

DINNER

Available from 18h00 - 22h00  
Our menu showcases the best of proudly South African produce and is a celebration of the diversity and provenance of our country's artisanal excellence

STARTERS



- 69 / **Chipotle livers**   
Pan-fried chicken livers, peri-peri, buttery polenta, parmesan, rocket and extra virgin olive oil
- 90 / **Je m'appelle blue**  
Roasted dukkah butternut, Roquefort blue, handmade flatbread, rocket and Grana Padano
- 95 / **Steak tartare**  
Aged fillet mignon, caper berries, onion leaves, soft fried egg, olive oil and balsamic caviar
- 140 / **The Waldorf**     
Salmon trout, apple, salted caramel walnuts, brandied grapes and celery curls
- 70 / **Tomato terrine**  
Sweet rainbow tomatoes, bocconcini mozzarella, basil pesto, balsamic pearls, olive oil and pea shoots
- 105 / **St Helena bay**     
Live mussels, garlic champagne dill crème and French baguette
- 95 / **Napoleon the 3rd**  
Roasted camembert, figs, honeycomb and mosbolletjie toast
- 115 / **Mafiosi**   
Sicilian arancini, prawn, zested lime and tomato crème
- 130 / **Poke**   
Kung pao salmon, sesame rice, avocado, cucumber and edamame
- 80 / **Chicken Caesar**   
Beetroot cured egg, bay leaf, Caesar dressing, bacon, anchovies and garlic croutons
- 89 / **Chicken ramen**  
Roasted broth, ramen noodles, shimeji, poached egg and spring onions
- 80 / **Ravioli**  
Deep-fried ravioli, halloumi and mint, smoked paprika and tomato concasse
- 255 / **Mezze boards**   
Falafels baba ghanoush, hummus, toasted pita, stuffed deep-fried olives, squid heads, lavash, feta, roasted artichokes and brinjal crisps

MAINS


- 180 / **Chicken and prawn curry**   
Savoury basmati rice, sambals, papadum and pickles
- 195 / **Alabama fried chicken**   
Southern fried buttermilk breast, mac and cheese waffle and jalapeño chicken gravy
- 285 / **Salmonovski**   
Pan-fried Norwegian salmon, garlic butter, smoked cauliflower and squid ink sabayon
- 325 / **Halibut**   
Fennel oil, asparagus, saffron prawn beurre blanc, rooibos lime butter, prawn wonton and burnt onion
- 95 / **Arrabbiata**   
Al dente rigatoni, habanero, tomato concasse, basil and Grana Padano
- 185 / **Marinara**    
Prawn and mussel, squid ink linguine, garlic butter, tomato white wine and grilled lime
- 245 / **Oxtail**   
Waterblommetjie, sherry, butterbeans, herbed samp and root vegetables
- 220 / **Wham bam thank you lamb!**   
Lamb asado, cumin flatbread, yoghurt chimichurri and jalapeño
- 195 / **Pit roast pork**    
Mustard sage pomme croquette, carrot cylinders, walnut and apple cigar
- 425 / **Braaied crayfish**   
Wood fired braai, thermidor sauce and truffle mash



THE GRILL ROOM

- 185 / **Flame-grilled baby chicken**   
Peri-peri chicken and handmade chips
- 195 / **Char-grilled sirloin**  
Café de Paris butter, waffle fries, vegetable beurre noisette, marrow bone and pepper sauce
- 225 / **Beef fillet**  
Baby vegetables, marrow bone, hand cut chips and mushroom sauce
- 230 / **Memphis Tennessee pork ribs**   
Rustic fries
- 250 / **Karoo lamb chops**  
Hasselback potatoes, baby vegetables and roast lamb gravy
- 210 / **Aged meat of the day**  
Chef's recommendation of ribeye, T-bone or hanger steak, perfectly dry aged and ready for the grill

40 / SIDES

Baby vegetables in beurre noisette  
Buttery parmesan mash  
Pumpkin fritters and cinnamon sugar  
Rustic fries  
Garlic and pepper sauce  
Peri-peri sauce   
Thyme butter  
Tomato relish

BURGERS & SANDWICHES

Artisan bread made from local stone ground flour

- 125 / **Lacuna beef burger**  
Brisket, topside, short rib blend, melty cheese sauce, shredded iceberg lettuce, tomato, onions, garlic mayonnaise, brioche bun and rustic fries
- 120 / **Chicken burger**   
Buttermilk chicken strips, jalapeño mayonnaise, tomato, caramelised onions and waffle fries
- 140 / **The fire house**   
Chilli cheese burger, 100% beef patty, cheddar cheese and rustic fries
- 95 / **Good old-fashioned club**   
Ciabatta, garlic, grilled chicken breast, egg, avocado, streaky bacon, lettuce, tomato and mature cheddar
- 70 / **Triple grilled cheese**  
Gruyère cheese, cheddar, parmesan, tomato and black pepper

DESSERTS

- 85 / **Chocolate and orange**   
Chocolate parfait, marmalade gel, almond brittle, Cointreau crème and vanilla bean macaroons
- 70 / **Lemon meringue pie**  
Condensed milk panna cotta, lime sherbet and chocolate springs
- 85 / **Rose, lime and coffee**   
Turkish delight sphere, coffee crèmeux, pistachio honeycomb, Arabic zalabia, orange blossom syrup and gold leaf
- 80 / **Fromage**   
Cape Karoo crumble, Cape fig preserve and seed loaf toast

 Alcohol  Chilli  Nuts  
 Pork  Seafood  Vegetarian





TAPAS AND SALADS

Available all day

49 / Deep fried olives stuffed with feta and anchovies

70 / Pateis de salmon

Potato & caper remoulade, lemon dill aioli

40 / Melitzanosalata

Toasted ciabatta brushed with garlicky oil, shaved parmesan

70 / Crispy calamari and Spanish chorizo

With chilli sofrito

65 / Grilled halloumi

Pomegranate and chilli lime dressing, rocket

45 / Ravioli

Deep fried cheesy ravioli, smoked paprika, tomato concasse

110 / Chicken caeser

Beetroot cured egg, bay leaf, ceaser dressing, bacon, anchovies and garlicky croutons

90 / Ja Me Appelle Blu

Roasted Dukka Butternut, roquefort blue, Handmade flat bread, rocket and grana padana

80 / Chipotle chicken livers

Pan fried chicken livers, peri peri, buttery polenta, parmesan, rocket and extra virgin olive oil

85 / Ensalada

Mexican black rice salad spiced with chilli pepper and cilantro, cumin roasted pumpkin, flaked feta, buttery avocado and rainbow heirlooms, lime and Aji Amarillo dressing.

BURGERS AND SANDWICHES

125 / Lacuna beef burger

Brisket, topside, short rib blend, melty cheese sauce, shredded Iceburg, tomato, onions, garlic mayonnaise, brioche bun, curly fries

120 / Chicken burger

Buttermilk chicken strips, jalapeno mayonnaise, tomato, caramelised onion, waffle fries

105 / Falafel burger

Crispy falafels, toasted brioche bun, crispy onion rings, hummus, tsatsiki, garlicky mayo, melty cheese sauce

85 / Triple grilled cheese sandwich

Gruyère cheese, cheddar, parmesan, tomato and black pepper

90 / Roast chicken mayonnaise sandwich

Homemade mayonnaise with chives and onions

125 / Croquet monsieur

Smoked ham, Gruyère cheese and thick sliced bread

95 / Good old-fashioned club sandwich

Ciabatta, chicken breast, fried egg, avocado, streaky bacon, lettuce, tomato and mature cheddar

BIG PLATES

85 / All-day breakfast

2 fried eggs, 2 rashers of bacon, tomato, The Maslow beans, grilled sausage, mushrooms and toast

125 / La Carrera

Grilled chicken breast, smoked mozzarella, pico da galo, sweet corn, bean & avocado salsa with smoked tomato

200 / Chicken and prawn curry

Savoury basmati rice, sambals papadum and pickles

105 / Union jack

English fish and chips, Brewers & Union Steph Weiss batter with salt and vinegar rustic fries

190 / Lamb bunny chow

Aromatic Durban style lamb and potato curry soaked into freshly baked bread served with all the trimmings

165 / Beef pot pie

Flaky pastry smothered with tender beef rump braised with kilkenny carrots and potatoes

225 / Aged meat of the day

Chef's recommendation of either Sirloin, T-bone or Fillet steak that has been perfectly dry-aged and ready for the grill. Served with a choice of baby vegetables in beurre noisette, butter parmesan mash or rustic fries with a choice of garlic sauce, pepper sauce or peri-peri sauce

185 / Flame grilled baby chicken

Peri-peri | handmade chips

230 / Memphis Tennessee pork ribs

Rustic fries

95 / Arrabbiata

Al dente rigatoni, habanero, tomato concasse, basil and Grana Padano

185 / Marinara

Prawn and mussels, squid ink linguine, garlic butter, tomato white wine and grilled limes

DESSERTS

65 / Homemade gelato

Ferrero Rocher with nuts

Dark chocolate

Mint

Mango sorbet

Raspberry

70 / Lemon meringue pie

Condensed milk panna cotta, lime sherbet and chocolate springs

KIDDIES

70 / Fish fingers and chips

70 / Chicken nuggets

Rustic fries and tomato relish

80 / Macaroni and cheese

85 / Bolognaise with bucatini pasta

Italian tomatoes, garlic and thyme

SMALL PLATES

95 / Tuna tataki, lemon seaweed soil

125 / Spicy edamame salad

130 / Burrito, dragon mayonnaise, salmon, carrot, cucumber and purple slaw

145 / Poke bowl, crunchy salmon, avocado, sesame and green radish

98 / The Maslow Gunkan, prawn, tuna and salmon roe

85 / Bao bun, kung pow chicken, Sriracha mayonnaise and pickled slaw

95 / Salmon, avocado, prawn sushi doughnut

110 / Prawn tempura roll

90 / Dragon roll, sea salt

95 / Eel crunch roll

110 / Sashimi roll

California rolls

95 / Salmon avocado roll

110 / Rainbow roll, salmon, avocado, tuna

115 / Rainbow reloaded salmon, white fish, tuna, avocado and sweet soy

90 / Prawn and avocado

115 / Tuna and avocado, lime caviar

110 / Philadelphia roll

Maki

85 / Tuna

90 / Salmon

85 / Futomaki

95 / Prawn

60 / Pickled radish maki

Nigiri

65 / Prawn

70 / Salmon

65 / Tuna

55 / White fish

Sashimi

65 / Salmon

60 / Tuna

55 / White fish

Hand Rolls

90 / Salmon and avocado

80 / Tuna and avocado

85 / Prawn and avocado

65 / Veggie hand roll

PLATTERS

440 / Wushu

2 tuna sashimi, 2 salmon sashimi, 2 linefish sashimi, 4 salmon avocado rolls, 2 salmon nigiri, 1 tuna nigiri and 1 linefish nigiri

600 / Sakura

2 salmon roses, 2 prawn nigiri, 2 salmon nigiri, 2 tuna nigiri, salmon hand roll, 2 salmon and avocado California rolls and 1 dragon roll

750 / U-MAI deluxe

5 salmon sashimi, 5 tuna sashimi, 5 linefish sashimi, 4 salmon avocado rolls, 4 tuna avocado rolls, 2 prawn nigiri, 2 salmon nigiri, futomaki and salmon avocado tuna rainbow roll

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2019/09

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AT The Maslow

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