

PLEASE NOTE:

Thank you for dining at Maison On Florida. We value your patronage.
Kindly note the following terms and conditions for dining at
Maison On Florida

- Booking is essential.
 - All reservations are done through our online reservation system which will confirm bookings via sms or email.
 - A deposit is required for reservations of six (6) or more guests. This deposit will be deducted off your final bill.
 - Maison On Florida is a sit down menu and requires that a customer must order at least one meal off our restaurant menu.
 - There is no sharing of dishes except for tapas.
 - A 10% service charge will be levied on every bill. Please feel free to tip further for good service.
 - Please note all food is prepared to order and that the kitchen can be delayed from time to time, depending on both the size of the guest count and/or how busy the kitchen is. We thank you for you in advance for your understanding.
 - All Reservations will be valid for 30 minutes from time of reservations.
 - Maison On Florida reserves the right to give away your reservation should you arrive more than 30 minutes late.
 - Corkage will be levied at R120 for local wines and R500 for an imported bottle of wine, including Champagne.
 - Corkage is limited to one bottle.
 - Please note that we are not responsible for any cross contaminations. Kindly ask your waiter for any allergens.
 - Kindly note we are a Non- Halal venue.
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MAISON

FLORIDA RD

STARTERS

FRESH OYSTERS

Ocean fresh oysters (6)
R195

MUSSELS

Mussels, spicy tomato
R110

CHICKEN LIVERS

Chicken livers, walnuts, chilli flakes
R95

SHRIMP CUP

Cajun shrimp, guacamole, phyllo pastry
R90

BEEF RELISH

Beef fillet strips, rich tomato relish
R165

HERB CRUSTED ROULADE

Chicken & bacon croquette
R135

SALADS

COD & BULGAR WHEAT

Pan fried cod, cherry tomato, red
onion, chick peas
R165

ROAST CHICKEN SALAD

Mixed greens, cucumber, cherry
tomato, avocado & corn
R145

ORIENTAL BEEF SALAD

Sweet chilli beef strips, crushed
peanuts, asian noodles and greens
R165

SPRING ROLL BOWL

Prawns, asian noodles, peppers,
avocado and asian slaw
R195

LAMB & COUS COUS SALAD

Garlic roasted lamb, peppers, feta
R225

TAPAS

Selection of Mediterranean inspired sharing plates

LAMB SKEWERS
R210

BEEF FILLET SKEWERS
R190

CHICKEN SKEWERS
R95

CHILLI CHICKEN WINGS
R90

BBQ RIBLETS
R155

MAISON BURGERS
R190

KINGKLIP
R135

GRILLED LAMB CHOPS
R255

TEMPURA PRAWNS
R210

GRILLED PRAWNS
R210

FILLET STRIPS
R155

TZATZIKI
R60

ROASTED RED PEPPER SAUCE
R60

GARLIC FLAT BREAD
R45

MARINATED OLIVES
R65

ROASTED ROSA TOMATOES
R50

MAISON

FLORIDA RD

MAINS

COD WITH CHIVE MASH

Garlic butter cod on chive mash
R290

TERIYAKI SALMON

Salmon, mushroom, peppers and asian noodles
R325

LOBSTER RAVIOLI

Lobster, cheese, spring onion
R295

ROAST CHICKEN & COUSCOUS

Roast Chicken Thighs, jeweled couscous
R225

LAMB CURRY

Lamb, tomato puree, coriander with rice
R295

CHICKEN & PRAWN CURRY

Coconut milk, tomato sauce, rice
R295

BEEF OSSOBUCO

Braised saucy beef shank, garlic mash
R310

GRILLS

HERB CRUSTED LAMB CHOPS

Grilled chops, green herbs, jus, chive mash
R290

ANGUS RIBEYE

Grilled 400g aged Angus
R390

BEEF FILLET

300g flame grilled, pommes puree, fondant potato & jus
R290

SIRLOIN ON THE BONE

500g flame roasted, roast potatoes, beetroot puree
R340

GRILLED PRAWNS

Peri-peri grilled prawns, coconut rice
R310

CATCH OF THE DAY

Whole fish, vegetables, chips
SQ

ADD SIDES R50

STEAMED VEG | CHIPS

GARLIC MASH | CHIVE MASH

PIZZA

CHICKEN DELIGHT

Roast chicken, peppers, avocado, pepper dews
R185

CON CARNE

Short rib, goude cream sauce, red onions, peppers
R195

SEA FOOD

Kingklip, mussels, calamari, peppers, spring onion
R225

MARGHERITA

Tomato, basil & mozzarella
R160

MEXICANA

Peri-peri chicken, Jalapeños, mushrooms, guacamole
R195

PEPERONI

Pepperoni, Mozzarella, fresh basil
R195

PASTA

SEA FOOD PASTA

Prawns, calamari, mussels, kingklip & white wine cream
R285

BEEF AGLIO E AIOLI

Beef strips, garlic, olive oil, chilli flakes
R180

BEEF BOLOGNESE

Ground beef, tomato sauce
R140

MAISON SIGNATURE PASTA

Chorizo, prawns, creamy sauce
R210

CREAMY GARLIC CHICKEN

Roast chicken, garlic, bacon & peppers
R169

SPINACH & PESTO

Spinach, Pesto & dried tomato
R120

DESSERT

PANNA COTTA

Coconut or lemon

R115

CRÈME BRÛLÉE

Homemade pistachio ice cream

R120

MALVA PUDDING

R120

POMEGRANATE CHOCOLATE DREAM

R120

BLUEBERRY BLISS

R125

CAKE OF THE DAY

SQ
