

SEVENSEAS

“The best dish is like a beautiful symphony; when you put your passion and love into it, you will experience the sound of joy“

“We do not just serve you a meal, we serve you a unforgettable moment“

Chef Alex & Restaurant Manager Richard welcome you to a dining experience above and beyond. We source only the highest quality of ingredients mainly from local suppliers, because we believe it is vital to support the local community.

Enjoy your Meals at Seven Seas!

Aleksandar Pavlovic
Chef De Cuisine

Richard Kamoga
Restaurant Manager



Nuts



Gluten



Soya



Eggs



Dairy



Contains Pork



Fish



Molluscs
(Shellfish)



Crustaceans
(Shellfish)


*If you have concerns regarding food allergens please alert your server prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Starters

Terrine of Free Range Chicken and Wild Mushrooms 35,000


Marinated onion salad, dried figs compote, truffle oil

Grilled Goat Cheese  32,000


Lettuce, cherry tomato, roasted pine nuts, vinegar dressing

Papilote Baked Corn Cake   25,000

Beetroot and apple salad

Salmon Gravlax  42,000

72 hours aged Salmon, perfectly spiced with mixed seeds and herbs, preserved lemon, beetroot carpaccio, rocket leaves, coriander infusion

Tuna Tataki  40,000

Avocado & mustard cream, mixed leaves, sundried tomato salsa

Pulpo a'la Parilla   38,000

Grilled octopus, almond tarator, zucchini & onion salad, golden raisins oil

Salads

Butternut Squash Salad  25,000

Ginger flavour lettuce, cashewnuts, fresh coriander, lime dressing


Crunchy Chicken Salad   32,000

Thyme croutons, sliced carrots, lettuce and anchovy salsa

Smoked Tilapia Salad   30,000

Baby spinach, burnt spring onion dip, cherry tomato, garden cress

Soups

Creamy Vegetable Soup   22,000

served with rolled cheese croutons

Chicken Consomme 22,000

served with diced vegetables and lean chicken meat

Seafood Chowder    28,000

served with flambeed shrimps

Pasta & Risotto

Watercress and Asparagus Risotto

porcini and pecorino



45,000

Tagliatelle Arrabbiata

Tomato, basil onion, chili and fried eggplant



40,000

Onion Parmesan Ravioli

Roasted bell pepper sauce



40,000

Spaghetti Gricia

Pancetta pepper and Pecorino



40,000

Gnocchi Amatriciana***

Bacon, tomato and Parmesan



40,000

Main Courses

Fish

Tuna Medallions

Mochi Cake, Mango & Papaya Salad and Soy & Honey glaze



60,000

Grilled Salmon

Crushed new potato with Capperberries and roasted garlic,
sweet black pepper sauce



80,000

Pan Fried Lemon Flavoured Nile Perch

Sesame rice, grilled green beans and burnt butter capers sauce



52,000

Coriander Prawn Tempura

Sweet potato cake and chilli sauce



65,000

Lake Victoria Grilled Tilapia

Stir fried egg noodles and `Singaporean sauce



52,000

All prices are in UGX & including all applicable taxes

Meats

Roasted Half Chicken



50,000

Garlic-Brioche pudding, sauteed green peas and pineapple gravy

Chicken Escalopes



50,000

Mushroom ragout, parmesan salad and cherry tomato chutney

Beef Tenderloin



65,000

New potato, fried zucchini and brown butter Bearnaise sauce

Braised Beef Cheeks



55,000

Vegetables julienne, mashed potatoes, charcoal broccoli and gravy

Firewood Baked Lamb Shanks



65,000

Fondant potato, sauteed green beans and red wine glaze

Honey Glazed Pork Ribs



55,000

Sauteed sliced potatoes, apple chutney, BBQ sauce

Smoked Pork Neck



55,000

Roasted carrots, baked butter beans and apple cider juice

Chef's Specials

Clay Chicken (Good for 2 people)



120,000

Whole brined chicken slow baked in natural clay with fermented cabbage leaves,

roasted nuts and shallots. Served with your choice of side dish

Lobster Thermidor



118,000

Flambéed whole lobster with white wine reduction, crusted with parmesan

Sides

Each dish

10,000

Oven Baked Potato Chips

Crispy Zucchini with Thyme

Roasted Carrots with Coriander Seeds

Stir Fried Eggnoodles

Crushed New Potatoes with Cappersberries and Roast Garlic

Green Salads with Red Onion and White Balsamic Vinegar

Desserts

Chocolate Souffle baked with Blue Cheese Ice cream and pineapple reduction	 	25,000
Mascarpone Mousse Rice chocolate base with preserved orange		20,000
“Chef Alex“ Torte Red berries coulis	  	28,000
Passionfruit Panna Cotta Caramelized sugar drops		20,000