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AT *Sun* The Maslow

BISTRO

SAVOUR. SIP. UNWIND



SAVOUR

We bring together bold local flavour and refined global craft, celebrating the richness of seasonal ingredients, fire-led cooking, and beautifully balanced plates designed to be shared, savoured, and remembered. Inspired by the warmth of South African hospitality and the elegance of the world's great dining cities, every dish is created to feel both comforting and elevated.

C
CHILLI

D
DAIRY

N
NUTS

P
PORK

S
SHELL FISH

VE
VEGAN

V
VEGETARIAN

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THE OPENING ACT

Fresh ingredients and bold flavours designed
to start the meal with energy and balance.



STARTERS

Seasonal Vegetable Soup R105 (V)

Warm and hearty vegetable soup of the day served with toasted croûte.

Heirloom Tomato Tart R125 (V)

Confit heirloom tomatoes and balsamic reduction in golden puff pastry topped with whipped creme fraiche, herb oil, crispy basil, and balsamic pearls.

Steamed Mussel Bowl R135 (S)

Fresh mussels cooked in white wine and dill cream sauce, served with crunchy toasted baguette.

Crispy Calamari R140 (S)

Crispy deep-fried calamari, served on marinated pressed cucumber garnished with baby herbs and lemon aioli.

Prawn Arancini R145 (S)

Crispy risotto balls flavored with minced garlic, ginger and chili prawns. Dusted parmesan cheese and served with tangy lemon aioli.

Springbok Carpaccio R155

Sliced cured springbok loin, pickled apricot salsa, wild rocket salad and shaved parmesan drizzled with red wine reduction.

Chargrilled Ox Tongue R165

Served with smooth cauliflower puree, pickled red onion and mustard seed chimichurri.

FROM OUR GARDEN

Seasonal ingredients, vibrant textures, and
balanced flavours in a lighter, satisfying form.



SALADS

Chickpea Salad R155 (VE)

Spiced chickpeas, cucumber, roast bell pepper medley, shaved red onion, bulgar wheat and fresh baby spinach served with a tangy tahini dressing.

Caesar Salad R165

Crisp romaine lettuce, baked croutons, bacon bits and shaved parmesan tossed in a creamy Caesar dressing and topped with a chilled soft-poached egg.

Cobb Salad R165

Mixed leaves, fresh avocado, smoky bacon, sliced hard-boiled egg, fresh cherry tomatoes, and pickled red onion, drizzled in creamy Blue cheese dressing and garnished with baby herbs.

Shaved Fennel Panzanella R165 (V)

Shaved fennel, toasted croutons, heirloom tomato, marinated cucumber, red onion, bocconcini, ripped basil and baby spinach dressed in house-made white balsamic vinaigrette.

ADD+

Grilled Chicken R65

Prawns R90

100g Sirloin Steak R85

Fried Halloumi R65

FROM THE COALS

Brought to life over open flames, enhancing
their depth of flavour and character.



DRY AGED BEEF

Fillet R295 (300g)
Ribeye R285 (300g)
Sirloin R265 (300g)
T-Bone R295 (500g)

LAMB

Lamb cutlets R285 (400g)
BBQ basted lamb ribs R285 (400g)

PORK

Miso and sage pork loin chop R245 (300g)
BBQ basted pork ribs R295 (500g)

CHICKEN

Fire-roasted peri peri half chicken R195
Grilled lemon and herb chicken breasts R155

SIDES

Maslow fries R49
Potato pavé R55
Roasted garlic mash R49
Grilled sweet potato R49
Herb rice R49
Seasonal green vegetables R45
Maslow side salad R55
Charred broccolini R55
Corn ribs R55

SAUCES R39

Pepper
Mushroom
Bone marrow jus
Chimichurri
Garlic & parmesan cream
Peri Peri

SLOW CRAFTED COMFORT

Rich flavour, slow craft,
and refined simplicity come together in
bowls layered with depth - warm, indulgent,
and made to be savoured slowly.



PASTA AND RISOTTO

Penne Napoletana R165 (V)

Penne pasta in hearty basil-infused garlic and tomato sauce, drizzled with extra virgin olive oil and garnished with shaved parmesan.

Creamy Chicken Fettuccine Alfredo R165

Fettuccine pasta, tender pan-roasted chicken, hickory ham and sautéed wild mushrooms in rich cream sauce garnished with parmesan dust.

Classic Seafood Romesco R175 (S)

Tender linguine tossed with mussels, calamari and prawns cooked in a classic tomato and red pepper romesco and finished with fresh parsley, cracked pepper and pecorino romano.

Wild Mushroom Risotto R175 (V)

Traditional risotto with garlic and herb sautéed wild mushrooms. Garnished with crispy herbs and green herb oil.

Polenta Milanese R185 (V)

Soft and smooth polenta enriched with cream and parmesan cheese, topped with confit heirloom tomato, whipped crème fraiche and baby herbs.

THE CENTERPIECE

Bold and specially curated dishes
designed for two. Where flavour and finesse
come together to celebrate the experience
of dining together. From the heart of
our kitchen to you.



Roast Porkbelly R645

Slow-roasted Pork Belly served with sweet potato fondant, smooth cauliflower puree, grilled sweetcorn, braised cabbage and apple chutney topped with chicharron crumb.

Beef Tomahawk R650

Butter basted Beef Tomahawk, served with creamy wild mushroom risotto, sautéed green beans, crispy onions and bone marrow jus.

Grilled Miso Seabass R675 (S)

Tender pan-grilled seabass in our house-made miso and sage glaze, served with butter gnocchi, mange tout, green peas and a creamy salmon roe burre blanc.

Slow Cooked Lamb Shank R695

Slow cooked lamb shank served with cumin spiced butter beans, charred baby onion, smooth garlic mash and grilled tenderstem broccoli.

Please allow 35 minutes for these shared centerpieces.

LACUNA SIGNATURES

Our dishes celebrate exceptional ingredients, thoughtful craftsmanship and timeless flavour. Carefully curated by our chefs, each dish is prepared with precision, quality and the warmth of genuine hospitality.



LACUNA SIGNATURES

Cauliflower steak R175 (VE)

Grilled cauliflower steak, on smooth white bean puree, topped with seasonal pickled vegetables and drizzled with vibrant chimichurri.

Maslow Beef Lasagna R225

Overnight braised short rib ragout nestled between layers of pasta sheets and homemade bechamel cream. Topped with parmesan snow and crispy herbs.

Butter Chicken Curry R220

Tandoori style chicken thighs in a mild, creamy and rich spiced tomato and coriander gravy, served with steamed rice, traditional sambals, and butter naan.

Pan-Roasted Salmon R355 (S)

Pan-roasted Norwegian salmon brushed with a honey and soy glaze, served with green vegetable fried rice garnished with toasted sesame seeds and fresh spring onion.

Braised Oxtail R360

Slow cooked oxtail in a hearty red wine and tomato gravy. Served with a butternut and cream spinach galette and risotto style creamy samp.

THE SWEET FINALE

A harmonious balance of indulgent flavours and delicate textures, thoughtfully crafted to provide a beautifully balanced finale that leaves a lasting impression.



DESSERT

Chocolate Opera Cake R165

Layers of sponge soaked in syrup, filled with rich chocolate ganache and buttercream, finished with a smooth dark chocolate glaze.

Served with fresh berries.

Popcorn Crème Brûlée R165

Baked custard, infused with popcorn syrup, topped with burnt sugar and served with pistachio biscotti.

Sticky Toffee Pudding R165

Warm and moist sponge cake made with pureed dates, generously drizzled in a brown butter toffee sauce and topped with vanilla bean ice cream.

Flaky Croissant Bread & Butter Pudding R165

Buttery, house-baked croissants layered with a velvety vanilla bean custard. Baked until golden and served warm with a rich sweet cream and caramelised citrus segments.



SIP

Carefully curated to complement every dish and every occasion, our drinks collection brings together signature cocktails, celebrated wines, rare spirits and refined classics. Elegant, expressive and effortlessly inviting, each glass is an invitation to slow down, reconnect, and savour the distinctive hospitality of Lacuna.

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RAISE A GLASS

From refreshing classics to crafted signatures, our drinks are thoughtfully poured to complement every moment, every meal, and every occasion.



BEVERAGES

Soft Drinks

Coke	R40
Coke Zero	R38
Appletiser	R46
Red Grapetiser	R46
Sprite	R40
Fanta Orange	R40
Cream Soda	R40
Stoney Ginger Beer	R40
Sprite Zero	R38

Mixers

Red Bull	R65
Red Bull Sugar-Free	R65
Lemonade	R32
Tonic Water	R32
Soda Water	R32
Dry Lemon	R32
Pink Tonic	R32
Ginger Ale	R30

Fruit Juices

Orange Juice	R46
Apple Juice	R46
Cranberry Juice	R46
Mango Juice	R46

Spring Water 750ml

Still Water	R48
Sparkling Water	R48

Beers

Castle Lite	R48
Black Label	R48
Castle Lager	R48
Heineken	R50
Heineken Zero	R50
Corona	R70
Corona Cero	R70
Windhoek Lager	R52
Stella Artois	R55

Draught Beers

Castle Lite	R78
Windhoek	R78
Heineken	R78
Stella Artois	R78

Ciders & Coolers

Savanna Dry	R52
Savanna Zero	R52
Bernini Blush	R52
Brutal Fruit Lichi Seche	R82
Brutal Fruit Ruby Apple	R82
Brutal Fruit L'Orange Rossa	R82

WHISKIES & BOURBONS

Famous Grouse	R46
Southern Comfort	R40
Jack Daniels	R54
Gentleman Jack	R84
Makers Mark	R56
Bourbon	
Monkey Shoulder	R50
Ballantine's	R52
J&B Rare	R40
Bells 200ml	R40
Chivas Regal 12	R40
Jameson	R58
Jameson Select	R66
Reserve	
Jameson Triple Triple	R74
Johnny Walker Red	R40
Johnny Walker Black	R68
Glenfiddich 12	R78
Glenfiddich 15	R120
Glenfiddich 18	R170
The Glenlivet 12	R78
The Glenlivet 15	R114
The Glenlivet 18	R170
The Glenlivet Founders Res	R78
Oban 14	R145
Lagavulin 16	R154
Woodford Reserve	R72

BRANDY & COGNACS

Klipdrift Export	R38
Klipdrift Gold	R50
Martell VS	R68
Hennessy VS	R68
Remy Martin VSOP	R88
Hennessy VSOP	R96
Martell Blue Swift	R140
Martell XO	R275

GINS

Beefeater	R34
Gordons	R42
Tanqueray	R72
Tanqueray No.10	R40
Bombay Sapphire	R50
Inverroche Classic	R58
Inverroche Amber	R58
Inverroche Verdant	R58
Hendricks	R68
Malfy Originale	R54
Malfy Con Arancia	R54

VODKAS

Absolut	R46
Absolut Watermelon	R48
Grey Goose	R64
Cruz Vintage Black	R48
Belvedere	R64

TEQUILAS

Olmecca Blanco	R52
Olmecca Reposado	R52
Altos Reposado	R65
Altos Plata	R65
Don Julio Reposado	R115
Código Reposado	R112

CORDIALS & SYRUPS

Passion Fruit Cordial	R16
Kola Tonic	R16
Lime Cordial	R16

RUM & LIQUEURS

Malibu	R36
Jägermeister	R48
Amarula Cream	R48
Kahlua	R38
Aperol	R46
Butlers Triple Sec	R36
Captain Morgan	R42
Disaronno Amaretto	R44
Butlers Peppermint	R36
Frangelico	R38
Butlers Blue Curacao	R38
Cointreau	R54

COCKTAILS

The Classics

Aperol Spritz	R115
Negroni	R120
Old Fashioned	R120
Strawberry Daiquiri	R115
Margarita	R110
Mojito	R110
Pina Colada	R110
Lacuna Long Island	R140

Curated Cocktail Selection

Whiskey Sour	R135
The Clover Club	R125
Paloma	R135
Side Car	R135
Amber Muse	R140







UNWIND

Pause, linger and embrace the unhurried rhythm of Lacuna. Whether concluding a memorable meal or simply savouring the moment, every visit is an invitation to relax, reconnect and indulge in effortless sophistication.

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SCAN FOR THE FULL EXPERIENCE

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