



SMALL PLATES

Available all day

- 95 / Droëwors or biltong**
- 110 / Spicy mixed nuts**  Macadamia, cashews and peanuts
- 65 / Smoked olives**
Limes, olive oil and thyme
- 80 / Ravioli**  Deep-fried ravioli, halloumi and mint, smoked paprika and tomato concasse
- 80 / Chipotle livers**
Pan-fried chicken livers, peri-peri buttery polenta, parmesan, rocket and extra virgin olive oil
- 80 / Chicken Caesar wedge**
Beetroot cured egg, baby leaf, Caesar dressing, bacon, anchovies and garlic croutons

BIG PLATES

- 85 / All-day breakfast**  2 fried eggs, 2 rashers of bacon, tomato, The Maslow beans, grilled sausage, mushrooms and toast
- 185 / Flame-grilled baby chicken**
Peri-peri chicken and rustic chips
- 200 / Chicken and prawn curry**  Savoury basmati rice, sambals, pickles and papadum
- 105 / Union jack**
English battered fish with rustic fries
- 250 / Karoo lamb chops**
Hasselback potatoes, baby vegetables and roast lamb gravy
- 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 baby vegetables in beurre noisette, a choice of butter parmesan mash or rustic fries with a choice of garlic mushroom sauce, pepper sauce or peri-peri sauce

- 230 / Memphis Tennessee pork ribs**
Rustic fries
- 95 / Arrabbiata**
Al dente rigatoni, habanero, tomato concasse, basil and Grana Padano
- 125 / Beef, chicken or veg burger**
Melty cheese sauce, shredded iceberg lettuce, tomato, onions, garlic mayonnaise, brioche bun and rustic fries
- 570 / Platter to share - The Hannibal**
Beef sliders, 5 smoked pork ribs, 5 BBQ beef ribs, sticky Sriracha buffalo wings, and rustic fries
- 85 / Triple grilled cheese sandwich**
Gruyère cheese, cheddar, parmesan, tomato and black pepper served with rustic fries
- 90 / Roast chicken mayonnaise sandwich**
Homemade mayonnaise with chives and onions served with rustic fries
- 95 / Good old-fashioned club sandwich**
Ciabatta, chicken breast, fried egg, avocado, streaky bacon, lettuce, tomato and mature cheddar

40 / SIDES

Baby vegetables in beurre noisette
Buttery parmesan mash
Rustic fries
Savoury basmati rice
Garlic mushroom sauce
Pepper sauce
Peri-peri sauce
Melted cheese sauce

KIDDIES

- 70 / Fish fingers and chips**
- 80 / Macaroni and cheese**

DESSERTS


- 65 / Homemade gelato**
Per scoop  Ferrero Rocher with nuts
Dark chocolate
Mango sorbet
Raspberry sorbet
- 70 / Lemon meringue pie**
Condensed milk panna cotta, lime sherbet and chocolate springs

SMALL PLATES

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 

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Sun International have committed to ensuring that by 2018, all seafood served will be either:

-MSC certified, or
-ASC certified, or
-WWF-SASSI Green-listed, or
-In a formal improvement Project

Ask us about our Green-listed options
FishMS: 079 498 8795
www.org.za/sassi

ALL-DAY DINING

lacuna
AT  The Maslow

THE MASLOW SANDTON

Corner Grayston Drive & Rivonia Road, Sandton, 2146, Gauteng, South Africa
PO Box 781125, Sandton, 2146, Gauteng, South Africa
Telephone: +27 10 226 4600 Facsimile: +27 10 226 4799
maslow@suninternational.com www.suninternational.com/maslow







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