

# DINNER MENU

Served 18h00 – 22h00

## SOUPS

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### 75/ Soup of the Day

Soup served with toasted bread

## SALADS

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### 120/ Classic Caesar Salad / Vegetarian Caesar

Cos lettuce, bacon, anchovies, red cherry tomato, garlic croutons, boiled egg with caesar dressing  
Optional extras: "Josper" grilled chicken / grilled vegetables

### 115/ Herbed Quinoa and Chickpea Salad with Lemon-Tahini Dressing

Chickpeas, baby spinach, fresh flat-leaf parsley, cilantro and green onion

### 105/ Mediterranean Salad

Sliced Persian cucumbers, chopped tomato, red onions, pitted Kalamata olives, artichoke hearts and parsley, with a garlic and herb vinaigrette

### 150/ Couscous, Orange and Date Salad

Couscous, oranges, chickpeas, chopped and pitted dried dates, shelled pistachios and roughly chopped fresh mint, with a citrus dressing

## ENTRÉES (STARTERS)

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### 145/ Cumin and Pepper Scented Tenderloin Kebabs

Beef kebab with baby spinach, a cherry tomato and olive tapenade

### 135/ Delicious Super Tasty Grilled Baby Calamari

Baby calamari rings, basted with a garlic and herb marinade and served with chunky chips

 Vegetarian    Seafood

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# From The Jospier

This selection of meat is cooked over the finest charcoal embers on a specially imported Jospier oven, imparting a unique flavour. Please note that these items may take up to 30 minutes, depending on cut and degree of cooking.

## SPECIALITY STEAKS

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340/ Fillet (250g)  
310/ Bone-In Ribeye (500g)  
255/ New York Striploin (300g)  
255/ Rump (300g)  
330/ T-bone (500g)  
390/ Lamb Rack Chops (400g)

Steaks include one side and fresh market vegetables, with your choice of sauce

## SIDES

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65/ Triple-Cooked Chunky Chips  
55/ Creamy Mashed Potatoes  
55/ Fresh Market Vegetables  
55/ Tenderstem Broccoli  
55/ Herbed New Potatoes  
55/ Steamed Rice

## SAUCES

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25/ Red Wine Jus  
25/ Pepper  
25/ Mushroom  
35/ Harissa  
25/ Chimichurri  
35/ Café du Paris Butter  
25/ Béarnaise

### 220/ Lebanese Chicken

Served with Lebanese slaw and new potatoes

### 250/ Grilled Pair of Pork Chops <sup>Ⓟ</sup>

Served with mashed potatoes, tenderstem broccoli, roasted cherry tomato, and onion petals with a rosemary apple sauce

### 320/ Maslow Charcoal-Grilled BBQ Pork Ribs <sup>Ⓟ</sup>

Served with grilled pineapple, sesame, spring onion and chunky chips

<sup>Ⓟ</sup>Pork



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## PLATS MAISON

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### 320/ Pan-Fried Pavé of Norwegian Salmon (S)

Served with crushed new potatoes, wilted spinach, sautéed mushrooms and a fennel emulsion

### 260/ Fillet of Sea Bass à la Plancha (S)

Served Spanish-style with crushed new potatoes, sautéed carrots, baby marrow, julienned onion, butter beans and lemon wedges

### 160/ Golden Crispy Fish and Chips (S)

Crispy battered fish, served with chunky chips and a tartare sauce

### 280/ Algerian-Style King Prawns (S)

Marinated King prawns, served with steamed rice, tomato relish, garlic, herb and mint sauce

### 280/ Indian Prawn Masala (S) (C)

Served with lemon basmati rice, sambals and chapatti

### 330/ Moroccan Lamb Tagine

Served with aromatic couscous

### 345/ Oven-Roasted Lamb Ribs

Served with green vegetables with sliced jalapeño chimichurri sauce

### 295/ Durban Chicken and Prawn Curry (S) (C)

Served with steamed rice, sambals and chapatti

### 160/ Mediterranean Vegetable and Chickpea Stew (V)

Eggplant, yellow and green bell pepper, onions, butternut, zucchini, tomato, beans and herbs

### 160/ Aloo Gajar Matar (V)

Potatoes, carrots, peas, green chillies, rice and chopped coriander leaves

### 140/ M.A.T Spiced Chickpea Burgers (V)

Vegetarian burger patty in a wholewheat bun with lettuce, onion, tomato and cucumber

(V) Vegetarian (S) Seafood (C) Chilli



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## PASTA & RISOTTO

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### 130/ Mushroom and Pea Risotto (V)

Served with parmesan foam

### 140/ Creamy Fricassée of Potato Gnocchi (V)

Baby spinach, cherry tomato, garlic, sweet red onion, parsley and parmesan

### 115/ Penne or Fettuccine Pasta

Served with parmesan and your choice of Italian sauce

### 120/ Penne or Fettuccine

Served with ragu bolognese sauce and parmesan reggiano

Pomodoro (V) / Creamy Garlic (V) / Ragu Bolognese

## DESSERTS

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### 120/ Cheese Board

A selection of artisanal cheese, savoury crackers, tomato chilli jam, ginger preserve and fresh grapes

### 150/ Trio of Maslow Desserts

Chef's selection dessert of the day. Please ask Waitron on availability

### 120/ Lemon Meringue Tart

Served with seasonal berries and meringue crumble

### 140/ Chocolate Opera Gateaux

Chocolate biscuit crumble, berry coulis and macaroon

### 145/ Baklava with Pistachio Filling (N)

Served with vanilla ice cream

### 145/ Almost-Flourless Chocolate Cake (V)(G)(N)

Choc-chip biscuit crumble with cinnamon ice cream

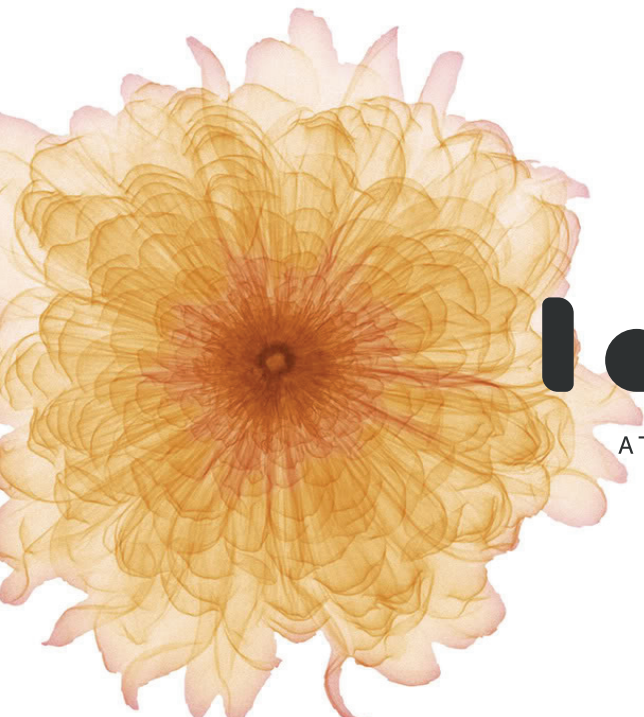
### 160/ Baked Cheesecake

Served with a chunky berry coulis

### 70/ Artisanal Ice Cream or Sorbet (V) (Two Scoops)

Cinnamon / Vanilla / Chocolate / Ferro Rocher / Ginger Shortbread

(V) Vegetarian (N) Nuts (V)(G)(N) Vegan



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