

LIQUEURS

Amaretto Disaronno	R40
Amarula Cream	R40
Aperol	R42
Cointreau	R50
Curacao Blue Butlers	R36
Frangelico	R36
Jägermeister	R40
Kahlua	R34
Malibu	R28
Peppermint Butlers	R28
Southern Comfort	R33
Triple Sec Butlers	R28

COCKTAILS & MOCKTAILS

CLASSIC COCKTAILS

Long Island	R136
Margarita	R98
Mimosa	R90
Mojito	R100
Monkey Sours	R98
Pina Colada	R100
Pornstar Martini	R96
Rock Shandy	R64
Steelworks	R60
Strawberry Daiquiri	R100

SIGNATURE COCKTAILS

Apple & Blackberry Delight	R74
Blue Lacuna	R96
Classic Tanqueray & Tonic	R80
Coconut & Cranberry Sours	R76
Cranberry & Thyme G&T	R78
Cucumber & Rosemary G&T	R78
French '75	R130
Get Toasted!	R80
Girvan Negroni	R76
Lavender Fizz	R76
Purple Rain	R80
Rossini	R88
The Current Lady	R80
The Downtown Sours	R80
The Jasmine	R110
The Maslow - MCC	R120
The Orient	R80
Traffic Relief	R116
Whiskey Sour	R80

TEQUILA

Jose Cuervo (Silver Gold)	R40
El Jimador (Reposado Blanco)	R58
Olmecca (Altos Repasado Blanco)	R34

WHISKY & BOURBON

Glenfiddich 12Y	R72
Glenfiddich 15Y	R114
Glenfiddich 18Y	R166
Glenlivet 12Y	R76
Glenlivet 15Y	R110
Glenlivet 18Y	R160
Ballentine’s Finest Bells	R48
Chivas Regal 12Y	R34
Chivas Regal 15Y	R54
Chivas Regal 18Y	R100
Famous Grouse	R130
Gentleman Jack	R40
Glenmorangie 10Y	R84
Jack Daniels	R74
Jameson Irish	R50
Jameson Select Reserve	R50
Jameson Triple Triple	R62
J&B Rare	R70
Johnny Walker Black	R34
Johnny Walker Red	R62
Lagavulin 16Y	R34
Makers Mark	R150
Monkey Shoulder	R52
Oban 14Y	R42
Tullamore Dew	R140
Woodford Res	R46
	R68

VODKA

Absolut	R40
Absolut Elyx	R70
Absolut Watermelon	R46
Belvedere	R60
Belvedere Intense	R66
Cîroc	R66
Cruz Vintage Black	R44
Grey Goose	R60

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Beefeater	R30
Bombay Sapphire	R40
Gordon’s	R30
Hendrick’s	R68
Inverroche (Classic Amber Verdant)	R50
Roku	R54
Tanqueray	R34
Tanqueray No.10	R68

BEVERAGES

WATER

Still Water Sparkling Water	R40
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JUICES

Orange Apple Cranberry	
Mango Tomato Cocktail	R40

SOFT DRINKS

Appletiser Grapetiser Red	R44
Coca-Cola	R32
Coke Zero Cream Soda Fanta Orange	
Stoney Sprite Sprite Zero	R36

MIXERS

Dry Lemon Indian Tonic Lemonade	
Pink Tonic Soda Water Ginger Ale	R28

ENERGY DRINKS

Red Bull Red Bull Sugar-Free	R62
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CORDIALS & SYRUPS (PER SHOT)

Elderflower Syrup Lavender Syrup	
Monin Rose Syrup Vanilla Syrup	R24
Kola Tonic Lime Juice Passion Fruit	R10

BEERS

Black Label Castle Castle Lite	
Heineken Windhoek Lager	R46
Stella Artois	R50
Corona	R68

DRAUGHT – 500ML GLASS

Castle Lite Heineken	
Stella Artois Windhoek	R72

ALCOHOL-FREE BEERS

Heineken Alcohol-Free	R42
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CIDERS

Bernini Classic Bernini Blush Hunters Dry	
Hunters Gold Savanna Dry Savanna Lite	R46

ALCOHOL-FREE CIDERS

Savanna Zero	R46
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SPIRITS

COGNAC

Hennessy VS	R66
Hennessy VSOP	R92
Remy Martin VSOP	R86
Martell Blue Swift	R140
Martel VS	R56
Martel XO	R252

IN ROOM DINING
ALL DAY MENU





TAPAS & BAR SNACKS

Biltong & Droewors **R150**
Spiced biltong, droewors & chilli bites


Roasted Mixed Nuts   **R75**
Pan roasted seasoned mixed nuts

Homemade Salt & Vinegar Crisps  **R45**
Seasoned with rock salt

Mediterranean Falafel Bowl  **R95**
Handmade crispy falafel served with traditional hummus and grilled pita

Crispy Calamari  **R135**
Served with marinara aioli

Buffalo Chicken Wings **R105**
Coal grilled wings dressed in spicy buffalo sauce and served with blue cheese dip

Panko Prawns  **R135**
Crispy golden panko crusted prawns served with Indian inspired tartare sauce

SALADS

Add: Grilled Chicken R55 / Prawns R85
Steak R75 / Flaked Salmon R85
Fried Halloumi R55

Caesar Salad **R155**
Crisp romaine lettuce | Croutons
Bacon bits | Shaved parmesan tossed
Creamy Caesar dressing
Chilled soft poached egg

Cobb Salad **R155**
Mixed leaves | Fresh avocado
Smoky Bacon | Hard-boiled eggs
Cherry tomatoes | Pickled red onion
Blue cheese crumbles | Creamy honey mustard dressing

Charred Veg Salad **R155**
Char-grilled Vegetable medley
Mixed leaves | Toasted seeds and nut brittle | Citrus vinaigrette

Brown Rice and Green Vegetable Salad **R155**
Chilled brown rice | Broccoli | Green beans
Sugar snaps | Mixed herbs | Baby spinach | tangy lemon-herb vinaigrette | Crumbled feta cheese

BURGERS, SANDWICHES & WRAPS

Served with a choice of Maslow fries / Side salad

Maslow Cheeseburger **R185**
Lettuce, tomato and red onion, burger sauce, cheese and beef smash patty in a toasted sesame seed bun

Buttermilk Fried Chicken Burger **R180**
Jalapeno slaw, garlic mayo, golden fried chicken | pickled red onions

Handmade Veg Burger **R175**
Lettuce, tomato and red onion, burger sauce, homemade mushroom and bean smash patty

Gyro Style Wrap **R190**
Your choice of tender beef, chicken or crispy falafel (V), fresh lettuce, hummus, spicy yogurt sauce, pickles and tomato and onion salsa wrapped in a warm pita style flat bread

Maslow Steak Sandwich **R225**
Grilled sirloin slices layered with caramelised onions, wild rocket, and melted cheddar and mustard aioli. served on rustic artisan bread

Pork Belly BLT **R175**
Thick slices of glazed pork belly, topped with crunchy lettuce and fresh tomato, and homemade mustard aioli, all packed into a crusty baguette

Club Sandwich **R185**
A triple-decker of grilled chicken, crispy bacon, fresh lettuce, juicy tomatoes, cheddar cheese and egg mayo salad on toasted home style white bread

Traditional Toasted Sandwiches **R155**
Crispy golden-brown sandwich filled with either: Cheese | Cheese and tomato Bacon and cheese | Bacon, egg and cheese Ham and Cheese | Roast chicken mayo. On your choice of white, brown or health bread


MAIN PLATES

English Style Fish and Chips **R185**
Crispy battered fish, golden hand-cut fries, pea puree, and homemade Cape Malay inspired tartar sauce


Peri Peri Chicken **R195**
½ Peri Peri chicken served crushed baby potatoes, creamy slaw and topped with fresh herbs

Steak Egg & Chips **R285**
Grilled Sirloin, topped with a sunny side up egg and served with Maslow fries and a side of whiskey mushroom sauce

Sticky BBQ Pork Ribs **R345**
Served with Maslow fries

Penne Napoletana  **R155**
Penne pasta tossed in a hearty tomato sauce with garlic, onion, and fresh basil, finished with Parmesan and olive oil

Classic Carbonara **R175**
Made with creamy egg yolk sauce, pecorino romano, crispy bacon, cracked black pepper, tossed with perfectly cooked pasta

Green Pea’s Gnocchi  **R175**
A vibrant and creamy gnocchi infused with sweet green pea puree, finished with crumbled feta cheese, herb oil, parmesan and pea shoots

DESSERT

Lemon Meringue **R155**
Buttery biscuit base topped with tangy lemon curd and a light, golden meringue crown

Traditional Milk Tart **R130**
A South African classic with a delicate, milk custard filling infused with cinnamon, set in a crisp short crust pastry

Chocolate Opera Cake **R155**
Layers of sponge soaked in syrup, filled with rich chocolate ganache and buttercream, finished with a smooth dark chocolate glaze. Served with fresh berries

Local Cheese Selection **R165**
An assortment of locally sourced artisanal cheeses, served with preserves, crackers, and seasonal accompaniments



Nuts Seafood Vegetarian Vegan