

  
DELAIRE GRAFF  
RESTAURANT

**APPETIZERS**

PEA, ARTICHOKE & ASPARAGUS 185  
quesa crema, tomato, pea puree

CARPACCIO OF SPRINGBOK 225  
cumin, biltong, peppadew, port onions, butternut

SOUP OF THE DAY 165

CAPE TUNA SASHIMI 225  
springroll, ponzu, pickled ginger, avocado, corn, miso

TARTAR OF GRASS FED BEEF 205  
horseradish cream, variations of beetroot, ash

SALDANHA BAY OYSTERS 49



## MAINS

KAROO LAMB	395	MOOI RIVER BEEF	395
loin, neck, sultana, lentil, cumin labneh		potato & beef terrine, charcoal bearnaise, asparagus, onion fondant, sherry gel	
QUINOA & TOMATO	255	MARKET FISH	385
white tomato, asparagus, burnt leeks, fondue		prawn, bisque, tomato, saffron, fennel, asparagus	
CAPE SEAFOOD RISOTTO	405	PORK & SCRAPPLE	385
mussels, fish, calamari, fennel, squid ink, lemon		pancetta, maple, butternut, crackling, apple	

## SIDES

side garden salad	90	risotto bianco	85
truffle & parmesan chips, aioli	115	roast baby carrots, cumin and miso butter	95
mozzarella, tomato, basil & olives	90	green beans with garlic & chive butter	80

## DESSERTS

PISTACHIO & COFFEE	170	PINEAPPLE & COCONUT	165
pear & lime, croquant biscuits, caramelia pistachio curd		pineapple parfait, malibu jelly, pina colada espuma coconut & white chocolate shard, roast pineapple	
LEMON MERINGUE & MANGO	165	ARTISANAL LOCAL CHEESE	225
mango sorbet, mango & yuzu jelly, matcha meringue creme fraiche mousse, puffed rice & cashew crumb		spiced nuts, preserved figs, melba, fruit chutney homemade whole wheat crackers, honeycomb	
BLACKBERRY PARFAIT	160		
tonka bean cremeux, roasted white chocolate dehydrated mousse, fresh berries			

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

