

## MISHECK MASAMVU

ENTANGLED, 2023



## APPETISERS

SPRINGBOK CARPACCIO	R	375
kei apple, potato, sorghum, nasturtium pesto		
ROLLED KAROO LAMB BELLY	R	375
zucchini, goat's cheese, almond, fermented lemon, umsobo jus		
CARRYNO DELL CARREST FERRE		200
SPRING PEA CAPPELLETTI ricotta, spekboom, gruyère, white balsamic, horseradish	R	300
ricotta, spekboom, gruyere, winte baisanne, norserauisn		
MALAY PICKLED MUSSELS	R	340
eggplant, samphire, sesame seed, ginger & white balsamic dressing		
MAINS		
ASPARAGUS RISOTTO	R	550
acquerello rice, kale, garlic, sago, 24 month parmesan		
FISH OF THE DAY	R	560
broad bean, fennel, radish, basil, spring nage		
WADOO LAMB CHOULDED	D	5.00
KAROO LAMB SHOULDER parsnip, salsa verde, sultana escabeche, kaiing, denningvleis sauce	R	580
parising, saisa verae, sarana escapeene, kanng, denningviets sadee		
CORIANDER VENISON LOIN	R	580
chestnut, king oyster mushroom, shiitake, pear, pernod jus		
GRASS-FED BEEF FILLET	R	650
cardoon, mushroom, maltabella, bordelaise sauce		
EAST COAST CRAYFISH sweetcorn, leek, jalapeño, salty finger, sorghum, bisque	R	750
sweetcorn, ieek, jarapeno, saity iniger, sorgium, bisque		

## SIDES

GREENHOUSE GARDEN SALAD mixed seeds, feta, olive, raspberry dressing	R	100
CAPE MALAY LENTIL SALAD red onion, cashew nut	R	105
TRUFFLE & KAROO CRUMBLE CHIPS aioli	R	125
DESSERTS		
ARTISANAL LOCAL CHEESE spiced nuts, preserve, melba	R	330
CHOCOLATE & COFFEE opera cake, aero, coffee flambé, amasi ice cream	R	295
ROOIBOS MILKTART white chocolate ganache, cinnamon, granola, candied citrus	R	295
BANANA HAZELNUT CAKE fynbos honey, praline, caramel, miso ice cream	R	280

## 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.

**SUPPIERS** 

Genesis Farm Lowerland Meuse Farm

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.