

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

v Vegetarian option available

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> 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
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 PAPILLOTE <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 tendrill 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 FED 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

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

SAUCES

<i>Brandy and peppercorn</i>
<i>Mustard and wild mushroom</i>
<i>Port and chilli reduction</i>

45

WAGYU OXTAIL BRAVADO <i>Herbed polenta braised wild greens</i>	210
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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