

# MAXIMILLIEN

## A LA CARTE MENU

### NEW YORK BREAD BASKET

BAGEL | PRETZEL | CHEESE DOG PRETZEL BREAD  
SERVED WITH EVERY MEAL

### SALADS

	APPETIZER	ENTREE
✓ MAXIMILLIEN TABLE SALAD <i>Grilled artichokes   baked butternut   goats cheese pumpkin seeds   sundried tomato   salad greens.</i>		120
MAXIMILLIEN FAMOUS CHICKEN & AVOCADO <i>Mixed lettuce   cucumber   cherry tomatoes topped with feta cheese   napped with home-made mayo</i>	80 /	120
✓ THE MAX GREEK SALAD <i>Traditional ingredients with a New York flare served on an open bagel</i>		85
✓ NEW YORK WALDORF <i>With apple   raisins   celery stalks   walnuts tossed with our Max mayo</i>		85
✓ CAESAR SALAD <i>Maximilien's modern take on a classic Italian dish</i>		85

### SOUP

SERVED WITH ARTISAN BREADS

FRENCH ONION  
*Covered with Gruyère cheese*  
85

MANHATTAN CLAM CHOWDER  
*Light tomato base | crispy pork belly | clams topped with a fish broth*  
95

SOUP OF THE DAY  
*ask your waiter for more information*  
85

### HOT SELECTION

	APPETIZER	ENTREE
NEW YORK STYLE HOT DOG <i>Traditionally made with lightly smoked ground beef   pork mince with mustard garlic   nutmeg</i>		95
SALT AND PEPPER CALAMARI <i>Grilled or deep fried   served with potato rösti cultured cream</i>	105 /	155
SALMON, PRAWN & CHORIZO FISH CAKES <i>Served on a soft-shell taco topped with white fish tartar</i>		180
SWEET AND SPICY CHICKEN WINGS <i>Crumbed &amp; deep fried   served hot/extra hot</i>		95

### CHEF'S SIGNATURE DISHES

AUTHENTICALLY SPICED BUTTER CHICKEN CURRY <i>Served with hand-made flat bread   Indian pickles   topped with coriander</i>	215
SOWETO'S CHICKEN BOWL <i>With soy &amp; butter sauce   served with egg noodles   stir fry veg</i>	165
BRAISED OXTAIL <i>Cooked in our famous signature sauce   served with creamed potato or maize meal pap   braised cabbage</i>	260
VEAL MARSALA <i>With baby potato   wilted greens   topped with marsala mushroom sauce</i>	250
SLOW ROASTED LAMB SHANK <i>Wrapped in puff pastry   served on the bone with Chef's heritage sauce   salted baby potatoes   herbed roasted vegetables</i>	330

### VEGETARIAN

✓ BOMBAY BUTTERNUT <i>Chickpea   lentil   butternut cooked in our local marsala and coconut milk served with fried rice</i>	95
✓ WILD MUSHROOM <i>Penne pasta tossed with truffle oil   fresh herbs</i>	145
✓ GRILLED HALLOUMI <i>Cooked in a butter marsala sauce   served with fried rice</i>	85

### SEAFOOD

SERVED WITH YOUR SELECTED SAUCE AND SIDE DISH

4 KING TIGER GIANT PRAWNS <i>Flame grilled   brandy flambéed</i>	395
PAN FRIED NORWEGIAN SALMON <i>Served on chili garlic pasta   wilted bok choy</i>	215
KING LOBSTER <i>Steamed Lobster served with deep fried shrimp NYC dipping sauce</i>	SQ
WHOLE BAKED FISH <i>With apricot jam   fresh herbs   salt crusted</i>	205

### POULTRY

CAJUN BABY CHICKEN <i>Cajun   BBQ served on a savoury waffle   butter tossed chips   Maxim salad</i>	205
MAXIMILLIEN FAMOUS PENNE POLO <i>Served with chicken   wild mushrooms   tossed in a creamy tomato sauce</i>	135

### MEAT

#### NEW YORK BBQ BAR

SERVED WITH TWO SELECTED SIDE DISHES AND A SAUCE

500G TOMAHAWK SERVED ON THE BONE	270
500G T- BONE STEAK	235
250/350G FILLET STEAK	220   270
200/350G NEW YORK STRIP LOIN	155   230
450G LAMB CHOPS <i>Marinated in fresh herbs and truffle oil</i>	350
800G SMOKED BBQ PORK RIBS <i>Served with blue cheese dipping sauce   chili option available</i>	205
MANHATTAN BURGER <i>With or without the bun topped with bacon   egg   melted white cheese smoked jalapeno mayo</i>	185

### SIDE DISHES

Mac and cheese  
Pulled pork and beans  
Collard greens  
Coleslaw  
Sweet potato mash  
Truffle cheese fries  
French fries  
Ratatouille  
Baby baked potato bowl with chives and cultured cream

### SAUCES

Garlic butter  
Lemon butter  
Peri Peri  
Brandy and peppercorn  
Mustard and wild mushroom  
Port and chilli reduction

### DESSERT

CHOCOLATE DOME TO SHARE <i>Chocolate fondant   home-made ice cream   caramel sauce</i>	145
BRIE WHITE CHOCOLATE VOLCANO <i>Flambéed orange   parmesan shortbread   thyme parfait   black pepper foam</i>	135
NEW YORK CHEESE CAKE <i>Honey comb   chocolate soil   vanilla ice cream</i>	90
CRONUT <i>A cross between a doughnut &amp; croissant   tossed in coconut sugar vanilla &amp; custard infused ice cream</i>	95
MAXIMILLIEN BEIGNETS <i>Straight out of New York   Chantilly cream   shot gourmet coffee</i>	75
COUPÉ MACEYS <i>Max style banana split   raspberry gel   caramel sauce</i>	75
HOT CHOCOLATE BROWNIES <i>Nachtmusik caramel sauce   vanilla ice cream</i>	95