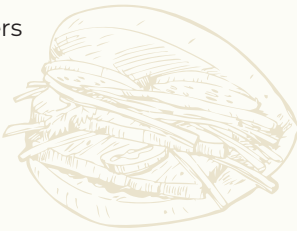


SMALL PLATES

Mixed Olives	6
Hummus Haven E G C	6.5
Creamy home-made houmous with warm bread	
Calamari Carnival G E S	7.5
Golden-crusted squid with a herb and sweet chilli twist	
Blaze Wings G E	7.5
Dynamite sauce coated juicy chicken wings packed with bold spice	
Dynamite Prawns G E	7.5
Crispy prawns tossed in a rich, spicy dynamite sauce	
Bao Bun Chicken/Duck G S	7.5
Crispy chicken/duck with a rich hoisin glaze and sprinkle of vegetables	
Tempura Cauliflower G S	7.5
Glazed Crispy cauliflower with sesame dressing	
Spicy Paneer Manchurian D SI S	7.5
Spicy pan-fried paneer with onions and peppers	
Korean Blaze Wings G S C	8
Sweet and spicy Korean-style chicken wings	
Prawn Tacos G SI F	8
Pan seared prawns with blend spices, rainbow salad lime dressing	
Chimichurri Chicken/ Prawns SI C	8.5
Marinated grilled chicken with a zesty Chimichurri sauce	



The 71 Platter G S C E	17
A mix of favourites: 3 Korean wings, 3 Blaze wings, 2 crispy squid, 2 breaded prawns, and 1 chicken bao	

Special

71 ASIAN CLASSICS

Butter Bliss Chicken C D SI	15
Creamy butter chicken with rich spices and tender pieces	
Szechuan Heat Chicken S SI	15.5
Fiery stir-fried chicken in a bold Szechuan sauce	
Dum Biryani - Chicken/Veg C D SI	16
Flavourful, slow-cooked biryani with fragrant rice and spiced chicken	

Chicken Tikka Massala SI D C N	17
Tender chicken in creamy spiced tomato sauce	



Lamb Shank Royale C D SI N	21
Slow-cooked lamb shank in a rich, aromatic sauce served with creamy mash	

SEA YOU SOON

Zesty Sea Bass D S	17.5
Lightly spiced and seasoned, pan-fried sea bass with mash potatoes and greens	
Salmon Elegance D S	19
Pan-seared salmon with baby potatoes, spinach, greens and sprinkled vegetables	
Grilled Tiger Prawns S C	26
Juicy tiger prawns marinated with spices, herbs, and garlic, grilled to perfection and served with salad garnish, herb sauce, and a squeeze of lime.	
Lobster Tail D C	28
Succulent lobster tail, with garlic infused shiso butter, served over fresh tagliatelle pasta in a rich, velvety sauce.	



FROM THE WOK

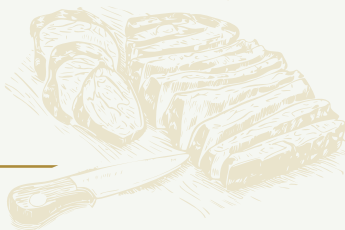
Teriyaki Glazed Prawns S F C	16.5
Oak-grilled prawns glazed with homemade teriyaki, finished with garlic and micro cress.	
71 Stir-Fry - Chicken/Veg/Prawn S C	17.5
Choice of chicken, veg or prawn tossed with pak choi, bean sprouts, garlic, chilli, and soy sauce.	
Crunchy Fire Chicken – Hot SI G C	17.5
Crispy chicken tossed in our fiery homemade spice mix with chunky peppers and onions - Very spicy!	
Thai Wagyu Beef S C	21
Tender wagyu beef stir-fried with Thai spiced soy sauce, fresh basil, chilli, and crispy onions, served with rice.	

FROM THE GRILL

Chicken Bruschetta SI D	18
Grilled bread topped with juicy marinated grilled chicken cubres and rainbow vegetables. served with a signature dipping sauce	
Chicken Supreme Steak SI D	19
Grilled chicken breast served with your choice of sauce and mixed greens	
Flame Kissed Lamb Chops SI	21
4 Juicy lamb chops with a signature spice rub	
Sirloin Cut by Fatts - 250G D	25
Juicy Argentine sirloin steak grilled to perfection	
Black Angus Ribeye - 250G D	27
Premium Black Angus steak with rich marbling	
The 71 Mixed Grill SI D	28
A hearty selection: chicken leg, 1 lamb chop, 4 chicken cubes, 1 grilled Tiger prawn, and 4 grilled wings	
Argentine Fillet - 250G D	33
Argentine fillet steak grilled for a premium, tender experience served with mixed greens	
Signature Wagyu Steak - 250G D	45
Originating from Japan, this marbled cut offers a tender, buttery texture with rich, melt-in-the-mouth flavour	

Add-Ons: Extra 24k Gold Flake Finish	25
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Tomahawk - 1000G D	110
A show-stopping French-trimmed ribeye on the bone, packed with flavour and served with roasted vine tomatoes and chunky steak-cut chips	



A discretionary 9.5% service charge will be added to your bill. Please ask a member of staff if you would like to adjust this.

BURGERS

All the burgers are served with mixed green leaves, tomatoes, caramelised onions, melted cheese and homemade sauce

71 Classic Beef Burger G D	11
Juicy beef patty with classic toppings	
Grilled Chicken Burger G D	11
Flame-kissed chicken fillet with classic burger garnish	
Korean Chicken Burger G D S	12
Crispy chicken fillet tossed in korean sauce	
Mexican Spicy Beef G D	13
A Mexican style beef burger with, salsa, and spices	
Wagyu Luxe Burger G D	19
Premium Wagyu beef with gourmet sauce and turkey rashers	
Veg Burger G D	9
A hearty plant-based burger for a guilt-free treat	
Add-ons: Extra Cheese 1 Extra Patties 6 Extra Wagyu 10	

SALAD

Mixed Leaf Green Salad VG	6.5
A refreshing blend of crisp seasonal greens with house dressing	
Duck Breast Salad S C	8
Asian-inspired spiced crispy duck, served over fresh greens with a sweet and tangy citrus dressing.	
Chicken & Prawn Salad F C	8.5
Tender chicken paired with sweet prawns, served on a bed of fresh greens and hearty vegetables.	

ON THE SIDE

Buttered Naan/ Roti G D	2.5
Classic Fries G	4
Steak Fries G	4
Creamy Mash Potatoes D	4
Sweet Potato Fries G	4.5
Steamed Rice	4.5
71 Egg Fried Rice D SI	5
Dragon Chips C E	5.5
Mac & Cheese D G	6.5
Sautéed Green Veg D	6.5



LITTLE LEGEND

Chicken Fillet Burger D E	7.5
Chicken fillet burger with cheese, tomatoes, ketchup & mayonnaise and served with fries	
Crispy Chicken Strips G E	7.5
Crispy chicken goujons served with a fries & dipping sauce	
Fish and Chips G E	9
Battered deep-fried fish with french fries and tartare sauce	

ALLERGENS

If you have any allergies or dietary requirements, please let us know before placing your order. While we handle all food with care, we cannot guarantee that any product is completely allergen-free due to the potential for cross-contamination in our busy kitchen.

Soya S Dairy D Egg E Gluten G Celery C Sulphites SI Nuts N Fish F

The 7
GRILL & LOUNGE

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