

*Maslow*  
Plated:  
A Chef's Table



*Sun*  
The Maslow  
SANDTON

## Plated a Chef's Table | R650pp

### Menu Lacuna Bistro

Elevate your dining journey with Lacuna Bistro's thoughtfully curated pairing experience. Each course from our Chef's Table menu is meticulously matched with a selection of fine wines or artisanal beverages, chosen to complement and enhance the flavors of every dish. From crisp, refreshing notes to rich, complex finishes, each pairing is designed to create a harmonious balance on the palate. Our chefs and sommeliers will guide you through a sensory experience where every sip and bite tells a story of craftsmanship, seasonality, and refined taste.

#### Amuse Bouche

Ostrich Carpaccio

Parmesan wafer, spicy apricot chutney and honey mustard dressing.

#### Starters

Prawn Nicoise Salad

Lemon and garlic flavored prawns, mange tout, cherry tomatoes, marinated olives, mixed leaves, shaved red onion, soft boiled egg and confit baby potatoes. Drizzled in maple mustard dressing.

Entrée

#### Chicken Ballotine

Deboned chicken leg quarter, stuffed with a sage farce served on top of homemade bean cassoulet and citrus gremolata.

Palate Cleanser

Pineapple & Basil Sorbet

Main Course

Fillet Mignon

Served with potato pave, charred onions, broccolini, sweet corn puree and red wine reduction.

Or

Crispy Skin Seabass

Accompanied by soft polenta, salsa verde and semi-dried cherry tomatoes.

#### Dessert

Pop Corn Crème Brulé

Caramel popcorn, frozen raspberries, mixed berries gel.