

DE LAIRE GRAFF
RESTAURANT

APPETIZERS

SPRINGBOK CARPACCIO 375
kei apple, potato, sorghum, nasturtium pesto

ROLLED KAROO LAMB BELLY 375
cucumber, yoghurt, celery, dill, umisobo & mint jus

WILD GARLIC CAPPELLETTI 300
ricotta, spekboom, oak smoked stanford, almond,
horseradish dressing

SCALLOP & SMOKED SNOEK 390
rilletes, red pepper, saffron, spinach, olive, chilli, leek

MAINS

TOMATO WATER RISOTTO 550
acquerello rice, heirloom tomatoes, basil, garlic,
parmesan

KAROO LAMB RUMP 650
radicchio, daikon, sultana escabeche, kaiings, tamarind
sauce

CORIANDER VENISON LOIN 580
cauliflower, tenderstem broccoli, leek, anchovy garlic
vinaigrette, pernod jus

WOOD FIRED GRASSFED BEEF 580
beetroot, celery, onion, capers, anchovy, star anise jus

FISH OF THE DAY 560
peas, kohlrabi, sweet potato, salsa verde, horseradish
velouté, chicken jus

EAST COAST CRAYFISH 750
sweetcorn, leeks, jalapeño, salty fingers, sorghum, bisque

*A discretionary R25 donation has been added to your bill in aid of the FACET Foundation.
Please speak to your waiter for more information, or to forgo.*

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SIDES

Cape Malay lentil salad, red onion, cashew nuts	105	Greenhouse garden salad, mixed seeds, feta, olives, raspberry dressing	100
Cauliflower & broccoli gratin	95	Truffle & karoo crumble chips, aioli	125

DESSERTS

COCONUT & LIME MOJITO	275	NOUGAT GLACÉ	295
white chocolate mousse, sponge cake, meringue, malibu jelly, mint, coconut sorbet		goji berry & pistachio, ginger, rosemary shortbread, strawberry sorbet	
PEACH CREMEUX	280	ARTISANAL LOCAL CHEESE	330
sweet pastry, buchu sponge, peach sorbet		spiced nuts, fig jam, melba	

12, 5 % gratuity will be automatically added to your total bill