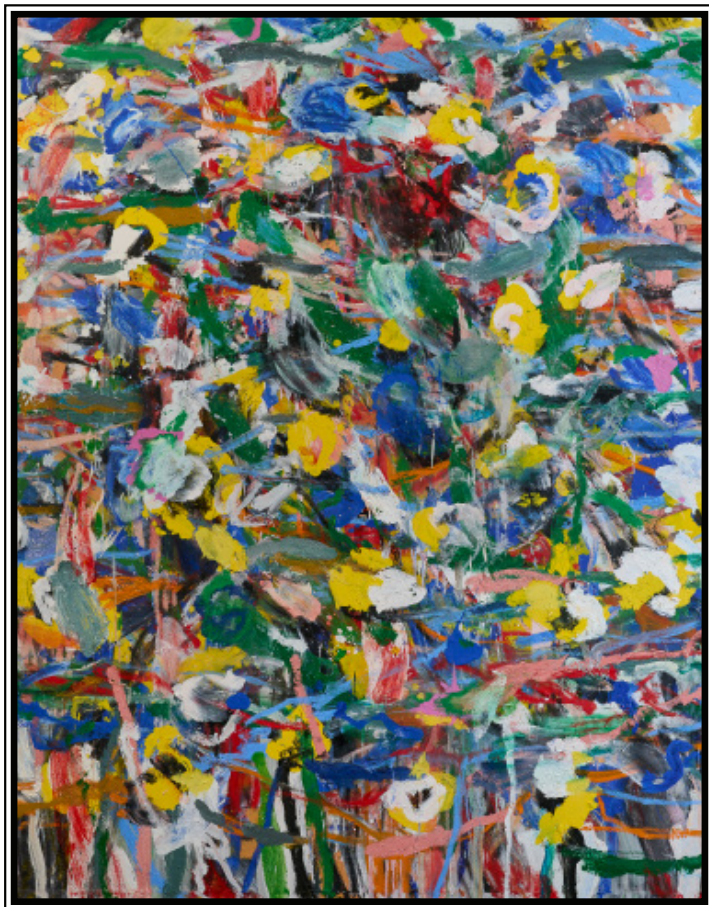




MISHECK MASAMVU

ENTANGLED, 2023

DELAIRE
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		

SALADS

SEARED TUNA SALAD	R	395
beetroot, watercress, hazelnut, anchovy and garlic dressing		
TUSCAN PRAWN SALAD	R	385
herenbone, fine bean, green olive, red onion, parmesan and lemon dressing		
HEIRLOOM TOMATO PANZANELLA	R	340
red pepper, caper, onion, bocconcini, parmesan crouton		
CARROT & APPLE	R	325
cucumber, celery, smoked stanford, pine nut, ginger dressing		

MAINS

ASPARAGUS RISOTTO acquerello rice, kale, garlic, sago, 24 month parmesan	R 575
FISH OF THE DAY fennel, radish, basil, spring nage	R 595
KAROO LAMB SHOULDER parsnip, salsa verde, sultana escabeche, kaiing, denningvleis sauce	R 625
CORIANDER VENISON LOIN chestnut, king oyster mushroom, shiitake, pear, pernod jus	R 600
GRASS-FED BEEF FILLET artichoke, mushroom, maltabella, bordelaise sauce	R 695
EAST COAST CRAYFISH sweetcorn, leek, jalapeño, salty finger, sorghum, bisque	R 795

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

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.

