



MISHECK MASAMVU

ENTANGLED, 2023

D E L L A I R E
G R A F F
R E S T A U R A N T

APPETISERS

SPRINGBOK CARPACCIO kei apple, potato, sorghum, nasturtium pesto	R 395
ROLLED KAROO LAMB BELLY radicchio, grape, almond, basil pesto, pomegranate jus	R 395
SPRING PEA CAPPELLETTI ricotta, spekboom, gruyère, white balsamic, horseradish	R 325
PRAWN & HERENBONE fine bean, green olive, red onion, parmesan and lemon dressing	R 385

SALADS

SEARED TUNA SALAD beetroot, watercress, hazelnut, anchovy and garlic dressing	R 395
MALAY PICKLED MUSSEL SALAD heirloom cucumber, honeydew melon, peanut, mint, fermented lemon dressing	R 365
HEIRLOOM TOMATO PANZANELLA red pepper, caper, onion, bocconcini, parmesan crouton	R 340
CARROT & APPLE 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
fennel, radish, basil, spring nage		
KAROO LAMB LOIN & SHOULDER	R	655
summer squash, marrow flower, kaiing, salsa verde, port jus		
CORIANDER VENISON LOIN	R	600
chestnut, king oyster mushroom, shiitake, pear, pernod 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		

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
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.

