

lacuna

WINE MENU

MÉTHODE CAP CLASSIQUE

Graham Beck Brut NV
Fresh green fruit with hints of citrus, nuances of almond biscotti.
G// R75 B// R295

Boschendal Grand Cuvée Brut NV
Aromas of granny smith apples, notes of freshly baked bread and brioche.
// R310

Colmant Brut Reserve NV
Plenty of freshness on the palate, with a good acidity which perfectly balances the yeasty depth. Long Smooth finish.
// R330

Villiera Monro 2008
Rich, creamy yeast notes with a full ripe toasty flavor on the middle palate developing finesse and complexity.
// R395

Simonsig Cuvée Royal 2010
Golden straw colour, delicate aromas of Granny Smith apples and notes of freshly baked bread.
// R440

MÉTHODE CAP CLASSIQUE ROSÉ

Graham Beck Brut Rosé NV
A classy rosé from this acclaimed sparkling wine producer. Ripe fruit galore from the Breede River Valley.
G// R75 B// R295

Krone Cuvée Brut Rosé 2013
Bottle matured on the lees and handcrafted, with Pinot Noir adding subtle freshness on the palate.
// R340

CHAMPAGNE

Moët & Chandon, Brut Imperial
Assertive, complex and mature with golden yellow colour and dazzling vitality.
G// R150 B// R750

Moët & Chandon, Brut Rosé
Assertive, complex and mature Champagne, dirty pink in colour and dazzling with presence and vitality.
G// R190 B// R950

Dom Perignon, Cuvée Brut, 2004 Epernay
Angelica, coconut, cinnamon, cocoa and tobacco. Earthy, smoky and pearly.
// R3900

SAUVIGNON BLANC

Laborie 2015
Prominent aromas of green fig, guava, and flint, with hints of asparagus and green apple. This fresh and lively palate is well balanced with linear acidity and a fruity finish.
G// R50 B// R180

Neil Ellis 2015
Fresh cut grass and nettle flavours with a long lasting refreshing finish.
G// R55 B// R220

Louis 57 Oosthuizen
Beautifully balanced with a delicious passion fruit and gooseberry expression; Light tropical fruit texture with a lingering finish.
G// R65 B// R270

Fryers Cove 2014
Light straw colour with a green tinge, on the nose; litchi and green peas. Perfect balance between fruit and acidity.
// R280

SAUVIGNON BLANC

Jordan Outlier 2014
Ripe fig, gooseberry and tropical fruit flavours are complimented by the gentle smoky vanilla nuances of oak, a true "outlier"
G// R75 B// R290

Almenkerk 2014
Classic Sancerre style cool climate wine with elegant gooseberry and citrus tones.
// R295

Springfield "Life from Stone" 2015
Brilliant greenish appearance, this is a dramatic wine full of ripe red peppers and and passion fruit.
// R295

Cape Point 2014
The wine shows a complex array of tropical fruit, grapefruit and lime all held by an incredible mineral backbone.
// R310

Constantia Uitsig 2014
A tropical cool climate wine showing complex up-front aromas and flavours of granadilla and gooseberry.
// R320

CHARDONNAY

Warwick First Lady 2015
Intense pineapple, pear and orange blossom notes and balanced acidity.
G// R55 B// R220

DeWetshof Finesse 2014
Chestnuts, vanilla and underlying grapefruit. A firm palate that gives backbone to concentrated fruit.
G// R75 B// R300

Louis 57 Oosthuizen
This lightly wood fermented Chardonnay is produced in a rich and complex style with lemon flavours complemented by soft butter and vanilla aftertaste.
G// R85 B// R330

Lanzerac Chardonnay 2013
Prominent citrus aromas on the nose followed by a stunning complexity, of flavours including lemon, clover, ginger and vanilla.
// R300

Bouchard Finlayson 2013
Ripe with firm minerality and hints of exotic fruit. A natural match with poultry and rich dishes.
// R340

Groot Constantia 2013
A full bodied Chardonnay with lime, citrus, litchi and pear on the nose. Crispy and a long lasting tropical feel.
// R450

Chamonix Reserve 2011
Pale yellow with green tints, nose opens with oatmeal, barley and a touch of toast.
// R750

Hamilton Russel 2014
A tight, minerally wine with classic Hamilton Russel vineyards length and complexity.
// R860

WHITE BLENDS

Lacuna 2015
Intruding floral nose with strong tropical flavours. Smooth palate with hints of lemon.
G// R50 B// R180

Ashbourne 2015
Fresh, vibrant, perfumed Sauvignon blanc, filled-out and enriched with a carefully judged unwooded Chardonnay component, make this a beautifully balanced and highly versatile wine.
G// R50 B// R220

Boschendal Chardonnay/Pinot Noir 2013
The Chardonnay contributes to the backbone with richness. The Pinot Noir adds fruit.
// R240

Haute Cabrière Chardonnay/ Pinot Noir 2015
Abundance of zesty fruit - most notably white peach, litchi and red fruit.
G// R65 B// R280

De Grendel Winifred 2011
This wine was blended to be a true food complimentary wine: rich in flavour and texture, an every occasion wine.
// R325

WHITE BLENDS

DMZ Maestro White 2014
The nose shows notes of concentrated orange and yellow stone fruits, with a hint of spice, citrus and blossoms it has an elegant finish.
// R350

AA Badenhorst White 2010
Peach blossom, white pepper and mandarin with excellent density and complexity.
// R950

CHENIN BLANC

Waterford Pecan Stream Chenin 2015
A wine style driven by light elegant fruit, freshness and balance. Aromatics of white pear, tropical melon, fresh peach and apricots, with soft notes of delicate floral and lemon zest in the background.
G// R50 B// R190

Jordan Inspector Peringuey 2014
This wine offers a graceful balance of tropical fruit/citrus flavor with fresh acidity entwined with a creamy vanilla from the subtle use of wood.
G// R50 B// R180

Ernie Els White 2013
This 100% Chenin Blanc oozes with ripe mango, litchi and guava. Layers of spice and a steely acidity add to the sleek texture and powerful embrace; it is certainly Big, and yet 'Easy'.
B// R250

The Mentors 2013
A wine of exceptional quality - intense flavours of concentrated guava, tropical fruit, apple and green fig with a lengthy finish.
B// R400

Beaumont Hope Marguerite 2013
Opulent and well balanced, fresh fruit and floral aromas with cinnamon spice and delicate oak.
// R570

SÉMILLON

Nitida 2012
Loquats walk with honeysuckle and lanolin. Spicy ginger befriends macadamias and light jasmine.
// R350

David Nieuwoudt Ghost Corner 2010
Fig leaves and nettles with underlying earthiness, well balanced and rounded mouth.
// R435

OTHER VARIETALS

Paul Cluver Close Encounter Riesling 2013
Wonderfully fragrant - concentrated fruit and floral notes. Lots of mango, orange and frangipangi with sweet melon freshness. Lovely lime and lemongrass finish.
G// R280

VIOGNIER

The Foundry 2013
Pale marigold in colour, clear and bright with pronounced greenish hue.
// R295

ROSÉ

Kanonkop Kadette Pinotage 2015
Floral aromas with prominent red fruit flavours, full bodied with an onion skin colour.
G// R50 B// R180

MERLOT

Guardian Peak 2014
A clean fresh aroma of red fruit with hints of chocolate, plum and red berry flavours.
G// R60 B//R230

De Grendel 2014
A full bodied wine filled with a combination of different berries on the nose. Mulberry, raspberry and blackberry fruit accompanied by liquorice and mocha flavours.
// R300

Sumaridge 2014
A complex full bodied, yet classic Merlot that shows a deep, brooding dark fruit profile.
// R295

Vergelegen Reserve Merlot 2011
Ripe plum colour with a ruby rim. The nose shows ripe fruit flavour, black cherries, plum, spice and a touch of chocolate.
B// R850

Meerlust 2013
The nose is vivacious with ripe plum, mulberry and creamy fruit. Hints of fennel.
// R820

CABERNET SAUVIGNON

Warwick First Lady 2013
The wine has a deep and intense ruby red colour. The bouquet reveals red berries, sweet black currants and a pleasant herbal character.
G// R55 B// R220

Tokara 2013
The nose shows intense notes of cassis, cherries, and cedar with underlying hints of dark chocolate.
// R285

Springfield Whole Berry 2013
Full, well-rounded and fruity with berries on the nose. Matured in French oak for six months, this wine will reach its full potential in about a year.
// R370

Webersberg 2012
Deep ruby red with intense aromas of red berry fruit. Notes of dark chocolate.
// R510

Le Riche Reserve 2012
Spicy oak complimented by ripe cherry and red fruit flavours. The iconic Cabernet Sauvignon!
// R950

Vilafonte Series C 2012
A particularly inviting wine, with a silky, sensuous entry, and soft but substantive tannins for its structure. Notes of chocolate creams add to this inviting palate, yet it has a long, firm finish of fruit, graphite and slate.
B// R1500

RED BLENDS

Lacuna Red 2015
Ripe berry and plum. Hints of fynbos and clove. Full complex mixture of berry notes and wood.
G// R50 B// R180

Vergelegen Mill Race 2011
Excellent wood integration with prominent dark berry aromas on the nose. Soft tannins, long finish.
G// R65 B// R260

Rupert and Rothschild 2013
Vibrant flavours of young berries, plum, liquorice, and cassis with hints of coriander.
// R340

Louis 57 Oosthuizen Conclusion
A blend of Cabernet Sauvignon (60%), Cabernet Franc (18%) and Merlot (22%) a Bordeaux blend - carefully matured in new French barrels for 24 months. This premium wine is like Louis' golf swing - smooth!
// R580

RED BLENDS

Creation 2013
Alluring aromas of ripe black olives, elegant hint of pepper.
// R385

Rustenberg John X Merriman 2011
Plum and cigar box aromatics prelude a multiayered palette with an elegant tannin structure.
// R450

Anthonij Rupert Optima 2011
Intense wine, balanced berries, crushed cherries and hints of cinnamon and chocolate.
// R470

Epicurean 2008
Fine spices, dark chocolate, liquorice surprise on the nose.
// R890

De Toren Fusion V 2013
True to the style of Epicurean it is elegant, subtle and refined wine.
// R910

Sadie Family Columella 2009
Well balanced with a great all round finish, blackcurrant and berry notes with a touch of spice.
// R1600

SHIRAZ

Neil Ellis Shiraz 2012
Lovely, aromatic, red-fruit notes. Subtle refreshing and complex graphite-like mineral palate
G// R60 B// R260

Groote Post Reserve 2013
Bramble, white pepper and violets on the nose, leading on to dark fruits and spice on the palate
// R320

Tamboerskloof 2010
Dark ruby colour, inviting, complex nose with red berry and white pepper on the palate.
// R370

Kevin Arnold 2011
Ripe figs, black pepper and spicy aromas. Dry with tight structures.
// R580

PINOTAGE

Hidden Valley 2014
Dark red, fruity nose with aromas of strawberry, plum and cherries. Gentle presence of oak.
G// R65 B// R250

Louis 57 Oosthuizen
This wine shows beautiful plums, mulberry and red fruit flavour. Soft silky tannins and a long lingering savoury finish. Great balance of oak and fruit.
G// R85 B// R330

Rijks Private Cellar 2010
Dark red, fruity nose, with aromas of strawberry, plum and cherries. Gentle presence of oak.
// R495

Kanonkop Pinotage 2012
A complex wine with red fruit flavours. Big elegant and ripe tannin structures. Will over time show more secondary and forest floor characteristics.
B//R800

PINOT NOIR

Paradyskloof 2014
Sweet fennel and raspberry combined with spicy oak tannins.
G// R75 B// R320

Iona Pinot Noir 2012
Succulent black cherry aroma, bright but delicate and hints of forest floor with underlying spicy and floral notes.
B//R540

Corkage policy:
R75 on sparkling and still wines,
R150 on Champagne.

PINOT NOIR

Hamilton Russel 2014
Soft and sweet, savoury primal character along with dark and spicy fruit.
// R980

CABERNET FRANC

Raats Dolomite 2010
The nose shows dark, sour cherry. Dark berries, spiciness and herbs linger on the palate. The wine has great purity of fruit with a hint of wet-stone minerality and a velvet soft finish.
B//R320

Rainbows End 2011
Typical vegetable and herbaceous aromas with great minerality and a slight floral after tone.
// R410

FORTIFIED WINES

Pierre Jourdan Ratafia NV
Fun yet sophisticated wine. Rich honey flavours. Nose of tropical fruit with vanilla aftertones.
// R35

Vin de Constance 2008
The 18th and 19th centuries' the sweet, luscious and excellent wine of Constantia* was recognized as one of the great wines of the world.
// R95

De Krans Tawny Port NV
A classic Tawny Port, only offered when climatic conditions combine to produce fruit of exceptional flavours and quality.
// R35

INTERNATIONAL WINES

WHITE WINES

Domaine William Fèvre Chablis 2014
Very fresh bouquet with notes of citrus and white fleshed fruit. Fresh and supple, the wine is marked by mineral notes that are typical of the appellation.
B// R750

Lady Lola Pinot Grigio/Moscato 2013
An intriguing style wine, fresh and crisp, which opens with delicate nuances of exotic flavours intermingled with zesty tropical acidity that compliments the flavourful fruity finish.
B// R400

Alphonse Mellot Sancerre Blanc 2014
Smoothly rounded, it gives full measure in establishing liquorice and aniseed, lime and vanilla, pepper and Muscat.
B// R950

RED WINES

Château de Saint Cosme Côte-du-Rhône Rouge 2013
This wine is incredibly complex, with flavours and aromas of blackberries, blackcurrants and a touch of lilac flowers, mixed in with more earthy notes of graphite.
B// R550

Château la Couronne Saint-Emilion Grand Cru 2011
Beautiful deep red colour. Red fruit and vanilla bouquet. The wine is rich, long and well balanced on the palate. Elegant, with subtle oak tannins.
B// R900

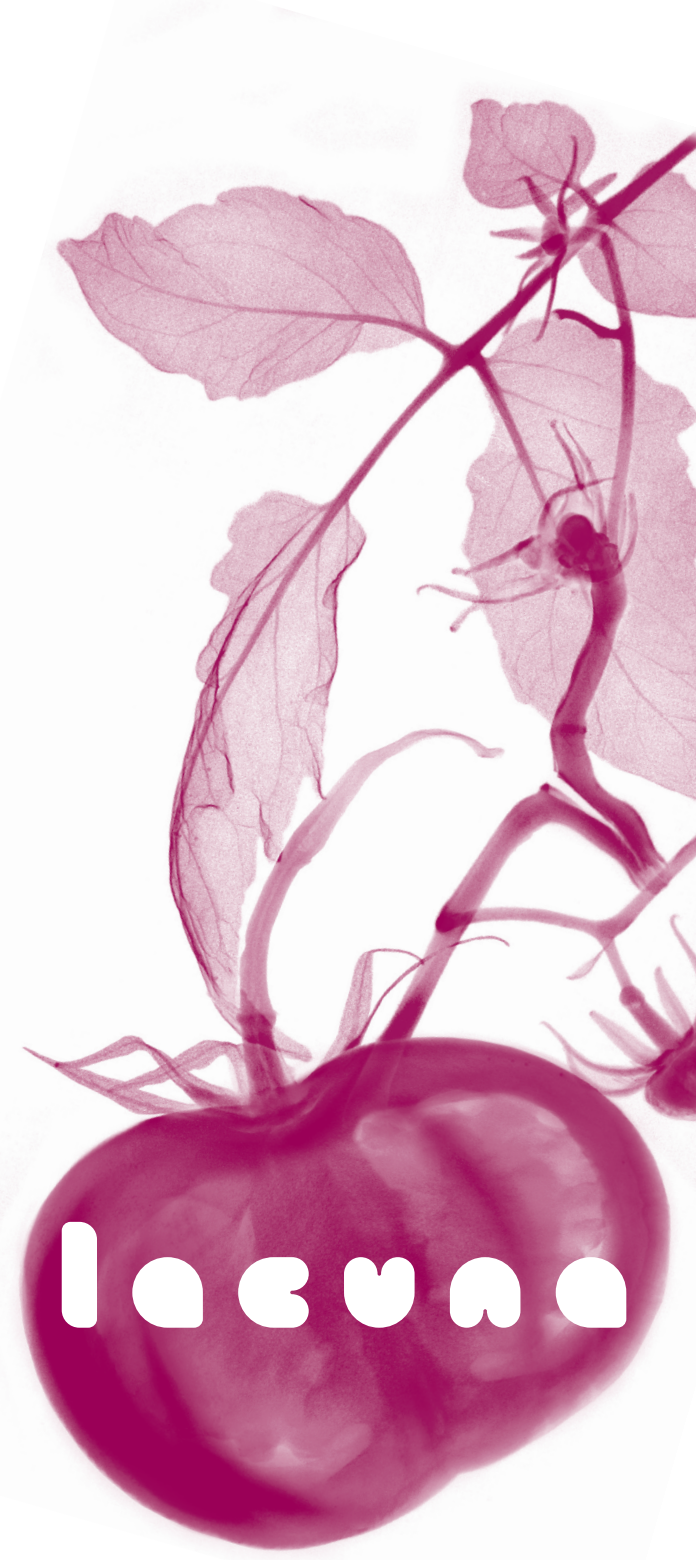
Bouchard Père et Fils Gevrey – Chamberin 2013
Intense, perfumed bouquet with fruit aromas and an animal touch. Nice structure and lovely fleshiness. Good ageing potential.
B// R1550

Château de Saint Cosme Côte-du-Rhône Rouge 2013
This wine is incredibly complex, with flavours and aromas of blackberries, blackcurrants and a touch of lilac flowers, mixed in with more earthy notes of graphite.
B// R550

Château la Couronne Saint-Emilion Grand Cru 2011
Beautiful deep red colour. Red fruit and vanilla bouquet. The wine is rich, long and well balanced on the palate. Elegant, with subtle oak tannins.
B// R900

Bouchard Père et Fils Gevrey – Chamberin 2013
Intense, perfumed bouquet with fruit aromas and an animal touch. Nice structure and lovely fleshiness. Good ageing potential.
B// R1550

*Please note vintages are subject to change



lacuna

AT

Sun

The Maslow

lacuna

BISTRO MENU

ALL-DAY DINING

STARTERS

Salt and pepper Patagonian squid with herb salad, cuch-mayo and prego-ponzu sauce // R90 🍴

Salmon sashimi served with jalapeño, sesame and soy, spicy garlic // R110 🍴

Vanilla poached Norwegian salmon with Summer salad, dill and milk cream // R130

Chicken liver pâté with Madeira jelly, praline, apple chutney and toasted brioche // R65 🍴 (N)

Valley farm duck tataki – Pickled daikon and cucumber, truffle mayonnaise with garlic crisps and cheeky lemon // R105

Chalmar beef tartare with quail eggs, truffle mayonnaise and sourdough // R95

Pineapple carpaccio with buffalo mozzarella, chilli, pine nuts and basil // R65 🍴 🍴 (N)

Pan con tomato – Toasted ciabatta with macerated tomato, olives, basil and onion // R65 🍴

SALADS

Classic Greek salad with house dressing // R75 🍴

Truffled goat's cheese salad, beetroot textures, confit tomato, pickled mushrooms, pimento relish, mizuna and sherry vinaigrette // R80 🍴 🍴

Gugu's baby vegetable salad with Persian feta and hazelnut dressing // R100 🍴 (N)

Lacuna plain Caesar salad with white anchovy, tomato, crispy bacon, egg, croutons and Caesar dressing // R70 (P)
With prawns added // R150
With chicken added // R95

Prawn and baby spinach salad with truffle and parmesan dressing // R135 🍴

Seared tuna tataki salad with watercress, quail eggs, crispy shallots, chilli and ponzu // R115 🍴

🍴 Vegetarian 🍴 Alcohol 🍴 Spicy
(N) Nuts (P) Pork

SOUPS

Light sweet corn velouté, parmesan espuma and pickled wild mushrooms // R65 🍴

Cauliflower and parmesan velouté with coffee wobblers, anchovy paint and candied cocoa // R65

BOARDS TO SHARE

Charcuterie board – Prosciutto with mozzarella and marinated artichokes, home cured pancetta, chorizo, saucisson sec, tomato relish, grain mustard, pickles and croutons // R150 (P)

Dipping Board – Guacamole, romesco - hummus - aubergine and garlic with selection of toast // R110 🍴 (N)

PASTAS

Spaghetti bolognese topped with parmesan // R80

Creamy penne pasta with prawns, chilli, rocket, chorizo and basil // R155 🍴 (P)

Spaghetti Carbonara served with prosciutto and tomato bruschetta // R125 (P)

Broccoli, erenji and almond fettuccini with parmesan // R90 🍴 (N)

SANDWICHES AND BURGERS

(All burgers and sandwiches served with a side of fries or Greek salad)

Lacuna Chalmar fillet steak prego roll with fried egg, Camembert, tomato, lettuce and crispy onions // R120

Sourdough steak sandwich – Toasted baguette filled with sirloin steak, Stilton cheese and red onion confit // R135

Lacuna Club sandwich with chicken, bacon, tomato, avocado, onion, egg, parmesan and wild rocket // R115 (P)

Woodview Wagyu burger served with onion, tomato, horseradish mayonnaise and Monterey Jack cheese // R165

Lacuna Dagwood – Beef burger, egg, pork sausage, bacon and aji amarillo on toasted ciabatta // R125 (P)

Lacuna beef burger with tomato, red onion, spinach, miso and parmesan on a sesame bun // R95

Peri-peri chicken burger with tomato, pickled red onion, watercress and Summer salsa // R95 🍴

MAINS - OFF THE GRILL

(Chalmar; Provides home-grown sustainable, grass-fed beef and is known for low-stress cattle handling)

250g Chalmar beef fillet // R175

500g Chalmar T-bone steak // R260

500g Chalmar rib-eye on the bone // R195

250g Chalmar sirloin steak // R145

500g Baby back pork ribs with your choice of Peri-Peri, Hot and Sour or BBQ Basting // R180

500g Lemon roasted Karoo lamb ribs // R180

MAINS - OFF THE GRILL

(The Wagyu's degree of marbling adds a depth of flavour making this the 'Caviar' of beef. The fat in the meat contains monounsaturated fats that melt at room temperature, making it suitable as part of a lower cholesterol diet)

200g Woodview Wagyu Platinum sirloin steak // R440

300g Karoo lamb Barnsley chops // R165

Steak Butters // R20

Café De Paris 🍴, Horseradish, Goat's cheese, Gorgonzola, BBQ, Brandy and paprika 🍴, Bovril, parsley-lemon and chilli 🍴, Tarragon and wholegrain mustard, Roasted red pepper, Garlic and herb

SIDE ORDERS AND SAUCES

Side Orders // R30 All sides are 🍴
Creamed nutmeg spinach, Garden salad, Green beans - Toasted almonds and citrus (N), Steamed vegetables, Garlic mushrooms, Baby potatoes with garlic and parsley, Egg fried rice, Chilli corn on the cob 🍴, Coleslaw, Truffle infused mashed potato, Plain mashed potato, Cajun onion rings

Sauces // R25

BBQ, Red wine jus 🍴, Béarnaise 🍴, Mushroom, Peppercorn, Peri-Peri 🍴, Tartar, Red anticucho, Aji amarillo 🍴, Spicy lemon 🍴, Jalapeño salsa 🍴, Habanero 🍴, Steak sauce, Jalapeño mayonnaise 🍴, Lacuna extra-hot sauce 🍴

SPECIALITIES

Line-caught Bengal hake tempura with cheeky lemon, jalapeño salsa and seasonal vegetables // R125 🍴

Pan-seared farmed sea bass served with baby spinach, squid paint, parmesan linguine, mussels persillade and bouillabaisse froth // R185 🍴 🍴

Butter-roasted farmed Kabeljou with pak choi, edamame, seared Scottish scallops, pickled leeks and sauce vanilla // R220 🍴 🍴

Grilled Mozambican garlic butter poached prawns with parsley and confit tomato served with fries and garden salad

6 prawns // R260

12 prawns // R460

Chicken and prawn curry with basmati rice, poppadum and traditional sambals // R145 🍴

SPECIALITIES

Baby chicken den miso, caramelised pineapple, sweet corn, basil, tomato, pomme fondants, BBQ, spicy lemon and yuzu // R155 🍴

Best end of Karoo lamb with confit lamb breast, pomme fondant, shallot purée, aubergine Caviar, new season baby vegetables, garlic nuggets, olive and caper jus // R185 🍴

Roast saddle of rabbit stuffed with Swiss chard and parmesan, confit leg coq au vin, roast baby vegetables, smoked raisin purée and spiced pumpkin jus // R185 🍴

Red wine poached Chalmar fillet, pomme purée, house cured pancetta, erenji mushrooms, braised pearl onions and Madeira jus, horseradish espuma // R205 🍴 (P)

Sous vide pork belly, pork cheek and chorizo croquette, spicy miso salsa, cauliflower purée, choucroute, edamame and pork jus // R145 🍴

Roast pork neck served with braised chicory, carrot ketchup, burnt leeks, cauli-egg and malt dressing // R145

Tomato textures – Raw, confit two ways, macerated, blackened, tofu, halloumi and cilantro sauce // R85 🍴

Seasonal vegetable tempura with spicy lemon, jalapeño dressing and chilli mayonnaise // R80 🍴 🍴



TO FINISH

Tonka parfait with poached strawberries, honeycomb and berry ice cream // R70

Salted caramel and chocolate tart with clotted cream ice cream, caramel sauce and caramelised macadamia // R80 (N)

Seasonal fruit salad with mint syrup // R60

Milk and cookies with a twist // R70

Deconstructed red velvet cake // R70

Chocolate marquise terrine with orange segments, mascarpone and orange sorbet // R70

Homemade ice cream of the day // R55

Cheeseboard – Gremolata gorgonzola, grand Brie, smoked Stanford with crispy breads, homemade preserves and grapes // R125

lacuna

AT

Sun

The Maslow

THE MASLOW HOTEL
Corner Grayston Drive & Rivonia Road, Sandton, South Africa
Telephone: +27 10 226 4600
maslow@suninternational.com www.suninternational.com/maslow

maslow



Sun International

DINE