

Maximilien

LEGACY CORNER, SANDTON

À la Carte Menu

Appetizers

75 | DEEP FRIED CALAMARI

Salt and pepper calamari, miso mayonnaise, mini bagel

95 | CAULIFLOWER STEAK (V) (N)

Roasted cauliflower, broccoli gremolata, pine nuts, parmesan crisps

125 | NEW YORK SPICY MEATBALLS

Lamb meatballs, chakalaka sauce, bean salad

105 | CHINA TOWN PORK STEAMED BUN

Pulled pork steamed buns, teriyaki dipping sauce

75 | SOUP OF THE DAY

Served with a selection of fresh breads

Handhelds

65 | NEW YORK STYLE STICKY CHICKEN WINGS

Smoked crispy chicken wings, monkey gland sauce
Crumbed option available

55 | SUMMER CORN (V)

Miso mayonnaise, smoked paprika, spring onion, cheese

120 | CHICKEN BURGER *

Lemon & herb or peri-peri chargrilled chicken breast, fior di latte mozzarella, harissa aioli, baby arugula, roasted heirloom tomatoes, brioche bun
OPTIONAL
- Soy patty

*Served with 7mm American fries or Maximilien slaw

135 | MAXIMILIEN BURGER *

Grassfed 200g beef patty, monkey gland sauce, fried egg, bacon, onion marmalade, whole grain mustard mayonnaise, white cheddar, brioche bun
OPTIONAL
- Soy patty

*Served with 7mm American fries or Maximilien slaw

175/295 | SOUTHERN BASTED PORK RIBS

500g/1kg pork ribs, choice of one side

Seven Seas Selection

With a choice of one side

155 | MAURITIAN SEABASS 200G

195 | NORWEGIAN SALMON 200G

175 | KINGKLIP 200G

265 | MOZAMBIKAN QUEEN PRAWNS (8 EACH)

165 | WEST COAST FRESH STEAMED MUSSELS 450G

SAUCES

Peri-peri, garlic and herb butter, tartare, lemon & caper butter

The Perfect Shares

275 | CRAB & SALMON CAKE

Sweet corn crème fraîche, carrot salad, lemon vinaigrette

195 | CHORIZO & MUSSEL POT

Brandy flambéed chorizo, steamed mussels, mini baguette

255 | CHARCUTERIE & CHEESE BOARD

Serrano, brasola, coppa hams, brie, white cheddar, goats cheese, pickled vegetables, tomato pesto, hummus, eggplant dip

Mains

145 | SHIMEJI MUSHROOM GNOCCHI (V)

Grilled corn, corn velouté

OPTIONAL

185 | Roasted chicken supreme

125 | PARMESAN AND PEA RISSOTTO (V)

Snap peas, basil & mint pesto

OPTIONAL

205 | Prawns

235 | BRAISED BEEF OXTAIL - SIGNATURE DISH

24 hour braised beef oxtail, herbed creamed potato, whole roasted baby vegetables, broccoli gremolata
Optional: Pap and morogo

SQ | FISH OF THE DAY

Please ask your waiter about the fish of the day special

185 | BUTTER CHICKEN CURRY - SIGNATURE DISH

Steamed basmati rice, sambals, poppadum & roti

Salads

85 | "CAPRESE"

Heirloom tomatoes, fior di latte mozzarella, tomato & basil jam, dehydrated black olives, balsamic gastrique

125 | "GRAVLAX"

Norwegian salmon, roasted beetroot, crispy onions, avocado lime puree, dill cheese mousse, Pinot Noir dressing

85 | "WALDORF" (N)

Apple jelly, onion waffle, grapes, pickled celery, caramelised walnuts

85 | "CAESAR"

Maple glazed bacon rasher, deep fried poached egg, crispy white bait, parmesan cheese custard, baby gem lettuce

OPTIONAL

95 | Grilled chicken supreme

145 | Sous - vide Norwegian salmon

Superior Grassfed Cuts

With a choice of one side

195 | T-BONE STEAK 500G

160/205 | BEEF TENDERLOIN 250G/400G

120/185 | BEEF STRIP LOIN 250G/500G

205 | BEEF TOMAHAWK 500G

285 | LAMB CUTLETS 450G

SAUCES

Brandy and peppercorn, chimichurri, mushroom, maitre d'hotel butter

Sides

7MM AMERICAN STYLE FRIES

STEAMED BASMATI RICE

ROASTED OR STEAMED BABY POTATOES

PAP

MAXIMILIEN COLESLAW

RATATOUILLE

WHOLE BABY VEGETABLES

MOROGO

35

Desserts

95 | BIG APPLE - SIGNATURE DISH (N)

Spiced apple compote, white chocolate mousse, almond & cinnamon sablé, candied walnut crumble

75 | HAZELNUT & MILK CHOCOLATE TORTE (N)

Chocolate rocks, caramel crumble, dehydrated chocolate mousse, raspberry coulis & coffee ice cream

65 | NY BAKED CHEESECAKE

Citrus crumble, mixed berry compote, vanilla bean chantilly cream, dried mint meringue

65 | MANGO & PEACH DELIGHT (N)

Entremet of yogurt mousse, mango crémeux, peach & coconut compote, coconut joconde, mascarpone crémeux, ginger crumble, pistachio candied nuts, peach gel

75 | MALVA & AMARULA PUDDING

Amarula crémeux, spicy vanilla ice-cream, crème anglaise

V - Vegetarian N - contains Nuts

Planning a special event? Enquire with our hostess for tailor-made menu and event options at Maximilien Restaurant, The Maximilien Deck and Maxim Lounge.