

IN-ROOM DINING MENU

145 / All-day Breakfast @ (24 Hours)

Two fried eggs, rashers of bacon, tomato, beans, two grilled beef or pork sausages, mushrooms and toast

Served from 11h00 - 05h00

75 / Soup of the Day

Soup served with pita bread

120 / 'Classic' Caesar Salad @ / Vegetarian Caesar @ @

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

115 /

Herbed Quinoa and Chickpea Salad with Lemon-Tahini Dressing $\ensuremath{\,^{\odot}}$

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

SANDWICHES

95 / Chicken and Mayo / Ham and Cheese ② / Bacon and Egg ② / Cheese and Tomato ③

BURGERS

160 / The Maslow Beef Cheeseburger

Josper-grilled beef patty in a sesame bun with gherkins, lettuce, onion, tomato, cheddar and cheese sauce

160 / Chicken Breast Burger

Grilled chicken breast in a sesame seed bun with cheese, rocket, kachumbari salad, tomato, onions and yoghurt raita

120 / M.A.T Spiced Chickpea Burgers @@@

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

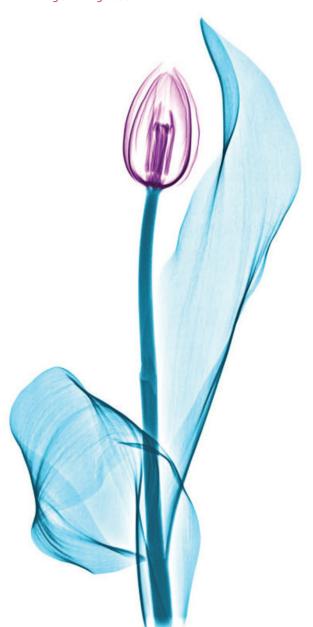
295 / Durban Chicken and Prawn Curry @ ⑤
Served with steamed rice, sambals, and chapatti

320 / Maslow Charcoal Grilled BBQ Pork Ribs

Grilled pineapple, sesame, spring onion and chips

115 / Penne or Fettuccine Pasta

Served with parmesan and your choice of Italian sauces
Pomodoro ② / Creamy Garlic Pasta ② /
Ragu Bolognese



 $\hbox{@ Chilli } \hbox{@ Nuts } \hbox{@ Pork } \hbox{\mathbb{S} Seafood } \hbox{\mathbb{V} Vegetarian } \hbox{\mathbb{V} @ \mathbb{Q} Vegan}$



FROM THE JOSPER

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

- Beef Fillet (250g) 340 /
- 255 / Rump Steak (300g)
- Lamb Rack and Loin Chops (400g) 390 /
- 330 / T-bone Steak (500g)

595 / Meat for Platter for Two

Burger sliders, BBQ pork ribs, beef ribs, and sriracha buffalo wings (four each) served with chips

SIDES

- Triple-cooked Chunky Chips 65
- Creamy Mash Potatoes 55
- 55 Fresh Market Vegetables sourced on the day
- 55 Steamed Rice 1
- 55 Tenderstem Broccoli

SAUCES

- Red Wine Jus 25 1
- 25 Pepper
- Mushroom

DESSERTS

- 150 / Chocolate Opera Gateaux
- 120 / Baklava with Nut Filling Served with vanilla ice cream
- 135 / Lemon Meringue Tart Served with seasonal berries and meringue crumble
- 145 / Almost-Flourless Chocolate Cake \circ Choc-chip biscuit crumble with cinnamon ice cream
- 160 / **Baked Cheesecake** Served with a chunky berry coulis
- 70 / Artisanal Ice Cream or Sorbet (9) (Two Scoops) Cinnamon / Vanilla / Chocolate / Ferro Rocher / Ginger Shortbread
- 150 / Trio of Maslow Desserts

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

© Chilli Nuts Pork Seafood Vegetarian V@NVegan





Follow us on social **?** @The Maslow @ (a) themaslowhotelsa

Find out what's ON at The Maslow



