

MAXIMILLIEN

A LA CARTE MENU

STARTERS

| | APPETIZER | ENTREE |
|---|-----------|--------|
| CRISPY CALAMARI <i>Red onion / zucchini and wild mushroom rösti / cultured cream</i> | 80 | 110 |
| MUSSEL AND CLAM POT <i>White wine velouté / dill powder</i> | 60 | 85 |
| WAGYU STEAK TARTARE <i>Wagyu beef / pan fried cos lettuce whipped egg</i> | 90 | - |
| HALIBUT CEVICHE <i>White fish / lime and dill candy</i> | 100 | - |
| PAN-SEARED FOIE GRAS <i>White truffle oil / brioche / roasted pumpkin sunflower seed</i> | 190 | - |
| SLOW COOKED PORK BELLY <i>Apple slaw / smoked butternut purée lavender flower</i> | 90 | 125 |
| COBB SALAD <i>Bacon / pickled egg / confit cherry tomato lemon infused avocado / crumbed feta and chevin / cos lettuce / green onion</i> | 65 | 90 |
| <i>v Vegetarian option available</i> | | |

SALADS

| | |
|--|-----|
| TOMATO AND CRAYFISH <i>Almond milk gel / basil pesto / balsamic crouton</i> | 120 |
| <i>v</i> GOAT'S CHEESE AND ARTICHOKE <i>Bitter greens / barley / sesame green peas</i> | 70 |
| PICKLED ASPARAGUS AND PROSCIUTTO <i>Roasted leeks / orange balsamic reduction / roasted pine nut vinegar & chive pearls</i> | 90 |
| <i>v</i> <i>Vegetarian option available</i> | |
| BLACK TRUFFLE TOAST AND ANCHOVY <i>Parmesan shavings / confit cherry tomato / black truffle toast cos lettuce / quail egg / light paprika paste</i> | 90 |

SOUP

(SERVED WITH ARTISAN BREADS)

| | |
|--|----|
| <i>v</i> FRENCH ONION <i>Beef jus / caramelised onion</i> | 80 |
| <i>v</i> TOMATO AND WILD MUSHROOM CONSOMMÉ <i>Infused with rooibos leaves</i> | 70 |
| SEAFOOD CHOWDER <i>Topped with seafood textures</i> | 60 |

CHEF'S SIGNATURE DISHES

| | |
|---|-----|
| CAJUN CONFIT QUAIL <i>Black jasmine rice / wild tomato / lightly pickled berry / nasturtium leaf</i> | 180 |
| PAN-FRIED BUTTERMILK SQUID TENTACLES <i>Chilli and garlic pasta / preserved lemon / truffle oil</i> | 95 |
| 200G AGED WAGYU BEEF FILLET <i>Vanilla potato macaroon / parmesan pearls / barley risotto</i> | 350 |
| BRAISED LAMB NECK <i>Root vegetable textures / herbed polenta</i> | 160 |
| BUTTER CHICKEN CURRY <i>Tomato sambals / roti / Indian pickles</i> | 120 |

VEGETARIAN

| | |
|---|-----|
| <i>v</i> VEGETABLE ANTIPASTO PLATE <i>Grilled, marinated, and steamed vegetables / pesto / hummus</i> | 85 |
| <i>v</i> THAI RED CURRY <i>Red chilli / tomato / ginger / sweet potato / snap peas / asparagus coconut milk / panko crumbed tofu</i> | 105 |
| <i>v</i> GRILLED BLACK MUSHROOMS <i>Cannellini beans / wild spinach / garlic / rosemary</i> | 65 |

SEAFOOD

| | |
|--|-----|
| NORWEGIAN SALMON POACHED IN COCONUT CREAM <i>Cultured cream / crispy skin / bok choy</i> | 180 |
| SOLE EN PAPILOTE <i>Mussels / clams / white wine velouté / tomato / spring onion</i> | 170 |
| GRILLED OR PAN-FRIED LINE FISH <i>Caramelized onion / grilled artichoke / green peas fennel mousse / pickled pea / tendril salad / red wine jus</i> | SQ |
| SEAFOOD PLATTER <i>Can be served per person</i> | 950 |
| <i>Crayfish cooked in saffron butter</i> | |
| <i>Masala line-fish baked or pan fried</i> | |
| <i>Mussels and clams in white wine and basil pesto</i> | |
| <i>Giant tiger prawns cooked with coconut and chilli sauce</i> | |
| <i>Lemon and herb langoustines</i> | |
| <i>Grilled calamari</i> | |
| <i>Trio of sauces</i> | |

POULTRY

| | |
|--|-----|
| ROLLED CHICKEN STUFFED WITH HAZEL NUTS AND PARSLEY BUTTER <i>Bacon / wild mushroom / green pea puree / confit cherry tomato creamed potato</i> | 120 |
| MARYLAND SUPREME <i>Apricot glaze / smoked wilted spinach / zucchini röstis</i> | 90 |

MEAT

WAGYU BEEF HOUSE CUTS

SERVED WITH YOUR SELECTED SAUCE AND SIDE DISH

Wagyu (pronounced wag-you) is any of four Japanese breeds of beef cattle, namely black, brown, polled, and shorthorn. For many years only the Japanese Emperor, his family and Samurai's were allowed Wagyu beef, and still today regarded as a national treasure. Wagyu is the most tender and succulent meat in the world because of its intense marbling and high percentage of healthy fats.

| |
|------------------------------|
| 250G BAVETTE - MOST TENDER |
| 220 |
| 300G RUMP - MOST FLAVOURSOME |
| 380 |

GRAIN FEED SOUTH AFRICAN CUT MEATS BEEF HOUSE CUTS

SERVED WITH YOUR SELECTED SAUCE AND SIDE DISH

| |
|-------------------|
| 250G LAMB RACK |
| 190 |
| 500G BEEF T- BONE |
| 185 |
| 200G BEEF FILLET |
| 195 |
| 300G BEEF RIB EYE |
| 205 |

SIDE DISHES

Seasonal baby vegetables
Trio of chips
Garlic and spring onion mash potato
Kale and wild mushroom
Cauliflower Mornay

45

SAUCES

Brandy and peppercorn
Mustard and wild mushroom
Port and chilli reduction

30

WAGYU OXTAIL BRAVADO

Herbed polenta / braised wild greens

210

DESSERT

| | |
|---|-----|
| CHOCOLATE DOME TO SHARE "SIGNATURE DISH" <i>Chocolate fondant / home-made ice cream / caramel sauce</i> | 110 |
| BRIE WHITE CHOCOLATE VOLCANO "SIGNATURE DISH" <i>Flambéed orange / parmesan shortbread / thyme parfait / black pepper foam</i> | 80 |
| PASSION FRUIT TART <i>Raspberry gel / almond dust / kiwi fruit leather / seasonal berry</i> | 60 |
| DARK CHOCOLATE MARQUISE <i>Mocha toast / mango gel / toasted marshmallow / watermelon foam chocolate soil</i> | 75 |
| CINNAMON MILLE-FEUILLE <i>Layered tonka bean crème patisserie / paw-paw spheres / buttermilk sorbet</i> | 55 |