



WILLIAM KENTRIDGE

UNTITLED (HEAD), 1992

DE LAIRE
GRAFF
RESTAURANT

APPETISERS

SPRINGBOK CARPACCIO

R 395

kei apple, potato, sorghum, nasturtium pesto

ROLLED KAROO LAMB BELLY

R 395

zucchini, goat's cheese, almond, fermented lemon, umsobo jus

SPRING PEA CAPPELLETTI

R 325

ricotta, spekboom, gruyère, white balsamic, horseradish

MALAY PICKLED MUSSELS

R 365

eggplant, samphire, sesame seed, ginger & white balsamic dressing

MAINS

ASPARAGUS RISOTTO

R 575

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

FISH OF THE DAY

R 595

fennel, radish, basil, spring nage

KAROO LAMB SHOULDER

R 625

parsnip, salsa verde, sultana escabeche, kaiing, denningvleis sauce

CORIANDER VENISON LOIN

R 600

chestnut, king oyster mushroom, shiitake, pear, pernod jus

GRASS-FED BEEF FILLET

R 695

artichoke, mushroom, maltabella, bordelaise 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

DESSERTS

ARTISANAL LOCAL CHEESE spiced nuts, preserve, cracker	R 320
CHOCOLATE & COFFEE opera cake, aero, coffee flambé, amasi ice cream	R 310
ROOIBOS MILKTART fynbos honey, white chocolate, cinnamon, candied citrus, granola	R 310
BANANA & HAZELNUT frangipane, praline, caramel, miso ice cream	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