

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
Olmeca (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

GIN

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
-------------------------------	-----

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
--------------------------------	-----

CORDIALS & SYRUPS (PER SHOT)

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

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
-----------------------	-----

CIDERS

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

ALCOHOL-FREE CIDERS

Savanna Zero	R46
--------------	-----

SPIRITS

COGNAC

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

BAR AND BISTRO MENU



STARTERS

Signature Soup 	R85
Warm and hearty vegetable soup served with toasted croute	
Parancini 	R95
Arancini style pap spheres Parmesan dust Chakalaka puree	
Pan Seared Halloumi 	R135
Pan seared halloumi Hot honey Fresh herb relish	
Crispy Fish Cakes 	R105
Crispy herb fishcakes Malay inspired tartare sauce	
Rosemary Lamb Kofta	R125
Cumin spiced tzatziki Grilled pita	
Grilled Octopus 	R140
Marinated in garlic and oregano Chimichurri	
Beef Steak Tartare	R150
Truffle aioli Crouté	
Maslow Avocado Ritz 	R155
Grilled lemon, garlic and herb prawns Fresh seasoned avocado marinara aioli Dressed cucumber ribbons.	

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	

FROM THE COALS

Beef	R295
Fillet (300g)	R285
Ribeye (300g)	R275
Picanha (300g)	R295
T-Bone (500g)	
Lamb	
Lamb Chops (400g)	
Lamb Ribs (400g)	R285
Pork	
Pork Ribs (500g)	R305
Chicken	
Fire Roasted Half Chicken	R195
Grilled Pair Chicken Breast	R155
SIDES	
Maslow Fries	R45
Potato Pave	R55
Pap Frites	R55
Steamed Herb Rice	R50
Charred Carrots	R45
Seasonal Green Vegetables	R45
Maslow Side Salad	R50
Corn Ribs	R55
SAUCES	
Pepper Mushroom Sheba Chimichurri Peri Cream	R39

PASTA, GNOCCHI & RISOTTO

Penne Napoletana 	R155
Penne pasta Hearty garlic and tomato infused tomato sauce Fresh basil Parmesan Olive oil drizzle	
Creamy Butter Chicken Fettucine	R165
Tender grilled chicken Rich spiced tomato and butter curry sauce Fettuccine Fresh coriander pesto Sliced red chilli	
Classic Carbonara	R175
Creamy egg yolk sauce Pecorino Romano Crispy bacon Cracked black pepper Perfectly cooked fettucine pasta	
Green Pea’s Risotto	R175
Vibrant and creamy green pea risotto Crumbled goats’ cheese Herb oil Crispy mushrooms	
Butternut and Chorizo Gnocchi	R185
Potato gnocchi Creamy roasted butternut sauce Smoky chorizo Chilli oil Fresh herbs Parmesan shavings	
SIGNATURES	
Cauliflower steak 	R175
White bean puree Pickled vegetables Vibrant chimichurri	
Chilli Oil Noodles 	R175
Fresh egg noodles fried with garlic, ginger and lemon Tossed in our house made chilli crisp garnished with spring onions	
Chicken Puttanesca	R240
Pan fried chicken breast Silky tomato risotto Popped capers Burnt lemon Fresh olive salsa	
Pan Roasted Salmon	R325
Served with green vegetable fried rice	
Hot Honey Pork Tomahawk	R285
Served with cauliflower puree creamed potato Charred carrot Apple relish	
Fisherman’s Choice	R295
Pan seared fish of the day crushed new potatoes Garlicky steamed mussels Spring onion cream	
Maslow Beef Lasagna	R195
Overnight braised short rib ragout layers of pasta sheets homemade bechamel cream topped with parmesan snow and crispy herbs	

DESSERT

Traditional Malva Pudding	R130
Warm and comforting sponge pudding, soaked in an apricot jam and sweet cream sauce and served with a decadent rooibos infused custard scoop	
Traditional Milk Tart	R130
A South African classic with a delicate, milk, custard filling infused with cinnamon, set in a crisp short crust pastry	
Lemon Meringue	R155
Buttery biscuit base topped with tangy lemon curd and a light, golden meringue crown	
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