Subshukha Pizza | 19.80 **NEW****

Home-made pizza with veg stewed of capsicum, onion, tomato, olive and jalapeño pepper top with egg

### **Seafood Paella Picante Pizza | 26.00**

Squid, shrimp and NZ mussels in paella sauce

### **Quatre Cheeses Pizza | 26.00**

Four varieties of cheese

### **Smokey Viande Pizza | 26.00**

Salami, pastrami, pickled onions, black olives

### **Hawaiian Kona | 26.00**

Mozzarella, parmesan, turkey ham, pineapple, basil

### **Roasted Butternut Pumpkin (v) | 26.00**

Grilled pumpkin, pepitas, combined cheese



## MAINS

### **Fish & Chips | 26.90**

Spiced battered Haddock served with pickled greens, skin on chips and aioli

### **Grilled Salmon | 28.90**

Grilled salmon, fragrant basil and rich olive oil with acidity from sauce vierge served with spiced quinoa

### **Honey Pommery Chicken | 25.80**

Roasted half-spring chicken on quinoa lentils saute fresh greens, red cabbage confit served with pommery sauce

### **Wagyu Ribeye 200gm | 45.00 **NEW****

Wagyu Ribeye with Pan Seared foie gras served with pomegranate balsamic reduction.

### **SGR Wagyu Steak | 42.00**

Chargrilled wagyu beef served with Italian herbs crushed potatoes with in-house tri-sauces

### **Steak Oscar | 48.00**

Fillet mignon top with marinated crab meat served with béarnaise sauce and saute greens and crushed potatoes

### **Rack of Lamb | 38.00**

Grilled rack of lamb with jus, crushed potatoes and roasted greens

### **Brasied Lamb Shank | 35.00**

24hrs braised lamb shank served with herbaceous chickpeas



## DESSERTS

### **Chocolate Fondant | 12.80**

Chocolate ganache molten lava cake served with crushed candied nuts and Haagen Dazs Royal Vanilla ice-cream

### **Crème Caramel | 12.80**

Home-baked custard served with berry compote

### **Mango Mousse | 12.80**

Served with fresh diced mangoes, berries and ice-cream

### **Poached Pear | 12.80**

Fresh pears poached in cinnamon syrup served with berry compote, fresh mango puree and ice-cream

### **Walnut Brownie | 12.80**

SGR signature Valhora chocolate walnut brownie served with Haagan Dazs Royal Vanilla ice-cream

### **Chef's Burnt Cheese Cake | 12.80**

Chef's in-famous burnt cheesecake

### **Italian Affogato | 12.80**

Espresso with Royal vanilla ice-cream



## BEVERAGES

### Bubbles

Mousseux | \$28.90

Mousseux Rose | \$29.80

Blanc De Blancs | \$32.80

Bubbly Peach | \$29.80

### Still

Chardonnay | \$28.90

Tempranillo | \$28.90

### Cold

Soft Drinks | \$4.50

Home Made Ice Lemon Tea | \$6.50

Iced Latte | \$6.50

Iced Cappuccino | \$6.50

### Hot

Pot of Tea | \$12.50

Cup of Tea | \$6.50

Espresso | \$4.50

Double Espresso | \$6.50

Americano | \$5.50

Cafe Latte | \$6.50

Cappuccino | \$5.50