





**lacuna**  
BISTRO MENU  
ALL-DAY DINING

STARTERS

Peri-peri chicken livers – Olives, feta, ciabatta with rooibos pear **C** // R70

Rustic potato and leek soup – Poached egg, chives, parmesan and lemon oil // R70

Smoked trout remoulade – Cucumber mousse, tomato, lemon jam, togarashi, baby leaves and crispy ciabatta **C S** // R125

Seared Wagyu fillet – Compressed pear, wasabi and ginger dressing, burnt apple emulsion with fillet and shitake croquette **C** // R225

Wagyu cattle have been bred for hundreds of years and are regarded as a national treasure in Japan. Stories of these Japanese cattle being massaged, fed on beer is how Wagyu is said to acquire its unique texture, flavour and the right of status as “Caviar of Beef”.

Vannamei prawn tostada – Crispy flour tortilla, avocado cream, sweet pickled Spanish onion, coriander and lemongrass dressing **S** // R120

SALADS

Classic Greek salad with house dressing **V** // R85

Maslow Caesar – Butter lettuce, brioche-bacon crumbs and ponzu egg **P**

Classic // R80  
With chicken // R95  
With prawn **S** // R155  
With parma ham **P** // R170  
Add anchovy **S** // R20

Prawn and baby spinach salad – With truffle and parmesan dressing **S** // R140

Roast pumpkin salad – Lemon cured mozzarella, baby leaves, grapefruit and yuzu paint, coriander, pickled butternut and rosa tomato **V** // R115

Roast tomato salad – Aged cheddar custard, basil, mint and lentil dressing with compressed strawberries **V N** // R95

**V** Vegetarian **A** Alcohol **C** Chilli  
**S** Seafood **N** Nuts **P** Pork

TABLE TOPPERS

Beef short rib nibbles – With BBQ sauce and coriander // R95

Camembert bruschetta – Sweet merlot onions, black pepper and tomato salsa with musclin leaves **V A** // R75

Seared Wagyu fillet – Pickled onion and truffled spinach // R225

Sweetcorn medallions with creamy sesame dressing and shichimi **V C N** // R45

Tuna carpaccio – Seared with sesame oil, sweet goma dressing, avocado cream, baby leaves and peanuts **S N** // R95

SANDWICHES & BURGERS

All sandwiches are served with your choice of fries or side salad

Chicken pastrami – Cheddar cheese, avocado cream, tomato, red onion, Dijon cream cheese and iceberg lettuce // R115

Crouque monsieur – Double layer of smoked ham and emmental cheese on ciabatta, Dijon cream cheese, caramelized onion, rosemary paste and gherkin **P** // R115

Lacuna club – Chicken, bacon, tomato jam, avocado, onion, fresh tomato, egg, parmesan and wild rocket **P** // R120

Lacuna beef burger – 200g grass-fed beef, tomato, butter lettuce, cheddar cheese, onion jam, house smoked BBQ sauce and gherkin // R105

Wagyu burger – 200g Wagyu beef patty, red onion, tomato jam, Dijon mayo and Healy's cheddar // R170

Peri-peri chicken wrap – Red onion, avocado cream, pineapple slaw and rocket **C** // R95

SPECIALITIES

Butternut and feta quesadilla – Red onion, Healy's cheddar, spicy avocado cream and tomato salsa **V C** // R90

Baby chicken with white bean cassoulet – Chorizo and white bean cassoulet with baby vegetables, smoked paprika and crispy chicken skin **C P** // R160

Chicken and prawn curry – Basmati rice, poppadum and traditional sambals **C S N** // R150

Crispy fried brinjal – Garlic mushrooms, hummus and sweet tomato dressing **V** // R90

Massaman lamb curry – Lamb shank off-the-bone, spicy coconut gravy, tamarind-date chutney, curry braised vegetables and fragrant basmati rice **C** // R185

Mexican braised beef shin – Port onions, broccoli salsa, parsnip purée and crispy potato **A** // R195

Norwegian salmon – Smoked fennel velouté, cauliflower “couscous”, saffron leeks and new potato **C S N** // R195

Umami prawns – Aged chilli, mirin and chive dressing, crab and garden pea kedgeree with onion salsa **C S** // R260



PASTA

Braised short rib penne with creamy cheddar and parmesan **A** // R130

Creamy penne pasta with prawns, chilli, rocket, chorizo and basil **C S** // R160

Creamy pomodoro with parmesan, garden peas, blackened cherry tomatoes and parsley **V** // R90

Spaghetti bolognese topped with parmesan // R95

OFF THE GRILL

500g BBQ baby back pork ribs **P** // R190

250g Chalmar beef fillet // R185

500g Chalmar rib-eye on the bone // R200

250g Chalmar sirloin steak // R150

500g Chalmar T-bone steak // R260

(Chalmar Cattle Farm provides home-grown sustainable, grass-fed beef and is known for low-stress cattle handling)

300g Lamb chops // R195

Peri-peri baby chicken **C**

Whole // R160

Half // R95

450g Sliced beef short rib – With sweet-onion mignonette // R155

SIDE ORDERS

All sides // R35

Chip bowl with tomato jam and ranch dressing **V**

Garlic new potatoes **V**

Mini Greek salad **V**

Parmesan mash **V**

Sauté spinach with garlic and tomato jam **V**

Steamed vegetables with chilli flakes and garlic oil **V C**

Sweet potato with black pepper and olive oil **V**

SAUCES

All sauces // R30

Creamy green peppercorn **V C**

Creamy mushroom **V**

Garlic and smoked paprika butter **C**

House BBQ

Peri-peri sauce **C**

TO FINISH

Cheese board – Gorgonzola cremalat, grand brie, Swiss emmentaler with crispy bread, homemade preserves and nuts **N** // R130

Chocolate espresso parfait – White chocolate powder, koeksister nuggets and raspberry ice cream **N** // R80

Homemade ice cream of the day // R60

Lemon curd mousse – Chocolate tuille, smoky meringue, butterscotch, cinnamon ice-cream **N** // R75

Roast coconut ganache tart – Orange blossom jelly, double milk sherbet, black sesame crumbs **N** // R75

Seasonal fruit platter – With passion fruit sorbet and rose water // R65

**lacuna**

AT

*Sun*

The Maslow

THE MASLOW HOTEL

Corner Grayston Drive & Rivonia Road, Sandton, South Africa

Telephone: +27 10 226 4600

maslow@suninternational.com www.suninternational.com/maslow

*maslow*



*Sun* International