

DE LAIRE GRAFF
RESTAURANT

SIGNATURE CHEF'S MENU

PLANT BASED

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R1 850 per person | R1 315 wine pairing

Asparagus

vegan truffle sauce, kale, truffle

De laire Graff Coastal Cuveé 2024

Compressed Watermelon

apple, berries, cashew nuts, mint

De laire Graff Cab Franc Rosé 2024

Heirloom Kale & Tahini

Herenbone, pine nut, red onion, garlic, white balsamic & sesame dressing

De laire Graff Sunrise NV

Roasted Butternut Orzo

tomatoes, vegan cheese, carrots, rice paper crisp

De laire Graff Banhoek Chardonnay 2023

Josper Fired Beetroot

heirloom carrots, spinach, dukkah, vegan demi-glaze

De laire Graff Botmaskop 2021

Sorbet

Olive Oil Panna Cotta

noble late harvest, almond, fruits from the valley

De laire Graff Cape Vintage 2022

12,5 % gratuity will be automatically added to each bill

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN SUPPORT OF THE FACET FOUNDATION.
PLEASE SPEAK TO YOUR WAITER FOR MORE INFORMATION, OR IF YOU WISH TO FORGO