



AT THE **MASLOW**

Set Menu 1

Starter & main OR Main & dessert- R310

3 course menu - R365

Starters

Peri-peri chicken livers – Olives, feta, ciabatta with rooibos pear (C)

or

Rustic potato and leek soup – Poached egg, chives, parmesan and lemon oil

or

Maslow Chicken Caesar – Butter lettuce, brioche-bacon crumbs and ponzu egg (P)

Main course

Chalmar Beef Sirloin

Chalmar sirloin steak with butter roasted baby vegetables, parmesan mash and green peppercorn sauce

Or

Chicken and prawn curry

Chicken and prawn curry with basmati rice, poppadum and traditional sambals (N)(S)

Or

Crispy fried Brinjal

Garlic mushrooms, hummus and sweet tomato dressing(V)

Dessert

Lemon curd mousse – Chocolate tuille, smoky meringue, butterscotch, cinnamon ice-cream (N)

or

Roast coconut ganache tart – Orange blossom jelly, double milk sherbet, black sesame crumbs (N)

or

Homemade ice cream of the day



The Maslow



AT THE **MASLOW**

Set menu 2

Starter & main OR Main & dessert- R310

3 course menu-R380

Starters

Vannamei prawn tostada

Crispy flour tortilla, avocado cream, sweet pickled Spanish onion, coriander and lemongrass dressing (S)

or

Maslow Chicken Caesar – Butter lettuce, brioche-bacon crumbs and ponzu egg (P)

or

Camembert bruschetta – Sweet merlot onions, black pepper and tomato salsa with musclin leaves (V)

Main course

Massaman lamb curry – Lamb shank off-the bone, spicy coconut gravy, tamarind-date chutney, curry braised vegetables and fragrant basmati rice (C)

or

Norwegian salmon – Smoked fennel velouté, cauliflower “couscous”, saffron leeks and new potato (S)(N)

or

Butternut and feta quessadilla – Red onion, Healy’s cheddar, spicy avocado cream and tomato salsa (V)(C)

Dessert

Lemon curd mousse – Chocolate tuille, smoky meringue, butterscotch, cinnamon ice-cream (N)

or

Roast coconut ganache tart – Orange blossom jelly, double milk sherbet, black sesame crumbs (N)

or

Homemade ice cream of the day



The Maslow



AT THE **MASLOW**

Set menu 3

Starter & main OR Main & dessert- R310

3 course menu- R385

Starters

Vannamei prawn tostada

Crispy flour tortilla, avocado cream, sweet pickled Spanish onion, coriander and lemongrass dressing (S)

or

Tuna carpaccio – Seared with sesame oil, sweet goma dressing, avocado cream, baby leaves and peanuts (S)(N)

or

Rustic potato and leek soup – Poached egg, chives, parmesan and lemon oil

Mains

Mexican braised beef shin – Port onions, broccoli salsa, parsnip purée and crispy potato (A)

or

Norwegian salmon – Smoked fennel velouté, cauliflower “couscous”, saffron leeks and new potato (S)(N)

or

Baby chicken with white bean cassoulet – Chorizo and white bean cassoulet with baby vegetables, smoked paprika and crispy chicken skin (C)(P)

Dessert

Lemon curd mousse – Chocolate tuille, smoky meringue, butterscotch, cinnamon ice-cream (N)

or

Roast coconut ganache tart – Orange blossom jelly, double milk sherbet, black sesame crumbs (N)

or

Homemade ice cream of the day



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