



MISHECK MASAMVU

ENTANGLED, 2023

DELAIRE  
GRAFF  
RESTAURANT

## APPETISERS

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

## SALADS

<b>SEARED TUNA SALAD</b> beetroot, watercress, hazelnut, anchovy and garlic dressing	R 395
<b>MALAY PICKLED MUSSEL SALAD</b> heirloom cucumber, honeydew melon, peanut, mint, fermented lemon dressing	R 365
<b>APRICOT &amp; MUSHROOM</b> king oyster, shiitake, gorgonzola, walnut, orange dressing	R 340
<b>CARROT &amp; APPLE</b> cucumber, celery, smoked stanford, pine nut, ginger dressing	R 325

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

## 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

### 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.

*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.*

