



chefs warehouse

AT MAISON

TO START

Saldanha Bay Oysters

(4 Per Portion)

Passionfruit Dressing/ Pickled Jalapeno Chutney

140

Maison Pastrami & Pretzel

Beef Sirloin/ Horseradish Crème/ Pretzel Roll/ Pickled Carrot

140

Vietnamese Rice Roll (V)

Miso-Mayonnaise/ Kimchi/ Peanut Satay

95

Chef's Happies

"Ducklava" - Duck Liver Parfait, Honey & Cinnamon Phyllo Pastry

120pp

Sweet Potato Churros - Spiced Buttermilk Dressing

Parsnip Cornetto - Black Cardamom & Rosemary Mousse

Charcuterie Of The Day

TAPAS FOR 2

A Selection of Tapas to Share

850pp

DESSERT

Maison Estate Lemon Tart

Marscapone/ Lavender-Infused Franschhoek Wild Honey

95

Chocolate And Blackberry

70% Valrhona Dark Chocolate Torte/ Disaronno-Blackberry Compote/ Blackberry Sorbet

125

Strawberries & Cream Sundae (Suitable For 2 People Sharing)

Toasted Hay Ice-Cream/ Geranium Mousse/ Rooibos Fudge/ Meringue/ Marshmallow

160

12 Month-Aged Klein Rivier Gruberg

Roasted Guava Pickle/ Cinnamon Raisin Croute/ Spiced Sultana Chutney

140



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PESCATARIAN

In The Garden

Apple & Fennel Tarte Tatin/ Ricotta/ Walnut/ Fresh Apple & Fennel Salad
Spring & Asparagus Broad Beans/ Lemon/ Quail Egg/ Haddock Milk

By The Sea

Game Fish Ceviche/ Blood Orange Tigers Milk/ Cape Pickles

Trout & Kale Tempura Kale/ Khao Soi Dressing/ Coconut/ Bean Sprouts

On The Street

"Tamatie En Brood"/ Olive & Rosemary Bread/ Roasted Tomato/

Whipped Yoghurt & Feta

Socarrat/ West Coast Mussels/ Saffron

With Family

Pan-seared Line-Fish/ Kari Ikan/ Coal-Roasted Broccoli/ Sweet Corn & Baby Leeks

Spinach & Whey Risotto/ Buttermilk/ Smoked Stanford Cheese

* Despite our best efforts and care, this menu may contain traces of allergens such as, but not limited to – nuts, shellfish, soy, dairy, eggs, gluten and wheat