

**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

- 80 /

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 bowl

Ⓢ

Kung pao salmon, sesame rice, avocado, cucumber and edamame
- 80 /

Caesar wedge

ⓑ

Beetroot cured egg, baby 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

- 200 /

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

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- 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

ⓑ

Waffle and curly fries
- 250 /

Karoo lamb chops

Hasselback potatoes, baby vegetables and roast lamb gravy
- 210 /

Dry aged beef

Chef's recommendation of ribeye, T-bone or hanger steak, perfectly dry aged and ready for the grill

SIDES

Baby vegetables in beurre noisette  
Buttery parmesan mash  
Pumpkin fritters and cinnamon sugar  
Waffle and curly 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 curly 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 curly fries
- 95 /

Good old-fashioned club sandwich

ⓑ

Ciabatta, garlic, grilled chicken breast, egg, avocado, streaky bacon, lettuce, tomato and mature cheddar
- 85 /

Triple grilled cheese sandwich

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



lacuna  
Urban Bistro

ALL-DAY

DINING MENU

À LA CARTE BREAKFAST  
Available from 06h30-11h00

- 85 / **Eggs benedict**   
English muffin, 2 poached eggs, hickory ham and hollandaise
- 80 / **Hash**   
Potato and bacon hash, 2 poached eggs and chive hollandaise
- 75 / **Avocado and rye**  
Rye bread, squashed avocado, parmesan and extra virgin olive oil
- 75 / **Full English**   
Fried eggs, sausage, The Maslow beans, streaky bacon, mushrooms and hand cut chips
- 60 / **Pancakes**   
Crispy bacon and maple syrup
- 95 / **Salmon croissant**   
Oak-smoked salmon, scrambled egg, dill and butter croissant

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 / **Chipotle livers**   
Pan-fried chicken livers, peri-peri buttery polenta, parmesan, rocket and extra virgin olive oil
- 80 / **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
- 570 / **Platter to share - The Hannibal**   
Beef sliders, 5 smoked pork ribs, 5 BBQ beef ribs, buffalo wings, sticky Sriracha and waffle fries
- 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 fries
- 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 waffle and curly fries with a choice of garlic sauce, pepper sauce or peri-peri sauce
- 95 / **Arrabbiata**   
Al dente rigatoni, habanero, tomato concasse, basil and Grana Padano
- 125 / **Beef, chicken or veg burger**  
Milty cheese sauce, shredded iceberg lettuce, tomato, onions, garlic mayonnaise, brioche bun and curly fries
- 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

DESSERTS

- 65 / **Homemade gelato**  
Per scoop Ferrero Rocher with nuts and 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**  
Waffle 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

(All items may contain seafood products)

BREAKFAST // ALL-DAY DINING



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SUSHI

2018/07



**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

