



WILLIAM KENTRIDGE

UNTITLED (HEAD), 1992

DE LAIRE
GRAFF
RESTAURANT

APPETISERS

CONFIT TOMATO TERRINE

R 325

goat's cheese, spinach, olive, basil, white balsamic vinegar

ROLLED KAROO LAMB BELLY

R 395

radicchio, grape, almond, basil pesto, pomegranate jus

WAGYU TONGUE & RHUBARB

R 325

slaphakskeentjies, samphire, pistachio, horseradish, amasi

PRAWN & HERENBONE

R 385

fine bean, green olive, red onion, parmesan and lemon dressing

MAINS

ASPARAGUS RISOTTO

R 575

acquerello rice, kale, garlic, sago, 24 month parmesan

FISH OF THE DAY

R 595

tomato, celery, orange, bouillabaisse sauce

KAROO LAMB LOIN & SHOULDER

R 655

summer squash, marrow flower, kaiing, salsa verde, port jus

CORIANDER VENISON LOIN

R 600

parsley root, radish, mint, prune, sherry jus

GRASS-FED BEEF FILLET

R 695

cabbage, olive, anchovy, pumpkin seed, peperonata sauce

EAST COAST CRAYFISH

R 795

sweetcorn, leek, jalapeño, salty finger, sorghum, bisque

SIDES

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

DESSERTS

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

*A discretionary R25 donation will be added to your bill in support of the
FACET 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