

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****THE GRILL ROOM**

- 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

40 / 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** Melty 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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2018/07

SUSHI

lacuna
AT *Sun* The Maslow

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