

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 I 11.80

served with toasted Gruyere baguette

La passerelle Soupe aux Champignons I 11.80

Garnished with caramelized mushrooms

SGR Superfood Salad I 21.80

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

Entrée de Crabe Yuzu I 14.80

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

Entrée de Foie-gras I 19.80

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

Beef Goulash I 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 I 19.80 NEW

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







BURGERS

SGR Wagyu Beef I 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 I 22.80

Pasta paella with squid, prawns & NZ mussels

Spicy Penne Chorizo I 22.80

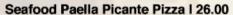
Penne with turkey chorizo & merguez

Impossible Pasta (v) I 26.80

Puy lentils & impossible meatballs Bolognese

Subshukha Pizza I 19.80 NEW

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



Squid, shrimp and NZ mussels in paella sauce

Quatre Cheeses Pizza I 26.00

Four varieties of cheese

Smokey Viande Pizza I 26.00

Salami, pastrami, pickled onions, black olives

Hawaiian Kona I 26.00

Mozzarella, parmesan, turkey ham, pineapple, basil

Roasted Butternut Pumpkin (v) I 26.00

Grilled pumpkin, pepitas, combined cheese





MAINS

Fish & Chips I 26.90

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

Grilled Salmon I 28.90

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

Honey Pommery Chicken I 25.80

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

Wagyu Ribeye 200gm I 45.00 NEW

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

SGR Wagyu Steak I 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 I 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 I 12.80

Home-baked custard served with berry compote

Mango Mousse I 12.80

Served with fresh diced mangoes, berries and ice-cream

Poached Pear I 12.80

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

Walnut Brownie I 12.80

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

Chef's Burnt Cheese Cake I 12.80

Chef's in-famous burnt cheesecake

Italian Affogato I 12.80

Espresso with Royal vanilla ice-cream





BEVERAGES

Bubbles

Mousseux I \$28.90

Mousseux Rose | \$29.80

Blanc De Blancs | \$32.80

Bubbly Peach I \$29.80

Still

Chardonnay | \$28.90

Tempranillo | \$28.90

Cold

Soft Drinks 1\$4.50

Home Made Ice Lemon Tea I \$6.50

Iced Latte I \$6.50

Iced Cappuccino | \$6.50

Hot

Pot of Tea I \$12.50

Cup of Tea | \$6.50

Espresso I \$4.50

Double Espresso 1 \$6.50

Americano | \$5.50

Cafe Latte 1\$6.50

Cappuccino I\$5.50

