



DELAIRE GRAFF  
RESTAURANT

**APPETIZERS**

ROASTED CAULIFLOWER lemon gel, candied lemon, pink peppercorns	185	SEABASS CEVICHE tender stem broccoli, malt cream, yuzu, nasturtium	225
SMOKED VENISON red miso cream, fried kale, pickled pears, port	225	BRAISED BEEF TERRINE pickled onion, tomato chutney, truffle dressing toasted brioche	205
SOUP OF THE DAY	165		

**MAINS**

LAMB RACK artichokes, peas, roasted aubergine, caraway jus	395	BEEF FILLET sweetbreads, variations of carrot, buckwheat, herb oil	395
SPELT PILAF mebos, corn, black garlic emulsion, beetroot, kale	255	FISH OF THE DAY vadouvan jus, fennel chutney, shaved fennel, bok choi	395
BOURRIDE RISOTTO prawns, mussels, bisque, lemon aioli	405	CONFIT DUCK LEG mushroom puree, roasted baby marrow, grilled coz, Spaetzle, sherry jus	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



RELAIS &  
CHATEAUX

## DESSERTS

PEANUT BUTTER BLONDIE 170  
azelia cremeux, burnt butter crumble,  
roasted banana gelato

SALTED CARAMEL CRÈME BRULEE 165  
limoncello stone fruit, bitter orange custard  
blood orange gelato

MACARON ICE CREAM SANDWICH 160  
black sesame, hazelnut cremeux, pretzel crumb,  
grape fruit gel

PANNA COTTA 165  
white chocolate & vanilla panna cotta, lime meringue  
pistachio gelato

ARTISANAL LOCAL CHEESE 225  
spiced nuts, preserved figs, melba, fruit chutney  
homemade whole wheat crackers, honeycomb

## NIGHTCAP

DIGESTIF TRAY 145  
espresso. delaire grappa, tiramisu bite

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

