



AT *Sun* The Maslow

IN ROOM DINING MENU

C
CHILLI

D
DAIRY

N
NUTS

P
PORK

S
SHELL FISH

VE
VEGAN

V
VEGETARIAN

IN ROOM BREAKFAST

6:30am – 10:30am



Seasonal Fruit Salad R75 (VE)

A selection of freshly cut seasonal fruit.

Granola Bowl R85 (V)

Fresh Greek yoghurt and crunchy homemade granola served with honey.

Bacon & Egg Filled Croissant R105

Soft scrambled egg and crispy bacon in a fluffy butter croissant.

Salmon Royale Filled Croissant R125

Smoked salmon ribbons, cucumber, baby spinach and herb cream cheese in a freshly baked butter croissant.

Tomato Egg & Cheese Croissant R95 (V)

Seasoned tomato and sliced mozzarella cheese in a fresh butter croissant.

Full English Breakfast R155

Your choice of eggs served with crispy bacon, grilled beef sausage, sauteed mushrooms, seared Roma tomato, golden brown potato hashbrown and toast.

Maslow Brunch Wrap R175

Creamy egg mayo salad, crunchy potato hash, spicy sausage, bacon, fresh herbs and tomato salsa. Tucked in a toasted tortilla wrap and served with green avocado dip.

IN ROOM SNACKS

Available All Day



Biltong R95

100g of sliced beef biltong.

Droëwors R95

100g of beef droëwors sticks.

Salami Sticks R95

100g of pork salami sticks.

Roasted Mixed Nuts R85 (VE)

100g of pan-roasted seasoned mixed nuts.

Maslow Snack Box R155

Fresh homemade popcorn
Jelly Teddies
Kit Kat Bar
Cheese and Onion Pretzels
Strawberry Sour Sticks

TRADITIONAL TOASTIES

Your choice of white, brown, rye, or health bread, toasted to a golden-brown and brushed with butter.

Served with fries and filled with:

Cheese Trio **R120**

Cheese and tomato **R120**

Ham & Cheese **R130**

Bacon & Cheese **R135**

Roast Chicken Mayo **R140**

Bacon, Egg & Cheese Trio **R155**

BAKED, ROLLED AND STACKED



SIGNATURE SANDWICHES

Chicken Caesar Sandwich R180

Romaine lettuce and shaved parmesan gently tossed in house-made Caesar dressing, topped with grilled Cajun spiced chicken breast and tucked into a toasted rustic baguette.

The Club Sandwich R195

A triple-decker of grilled chicken fillet, crispy bacon, fresh lettuce, juicy tomatoes, cheddar cheese and egg mayo salad on toasted home-style white bread.

Maslow Steak Sandwich R245

Grilled sirloin slices layered with caramelised onions, wild rocket, and melted cheddar and mustard aioli. Served on rustic artisan bread.

BURGERS

Panko Crusted Halloumi Burger R175

Golden brown panko crusted halloumi, sliced avocado, tangy tomato and onion relish and fresh lettuce. In a toasted sesame seed bun.

Grilled Chicken Burger R185

Tender grilled chicken thighs, burger sauce, crisp lettuce, tomato and red onion. In a toasted sesame seed bun.

Maslow Smash Burger R190

Smashed beef patties, cheddar cheese, caramelized onions, lettuce, tomato, red onion and burger sauce. In a toasted sesame seed bun.

GYRO

Crispy Mushroom Gyro R170

Mixed cabbage, creamy hummus, sliced avocado, pickled red onion, tahini dressing and crispy mushrooms in a warm, pita style flatbread.

Cajun Chicken Gyro R180

Grilled chicken thighs, hummus, red onion, tomato, tzatziki, shredded cabbage and baby herbs in a warm, pita style flatbread.

Steak Gyro R210

Grilled and sliced sirloin, hummus, red onion, tomato, tzatziki, feta crumb, shredded cabbage and baby herbs in a warm, pita style flatbread.

SUSHI COLLECTIONS

12:00 noon – 12:00 am



BEST OF THREE 12PCS R265

A selection of our signature favorites featuring three distinct sushi styles, expertly curated to offer variety, balance, and flavor in every bite.

California Rolls Norwegian Salmon 4pcs
Fashion Sandwich Spicy Prawn 4 pcs
Tuna Nigiri Tuna 4pcs

ALL BY MYSELF 10PCS R235

A perfectly portioned platter for one, featuring a selection of our chef's favorite sushi pieces for a complete and relaxing individual dining experience.

Salmon Roses 2pcs
Maki Spicy Tuna 3pcs
Deep Fried Dragon Roll Prawn 3 pcs
Nigiri Tofu 2pcs

IN ROOM LUNCH AND DINNER

12:00 noon – 12:00 am



SMALL PLATES

Buffalo Chicken Wings R120

8 coal-fired winglets dressed in spicy buffalo sauce and served with blue cheese dip.

Pan Fried Calamari R 135

Rolled calamari steak pan-fried in butter, lemon and herbs, served with charred lemon.

Broccoli Tempura R 105 (VE)

Fresh seasoned tenderstem broccoli in a light and crunchy tempura batter, served with sweet-and-sour ponzu sauce.

Crispy Pork Belly Bites R 140

Slow-cooked pork belly in crispy panko crumb, on dressed cabbage served with tomato and chilli jam.

SALADS

Caesar Salad R165

Crisp romaine lettuce, croutons, bacon bits and shaved parmesan tossed in 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.

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.

ADD+

Grilled Chicken R65

Prawns R90

100g Sirloin Steak R85

Fried Halloumi R65

MAIN PLATE

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 sauteed wild mushrooms in rich cream sauce garnished with parmesan dust.

Cauliflower Coconut Curry R175 (VE)

A Thai-inspired curry with charred cauliflower and roast chickpeas in a vibrant coconut gravy. Topped with fresh herbs and toasted seeds and served with steamed rice.

English Style Fish and Chips R195

Crispy battered fish, golden hand-cut fries, pea puree, and homemade Cape Malay inspired tartar sauce.

Butter Chicken Curry R190

Tandoori style chicken thighs in a mild, creamy and rich spiced tomato gravy, served with steamed rice and topped with fresh coriander.

Peri Peri Chicken R205

½ Peri Peri chicken served with crushed baby potatoes, creamy slaw and topped with fresh herbs.

Beef Short Rib Lasagna R225

Made with slow-cooked short rib ragout, smooth bechamel, pecorino romano and layers of soft pasta sheets.

Steak Egg & Chips R295

Grilled Sirloin, topped with a sunny side up egg and served with Maslow fries and a side of whiskey mushroom sauce.

Sticky BBQ Pork Ribs R355

Served with Maslow fries.



THE SWEET FINALE



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.

RAISE A GLASS

BEVERAGES Soft Drinks

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

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Orange Juice	R46
Apple Juice	R46
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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

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
Absolut Berry Vodkarita	R100
Absolut Cranberry Cosmo	R100

WHISKEY & 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



RAISE A GLASS



GIN

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

VODKA

Absolut	R46
Grey Goose	R64

TEQUILAS

Olmecca Blanco	R52
Olmecca Reposado	R52

CORDIALS & SYRUPS

Passion Fruit Cordial	R16
Kola Tonic	R16
Lime Cordial	R16

RUM & LIQUEURS

Malibu	R36
Jägermeister	R48
Amarula Cream	R48

WINES BY THE GLASS

White Wine

Sun International	R62
Chenin Blanc	
Laborie Sauvignon Blanc	R66
Warwick First Lady	R80
Chardonnay	
Niel Ellis Sauvignon Blanc	R90
De Wetshof Chardonnay	R114

Red Wine

Sun International	R62
Red Blend	
Kannonkop Rosé	R66
Guardian Peak Merlot	R80
Warwick Cab Sauvignon	R90

Reds and Rosés

Sun International Red Blends	R135
Kanonkop Rose	R125
Guardian Peak Merlot	R135
Warwick Cab Sauvignon	R135
R&R Classic	R140

WHISKEY & BOURBONS

Sun International Red Blends	R135
Kanonkop Rose	R125
Guardian Peak Merlot	R135
Warwick Cab Sauvignon	R135
R&R Classic	R140

SPARKLING WINES

Boschendal Brut	R220
Boschendal Brut Rosé	R240
Papillon Sparkling White	R250
Non-Alcoholic	
Papillon Sparkling Blush	R250
Non-Alcoholic	