

MAXIMILLIEN

NEW MENU 2019
A TOUCH OF NEW YORK

STARTERS

SALAD SELECTION

MAXIMILLIEN TABLE SALAD <i>Served with grilled artichokes, baked butternut, goats cheese, pumpkin seeds, sundried tomato and salad greens</i>	75
CHICKEN AND AVOCADO <i>With mixed lettuce, cucumber, and cherry tomatoes topped with feta cheese, napped with home-made mayo</i>	85/110
THE MAX GREEK SALAD <i>Traditional ingredients with a New York flare served on an open bagel</i>	75
SMOKED SALMON BOARD <i>With chopped lettuce, capers, diced red onion, cream cheese and a toasted bagel</i>	90
CEASARS SALAD <i>Maximillien new style Modern take on a classic Italian born dish</i>	85

SOUP SELECTION

MANHATTAN CLAM CHOWDER <i>Light tomato base and clams topped with fish broth</i>	105
CREAMY MUSHROOM SOUP <i>Served with garlic bread</i>	95
CHICKEN NOODLE SOUP <i>With wild mushrooms, peas, fresh chili</i>	75
SOUP OF THE DAY	85

HOT SELECTION

NEW YORK STYLE HOT DOG <i>vegetarian available Traditionally made with ground beef and pork mince lightly smoked served in a soft hot dog roll with mustard, garlic and nut meg</i>	95
SALT AND PEPPER CALAMARI <i>Served with potato rostitis and cultured cream</i>	105
SALMON & PRAWN FISH CAKES <i>Served on a soft-shell taco topped with smoked mayo and salsa</i>	220
SWEET AND SPICY CHICKEN WINGS <i>Crumbed and deep fried served hot / extra hot</i>	95

CHEF'S SIGNATURE DISHES

AUTHENTICALLY SPICED BUTTER CHICKEN <i>Served with hand-made flat bread, Indian pickles topped with coriander</i>	185
SOWETO'S CHICKEN BOWL <i>With soy and butter sauce served with egg noodles and stir fry veg</i>	165
BRAISED OXTAIL <i>Cooked in our famous signature sauce served with mashed potato or maize meal pap and braised cabbage</i>	265
AUTHENTIC PRAWN CURRY <i>Cooked in a spicy tomato sauce served with steamed basmati rice, selection of pickles and sauces and topped with fresh coriander</i>	205

VEGETARIAN

WHITE BEAN AND VEGETABLE BOWL <i>Topped with frizzled eggs</i>	135
EGG PLANT PARMESAN <i>Topped with white cheese and fresh basil</i>	105
BOMBAY BUTTERNUT <i>Chickpea and lentil curry cooked with our local masala served with fried rice</i>	95

MAINS

POULTRY <i>Whole roasted / Cajun fried baby chicken peri peri / or BBQ served on a savoury waffle with butter tossed chips and chopped salad</i>	205
MAXIMILLIEN FAMOUS PENNE POLO <i>Served with chicken, wild mushrooms in a creamy tomato sauce</i>	135

SEAFOOD <i>Choice of one side mac and cheese / pulled pork and beans / braised greens / cole slaw / sweet potato mash / truffle cheese fries / baby baked potato bowl with chives and cultured cream / skinny fries</i>	SQ
TIGER PRAWNS <i>12 flame grilled or brandy flambéed</i>	SQ
PAN FRIED NORWEGIAN SALMON <i>Served on chili garlic pasta</i>	SQ
LINE FISH OF THE DAY <i>Served with confit potatoes, seasonal vegetables and lemon beurr blanc</i>	170
SEAFOOD PLATTER <i>For one person 8 tiger prawns, 100g pan-fried calamari, 10 creamy mussel, 180g deep fried line fish, served with an array of sauces, chips / rice and salad</i>	SQ
WHOLE BAKED FISH <i>With apricot jam, and fresh herbs</i>	SQ

NEW YORK BBQ BAR
Choice of one: side mac and cheese / pulled pork and beans / collard greens / Cole slaw / sweet potato mash / truffle cheese fries / baby baked potato bowl with chives and cultured cream / skinny fries

<i>Choice of New York BBQ or old-fashioned sea salt and cracked black pepper</i>	
500G TOMAHAWK SERVED ON THE BONE	260
500G T- BONE STEAK	240
250/350G FILLET STEAK	205/260
200/350G NEW YORK STRIP LOIN	150/190
450G LAMB CHOPS MARINATED IN FRESH HERBS AND TRUFFLE OIL	320
SMOKED BARBEQUE RIBS <i>Served with blue cheese dipping sauce / chili option available (800g)</i>	260
TEXAS BBQ <i>Bbq brisket, smoked pork ribs, pulled pork, American sausage served with pickles, sliced onion and chunky white bread</i>	215
OSTRICH STEAK <i>220g served with butternut puree, wild berry demiglace and wild mushrooms</i>	220
MANHATTAN BURGER <i>With or without the bun topped with bacon, egg, melted white cheese and smoked jalapeno mayo</i>	140

DESSERT

NEW YORK CHEESE CAKE <i>Served with honey comb, chocolate soil and vanilla ice cream</i>	80
DOUGHNUT DECADENCE <i>A selection of doughnuts with assorted toppings</i>	80
CHOCOLATE SUNDAE <i>Vanilla ice cream, Nutella, Lindt balls, ground almonds, drizzled with caramel sauce and topped with a maraschino cherry</i>	120
COUPE MACEY'S <i>Max style banana split served with raspberry gel and caramel sauce</i>	75
HOT CHOCOLATE BROWNIES <i>Served with Nachtmusik caramel sauce and vanilla ice cream</i>	95

SIGNATURE DESSERTS

CHOCOLATE DOME <i>Chocolate fondant, home-made ice cream with caramel sauce</i>	145
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