



DELAIRE GRAFF

RESTAURANT

APPETIZERS

GRAVLAX & TROPICAL FRUIT pineapple, mango, citrus, cucumber, sesame	350	WILD GARLIC CAPPELLETTI ricotta, spekboom, oak smoked stanford, almond, horseradish dressing	270
BONSMARA BEEF TARTAR cauliflower, onion, capers, ponzu crisp	300	TIGER PRAWN summer cucumber, cream cheese, onion, pea velouté	330

MAINS

VENISON LOIN radicchio, arat root, dates, pine nut, marsala jus	535	WOOD FIRED BONSMARA BEEF asparagus, wild mushroom, shimeji, black pepper, bordelaise sauce	535
WILD MUSHROOM GNOCCHI tenderstem broccoli, shitake, parmesan veloute	510	FISH OF THE DAY sweetcorn, basil, fennel, tomato, chive fumet	520
KAROO LAMB summer squash, eggplant, green beans, kaiings, shiraz jus	605	SEAFOOD & SQUID INK LINGUINE langoustine, prawns, squid, red peppers, daikon, bisque	635



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SIDES

Cape Malay lentil salad, red onion, cashew nuts	95	Greenhouse garden salad, mixed seeds, feta, olives, raspberry dressing	90
Cauliflower & broccoli gratin	90	Truffle & karoo crumble chips, aioli	125

DESSERTS

CRÈME FRAÎCHE TART	255	HAZELNUT MOCHA	260
burnt naartjie puree, caramel, almond, rhubarb sorbet		dark chocolate cremeux, meringue & espresso ice cream	
VANILLA MADAGASCAN NAMELAKA	260	ARTISANAL LOCAL CHEESE	305
strawberry, pineapple, passion fruit, amasi sherbet, szechuan pepper		spiced nuts, chutney, melba	

*A discretionary R25 donation has been added to your bill in aid of the FACET Foundation.
Please speak to your waiter for more information, or to forgo.*