

  
DELAIRE GRAFF  
RESTAURANT

*Menu selection is subject to change*

## APPETIZERS

PEA, ARTICHOKE & ASPARAGUS quesa crema, tomato, pea puree	185	CAPE TUNA SASHIMI romanesco, fine beans, pickled radish, amasi, dill	225
CARPACCIO OF SPRINGBOK orange gel, orange salad, caramel, butternut	225	TARTAR OF GRASS FED BEEF beetroot, parmesan mousse, fennel, shimiji	205
SOUP OF THE DAY	165	SALDANHA BAY OYSTERS	49

## SALADS

MASON GARDEN SALAD selection of fresh produce from Mason farms	165	ENDIVE & BLUE CHEESE candied walnuts, pear, pancetta, red onion	190
PRAWN & AVOCADO basil mayo, tomatoes, apple, tabasco	205		



## MAINS

KAROO LAMB loin, neck, sultana, lentil, cumin labneh	395	MOOI RIVER BEEF sunchoke, carrot, star anise, biltong mash	385
QUINOA & TOMATO white tomato, asparagus, burnt leeks, fondue	255	MARKET FISH prawn, bisque, tomato, saffron, fennel, asparagus	385
CAPE SEAFOOD RISOTTO mussels, fish, calamari, fennel, squid ink, lemon	405	PORK & SCRAPPLE pancetta, maple, butternut, crackling, apple	385

## SIDES

side garden salad	90	risotto bianco	85
truffle & parmesan chips, aioli	115	roast baby carrots, cumin and miso butter	95
mozzarella, tomato, basil & olives	90	green beans with garlic & chive butter	80

## DESSERTS

CHOCOLATE FONDANT & ORANGE roasted carrot gelato, crème fraiche, hazel nut chocolate crumb, fresh orange	170	GREEK RICE PUDDING & PINEAPPLE pineapple & cardamom gelato, roast pineapple yogurt, pineapple consommé	165
VANILLA CRÈME BRÛLÉE manjari mousse, pretzel and fudge crumb, banana gelato & gel	165	ARTISANAL LOCAL CHEESE spiced nuts, preserved figs, melba, fruit chutney sago crisp, honeycomb	225
SEMOLINA & LEMON CAKE salted caramel, almond crumble, sweetcorn gelato butterscotch popcorn	160		

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

