



WILLIAM KENTRIDGE

UNTITLED (HEAD), 1992

D E L L A I R E  
G R A F F  
R E S T A U R A N T

## APPETISERS

<b>CONFIT TOMATO TERRINE</b>	<b>R 325</b>
goat's cheese, spinach, olive, basil, white balsamic vinegar	
<b>ROLLED KAROO LAMB BELLY</b>	<b>R 395</b>
radicchio, grape, almond, basil pesto, pomegranate jus	
<b>WAGYU TONGUE &amp; RHUBARB</b>	<b>R 325</b>
slaphakskeentjies, samphire, pistachio, horseradish, amasi	
<b>PRAWN &amp; HERENBONE</b>	<b>R 385</b>
fine bean, green olive, red onion, parmesan and lemon dressing	

## MAINS

<b>ASPARAGUS RISOTTO</b>	<b>R 575</b>
acquerello rice, kale, garlic, sago, 24 month parmesan	
<b>FISH OF THE DAY</b>	<b>R 595</b>
tomato, celery, orange, bouillabaisse sauce	
<b>KAROO LAMB LOIN &amp; SHOULDER</b>	<b>R 655</b>
summer squash, marrow flower, kaiing, salsa verde, port jus	
<b>CORIANDER VENISON LOIN</b>	<b>R 600</b>
parsley root, radish, mint, prune, sherry jus	
<b>GRASS-FED BEEF FILLET</b>	<b>R 695</b>
cabbage, olive, anchovy, pumpkin seed, peperonata sauce	
<b>EAST COAST CRAYFISH</b>	<b>R 795</b>
sweetcorn, leek, jalapeño, salty finger, sorghum, bisque	

## SIDES

<b>GREENHOUSE GARDEN SALAD</b> mixed seeds, feta, olive, raspberry dressing	<b>R 110</b>
<b>CAPE MALAY LENTIL SALAD</b> red onion, cashew nut	<b>R 115</b>
<b>TRUFFLE &amp; KAROO CRUMBLE CHIPS</b> aioli	<b>R 135</b>
<b>POMME PURÉE</b> garlic, onion, chive	<b>R 115</b>

## DESSERTS

<b>ARTISANAL LOCAL CHEESE</b> spiced nuts, preserve, cracker	<b>R 320</b>
<b>CHOCOLATE ROYAL</b> cherry, cashew nut, white chocolate ice cream	<b>R 310</b>
<b>PECAN TARTE AU VIN</b> pecan nut, botmaskop, coastal cuvée, fig, sorbet	<b>R 310</b>
<b>RICOTTA CHEESECAKE</b> lemon curd, sponge, praline, pistachio gelato	<b>R 305</b>

*A discretionary R25 donation will be added to your bill in support of the FACEIT Foundation.*

*Please note that a 12.5% gratuity will be added to all final bills.*



## Finer-Dining at Delaire Graff Restaurant

Finer-dining is a place where art and comfort converge, a destination where they sit together, in harmony at the same table. This philosophy is defined by the very finest ingredients, nurtured and grown sustainably and then prepared and presented with deep reverence and respect. As part of this, Head Chef Clinton Jacobs and his team have strengthened relationships with local farms and suppliers that utilise biodynamic practices, bringing an elevated sense of freshness, creativity and authenticity to each plate.

## SUPPLIERS

Genesis Farm  
Lowerland  
Meuse Farm