

Chef's Choice Menu

Appetizers

Crispy Prawns	R185
Wrapped in fried kataifi, with watermelon infused curry sauce	
Grilled Octopus	R145
Rocket leaves & chili herb oil	
Seafood Chowder	R215
A creamy white wine broth with a clam, fish, prawn, mussel & corn	
Grilled Butternut Squash (V)	R125
Falafel, baked goat cheese & spinach	
Karan Beef Fillet Tataki	R170
Onion ponzu sauce, garlic crisps & celery	

Salads

Chef's Table Salad (V) (N) (serves 2)	R125
Rocket leaves, parmesan shavings, tomato fondue, toasted walnuts, feta, red onion & sweet potato chips	
<i>Add Parma Ham / Add Grilled Chicken</i>	R130 R90
Salmon & Crab Salad	R170
Tomato torte, red radish, avocado with grape fruit jelly	

Fish Counter

Norwegian Salmon	R385
Pickled cucumber ribbon, lemon pearls, parmesan crisps & shimeji mushroom	
Maxim-style Seafood Platter (serves 2)	R1750
Grilled queen prawns, baby lobster, garlic mussels, seabass, calamari, served with our favourite spicy sauce with a choice of 2 sides	
Baked Whole Fish	R385
Mazavaroo style with garlic, herbs, Cajun spice & olive oil	
Escalope of Wild Seabass	R285
Crispy smoked bacon, parsnip purée, runner beans & red wine sauce	

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Meat Counter

Fillet (200g)	R295	Sirloin (300g)	R265
Rump (400g)	R365	Beef Ribs (500g)	R465
Pork Ribs (600g)	R385	Lamb Loin Chops (450g)	R445
Venison (200g)	R290		

Miso King Oyster Mushroom (V) R245
Pea & edamame purée, crusted beetroot chips, baby carrots
& baked goat's cheese

Aglio e Olio Pasta (V) R165
Spaghetti, olive oil, chili, garlic & parmesan shavings
Add queen prawns (R50 each)

Haloumi Chicken Roulade R235
Caramelised baby onion, truffle cauliflower purée, maple glazed
baby carrot, mushroom marmalade & pesto

Sides

Home-made fries	R65
Mashed potato	R45
Roasted rosemary baby potatoes	R45
Savoury rice	R45
Mealiepap with sheba sauce	R55
Char-grilled vegetables	R60
Sautéed spinach	R60
Side salad	R55
Char-grilled broccolini	R70

Sauces

Peppercorn	R45
Red wine jus	R45
Mushroom	R45
Maxim style peri-peri	R45
Lemon & garlic butter	R45

Dessert

Crepes Suzette prepared & flambéed at your table R195
A classic combination of caramelised sugar, butter, orange juice & zest
Served with homemade vanilla bean ice-cream

Frangelico Macadamia Cheesecake (N) R145
Baked Alaska cake flambéed with rum

Chocolate Fondant (N) R130
Malibu ice-cream & coconut sauce