

lacuna

BISTRO MENU

ALL-DAY DINING

STARTERS

West Coast oysters with cucumber & mint salsa // R185

Pan con tomato - Toasted ciabatta with macerated tomato, olives, basil & onion // R55

Balsamic & honey marinated quail skewers with pear chutney & mizuna // R90

Salmon gravadlax, pickled shimeji, pea purée, tomato, horseradish mousse & champagne vinaigrette // R75

Chicken liver pâté with pickled vegetables, apple chutney & toasted brioche // R45

Salmon sashimi served with jalapeño, sesame & soy, spicy garlic // R95

Chalmar beef tataki - Pickled daikon & cucumber, truffle mayonnaise with garlic crisps & wasabi pepper sauce // R105

Salt & pepper patagonian squid with creamy spicy & wasabi pepper sauce // R70

SALADS

Classic greek salad with house dressing // R65

Lacuna caesar salad, white anchovy, tomato, crispy bacon, egg, croutons & caesar dressing // R90

Add prawns // R105 or chicken // R80

Tender stem broccoli salad with olives, mushrooms, red onion & burrata cheese // R85

Tricolor salad - Buffalo mozzarella, tomato, basil, pine nuts & burnt onion vinaigrette // R80

Tuna nicoise - Yellow fin tuna, egg, green beans, confit tomato, spanish anchovy // R75

Prawn & baby spinach salad with truffle & parmesan dressing // R105

🌿 Vegetarian 🍷 (A) Alcohol

SOUPS

Sweet corn soup with sweetcorn textures, pickled mushrooms & basil // R50

Ham hock soup with black eyed beans, kale, carrots, celery & parsley // R50

BOARDS TO SHARE

Charcuterie board - Proscutto with mozzarella & marinated artichokes, home cured duck pastrami, chicken liver pâté, tomato relish, grain mustard, pickles & croutons // R125

Dipping board - Guacamole, romesco, hummus, aubergine & garlic with a selection of toasts // R50

PASTAS

Prawn spaghetti with chili, chorizo, basil, garlic & lime // R115

Pappardelle arrabbiata with mozzarella & fresh herbs // R50

Chicken tandoori alfredo with sundried tomatoes, parmesan & shimeji mushroom // R105

Spaghetti bolognese topped with parmesan // R75

SANDWICHES & BURGERS

(All burgers & sandwiches served with a side of fries or greek salad)

Chalmar steak sandwich with salsa de rocoto, shallot purée, boozy onions, tomato & wild rocket // R95

Lacuna club sandwich with chicken, bacon, tomato, avocado, onion, egg, parmesan & wild rocket // R95

Vannamei prawn cocktail roll served with watercress, cucumber, tomato, celery & coriander // R85

Lacuna beef burger with tomato, red onion, iceberg lettuce, monterey Jack cheddar on a sesame bun // R95

Buttermilk chicken burger with tomato, iceberg lettuce, blue cheese aioli & popcorn powder // R95

Sticky BBQ brisket bun with burnt onion vinaigrette, mizuna, emmental cheese & spicy mayonnaise // R90

The Lacuna double dipper - Toasted baguette filled with sirloin steak, cheddar, red onion, chili, gherkins & served with red wine jus // R95

MAINS- OFF THE GRILL

500g Baby back pork ribs with your choice of peri-peri, hot & sour, or BBQ basting // R130

250g Chalmar beef tenderloin // R155

500g Chalmar t-bone steak // R195

400g Chalmar rib eye on the bone // R140

300g Chalmar hanger steak // R145

250g Sirloin steak // R125

200g Woodview Wagyu beef free range sirloin // R305

200g Woodview Wagyu beef platinum sirloin // R375

350g Woodview hanger steak // R245

300g Karoo lamb barnsley chop // R165

Steak butters // R15

Café de Paris, horseradish, goats cheese, gorgonzola, BBQ, brandy & paprika, parsley-lemon & chili, tarragon & wholegrain mustard, roasted red pepper, garlic & herb

SIDE ORDERS & SAUCES

Side orders // R25

Creamed spinach 🌿

Garden salad

Green beans - Toasted almonds & citrus 🌿

Steamed vegetables 🌿

Baby potatoes with garlic & parsley 🌿

Savoury rice 🌿

Coleslaw

Truffle infused mashed potato 🌿

Plain mashed potato 🌿

Onion rings 🌿

Sauces // R20

BBQ, red wine jus (A), béarnaise (A), mushroom, peppercorn, peri-peri, tartar, red anticucho, aji amarillo, spicy lemon, jalapeño salsa, horseradish crème

SPECIALITIES

Hake tempura with jalapeño dressing, seasonal vegetables & spicy cream sauce // R105

Braised Karoo lamb neck, cauliflower purée, fondant potato, caramelized root vegetables & jus of forgotten herbs // R175

Chicken & prawn curry with basmati rice, poppadum & traditional sambal's // R135

Tomato textures - Raw confit, blackened tofu, halloumi & cilantro sauce 🌿 // R85

Pan-seared sea bass served with crushed new potatoes & burnt caper butter // R165

Organic pork belly "Siu Yuk", BBQ, sauerkraut, fondant potato, braised pearl onions & charred green beans // R145

Baby chicken den miso, caramelized pineapple, sweet corn, basil, tomato, potato pave' & cheeky lemon // R145

Braised lamb shank, rosemary, mashed potato, seasonal vegetables & mint jus // R195

Seasonal vegetable tempura with spicy lemon, jalapeño dressing & chili mayonnaise 🌿 // R70

Sous vide two bone cutlet, confit lamb breast, lamb shank & mint pie, mashed potato, ratatouille & spicy tomato // R175

TO FINISH

Dulcet brûlée cylinder, mocha sponge, mango gel & pineapple gelée, mango sorbet // R70

Salted caramel & chocolate tart with clotted cream ice cream, caramel sauce & caramelised macadamia // R70

Seasonal fruit salad with mint syrup // R45

Deconstructed red velvet cake // R70

Choc brownie with caramelised popcorn, choc tuile & caramel ice cream // R70

Passion fruit tart, raspberry gel, marinated fresh berries, strawberry crème // R70

Homemade ice cream of the day // R45

Cheeseboard - Cremalat gorgonzola, grand brie, smoked stanford with crispy breads, homemade preserves & grapes // R95

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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



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DINE

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WINE MENU



MÉTHODE CAP CLASSIQUE

Graham Beck Brut NV
Fresh green fruit with hints of citrus, nuances of almond biscotti.
G// R60 B// R250

Boschendal Grand Cuvée Brut NV
Aromas of granny smith apples, notes of freshly baked bread and brioche.
// R310

Colmant Brut Reserve NV
Plenty of freshness on the palate, with a good acidity which perfectly balances the yeasty depth. Long Smooth finish.
// R330

Villiera Monro 2008
Rich, creamy yeast notes with a full ripe toasty flavor on the middle palate developing finesse and complexity.
// R395

Simonsig Cuvée Royal 2007
Golden straw colour, delicate aromas of granny smith apples and notes of freshly baked bread.
// R440

MÉTHODE CAP CLASSIQUE ROSÉ

Graham Beck Brut Rosé NV
A classy rosé from this acclaimed sparkling wine producer. Ripe fruit galore from the Breede River Valley.
G// R70 B// R295

Krone Cuvée Brut Rosé 2008
Bottle matured on the lees and handcrafted, with Pinot Noir adding subtle freshness on the palate.
// R340

CHAMPAGNE

Moët & Chandon, Brut Imperial
Assertive, complex and mature with golden yellow colour and dazzling vitality.
G// R150 B// R750

Moët & Chandon, Brut Rosé
Assertive, complex and mature Champagne, dirty pink in colour and dazzling with presence and vitality.
G// R190 B// R950

Dom Perignon, Cuvée Brut, 2003 Epernay
Angelica, coconut, cinnamon, cocoa and tobacco. Earthy, smoky and pearly.
// R3900

SAUVIGNON BLANC

Lacuna 2014
Intruding floral nose with strong tropical flavours. Smooth palate with hints of lemon.
G// R40 B// R160

Neil Ellis 2014
Fresh cut grass and nettle flavours with a long lasting refreshing finish.
G// R55 B// R220

Fryers Cove 2012
Light straw colour with a green tinge, on the nose; litchi and green peas. Perfect balance between fruit and acidity.
// R280

Jordan Outlier 2014
Ripe fig, gooseberry and tropical fruit flavours are complimented by the gentle smoky vanilla nuances of oak, a true "outlier"
G// R75 B// R290

Almenkerk 2011
Classic Sancerre style cool climate wine with elegant gooseberry and citrus tones.
// R295

Springfield "Life from Stone" 2014
Brilliant greenish appearance, this is a dramatic wine full of ripe red peppers and passion fruit.
// R295

Cape Point 2013
The wine shows a complex array of tropical fruit, grapefruit and lime all held by an incredible mineral backbone.
// R310

Constantia Uitsig 2013
A tropical cool climate wine showing complex up-front aromas and flavours of granadilla and gooseberry.
// R320

CHARDONNAY

Warwick First Lady 2014
Intense pineapple, pear and orange blossom notes and balanced acidity.
G// R55 B// R220

DeWetshof Finesse 2013
Chestnuts, Vanilla and underlying Grapefruit. A firm palate that gives backbone to concentrated fruit.
G// R65 B// R260

Glen Carlou 2013
Excellent integrated oak, with outstanding flavours of vanilla, butterscotch and marmalade.
// R320

Bouchard Finlayson 2013
Ripe with firm minerality and hints of exotic fruit. A natural match with poultry and rich dishes.
// R340

Groot Constantia 2013
A full bodied Chardonnay with lime, citrus, litchi and pear on the nose. Crispy and a long lasting tropical feel.
// R450

Chamonix Reserve 2011
Pale yellow with green tints, nose opens with oatmeal, barley and a touch of toast.
// R750

Hamilton Russel 2014
A tight, mineral wine with classic Hamilton Russel vineyards length and complexity.
// R860

WHITE BLENDS

Ashbourne 2014
Fresh, vibrant, perfumed Sauvignon blanc, filled-out and enriched with a carefully judged unwooded Chardonnay component, make this a beautifully balanced and highly versatile wine.
G// R45 B// R220

Boschendal Chardonnay/Pinot Noir 2013
The Chardonnay contributes to the backbone with richness. The Pinot Noir adds fruit.
// R240

Haute Cabriere Chardonnay/ Pinot Noir 2014
Abundance of zesty fruit - most notably white peach, litchi and red fruit.
G// R65 B// R280

De Grendel Winifred 2011
This wine was blended to be a true food complimentary wine: rich in flavour and texture, an every occasion wine.
// R325

AA Badenhorst White 2010
Peach blossom, white pepper and mandarin with excellent density and complexity.
// R950

CHENIN BLANC

The Winery of Good Hope 2013
Crisp and refreshing with layers of melon, grapefruit and pear notes, ideal for summer.
G// R45 B// R190

Cederberg 2013
Crisp and refreshing with layers of winter melon, grapefruit, green apples and white pear.
// R250

Beaumont Hope Marguerite 2012
Opulent and well balanced, fresh fruit and floral aromas with cinnamon spice and delicate oak.
// R570

SEMILLON

Nitida 2012
Logan's walk with honeysuckle and lanolin. Spicy ginger befriends macadamias and light jasmine.
// R350

David Nieuwoudt 2010
Fig leaves and nettles with underlying earthiness, well balanced and rounded mouth.
// R425

RIESLING

Pegasus 2011
Grapes sourced from the core of the wine region and handcrafted for rich and full body.
G// R40 B// R160

VOIGNIER

The Foundry 2013
Pale marigold in colour, clear and bright with pronounced greenish hue.
// R295



ROSÉ

Kanonkop Kadette Pinotage 2014
Floral aromas with prominent red fruit flavours, full bodied with an onion skin colour.
G// R40 B// R160

Oak Valley 2012
Attractive bright cherry pink with aromas of fruit pastilles and raspberry.
G// R40 B// R160

MERLOT

Guardian Peak 2013
A clean fresh aroma of red fruit with hints of chocolate, plum and red berry flavours.
G// R55 B// R210

De Grendel 2012
A full bodied wine filled with a combination of different berries on the nose. Mulberry, raspberry and blackberry fruit accompanied by liquorice and mocha flavours.
// R290

Sumaridge 2011
A complex full bodied, yet classic Merlot that shows a deep, brooding dark fruit profile.
// R295

Meerlust 2010
The nose is vivacious with ripe plum, mulberry and creamy fruit. Hints of fennel.
// R820

CABERNET SAUVIGNON

Warwick First Lady 2012
The wine has a deep and intense ruby red colour. The bouquet reveals red berries, sweet black currants and a pleasant herbal character.
G// R55 B// R220

Tokara 2012
The nose shows intense notes of cassis, cherries, and cedar with underlying hints of dark chocolate.
// R270

Springfield Whole Berry 2013
Full, well-rounded and fruity with berries on the nose. Matured in French oak for six months, this wine will reach its full potential in about a year.
// R370

Webersberg 2008
Deep ruby red with intense aromas of red berry fruit. Notes of dark chocolate.
// R510

Le Riche Reserve 2011
Spicy oak complimented by ripe cherry and red fruit flavours. The iconic Cabernet Sauvignon!
// R950

RED BLENDS

Lacuna Red 2012
Ripe berry and plum. Hints of fynbos and clove. Full complex mixture of berry notes and wood.
G// R40 B// R160

Louis Nel 2011
Blackberries and strawberry on the nose, with slight earthy notes.
// R270

Vergelegen 2011
Excellent wood integration with prominent dark berry aromas on the nose. Soft tannins, long finish.
G// R65 B// R260

Rupert and Rothschild 2012
Vibrant flavours of young berries, plum, liquorice, and cassis with hints of coriander.
// R340

Creation 2013
Alluring aromas of ripe black olives, elegant hint of pepper.
// R385

Rustenberg John X Merriman 2011
Plum and cigar box aromatics prelude a multilayered palette with an elegant tannin structure.
// R450

Anthonij Rupert Optima 2010
Intense wine, balanced berries, crushed cherries and hints of cinnamon and chocolate.
// R470

Epicurean 2008
Fine spices, dark chocolate, liquorice surprise on the nose.
// R890

De Toren Fusion V 2011
True to the style of Epicurean it is elegant, subtle and refined wine.
// R910

Sadie Family Columella 2010
Well balanced with a great all round finish, blackcurrent and berry notes with a touch of spice.
// R1600

SHIRAZ

D'Aria SV 2012
Full bodied fruit, coffee, milk and pepper notes.
G// R60 B// R240

Groote Post Reserve 2013
Bramble, white pepper and violets on the nose, leading on to dark fruits and spice on the palate
// R320

Tamboerskloof 2009
Dark ruby colour, inviting, complex nose with red berry and white pepper on the palate.
// R370

Kevin Arnold 2010
Ripe figs, black pepper and spicy aromas. Dry with tight structures.
// R580

PINOTAGE

Hidden Valley 2013
Dark red, fruity nose with aromas of strawberry, plum and cherries. Gentle presence of oak.
G// R65 B// R250

Rijks Private Cellar 2010
Dark red, fruity nose, with aromas of strawberry, plum and cherries. Gentle presence of oak.
// R495

PINOT NOIR

Paradyskloof 2014
Sweet fennel and raspberry combined with spicy oak tannins.
G// R75 B// R320

Hamilton Russel 2014
Soft and sweet, savoury primal character along with dark and spicy fruit.
// R980

CABERNET FRANC

Rainbows End 2011
Typical vegetable and herbaceous aromas with great minerality and a slight floral after tone.
// R410

Raats 2010
It combines a core of blackberries, plum and expressive notes of cinnamon, tobacco, coffee and spice.
// R940

FORTIFIED WINES

Pierre Jourdan Ratafia NV
Fun yet sophisticated wine. Rich honey flavours. Nose of tropical fruit with vanilla aftertones.
// R35

Vin de Constance 2008
The 18th and 19th centuries "the sweet, luscious and excellent wine of Constantia" was recognized as one of the great wines of the world.
// R95

De Krans Tawny Port NV
A classic Tawny Port, only offered when climatic conditions combine to produce fruit of exceptional flavor and quality.
// R35

Corkage policy:
R60 on sparkling and still wines,
R150 on Champagne.



Sun
The Maslow