



DELAIRE GRAFF
RESTAURANT

APPETIZERS

WEST COAST MUSSEL	255	WILD MUSHROOM TORTELLINI	230
coconut, ginger, chilli, coriander		oak smoked stanford, shimeji	
BELNORI CHEVIN	230	BUTTER ROASTED PINK PRAWNS	280
garden beet, red cabbage chutney, walnut		granadilla, apple, basil oil, lemon & thyme powder, sago crisp	
WINTER CAPRESE	280	BONSMARA BEEF CARPACCIO	225
ciao ciao mozzarella croquette, napolitana, olive, basil		cauliflower, rocket, pine nuts, onion	
NAMIBIAN RED CRAB TORTELLINI	255		
bisque, citrus			

MAINS

FREE RANGE DUCK DUO	485	WOOD FIRED BONSMARA BEEF	465
red cabbage & apple, heirloom beetroot, sweet potato, nightshade jus		potato gratin, wild mushroom, leek, beef jus	
CHIVE GNOCCHI	355	FISH OF THE DAY	455
cauliflower, zucchini, macadamia, truffle, wild mushroom		tomato chutney, mussels, split pea, kale, cashew & coconut velouté	
THREE SONS LAMB DUO	495	SMOKED STANFORD TORTELLINI	355
celeriac, leek, onion, tomato & garlic jus		brown butter, sage, garden legumes	
FREE RANGE PORK BELLY	465	SEAFOOD RISOTTO	495
parisian carrot, fennel, pork croquette, ginger jus		langoustine, pink prawn, squid, crab, mussel, pea, charred lemon	



RELAIS &
CHATEAUX



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SIDES

Garden broccoli, brown butter, almond	95	Greenhouse garden salad	90
Baked cauliflower gratin	90	Truffle & karoo crumble chips, aioli	125

DESSERTS

WHITE CHOCOLATE CHEESE CAKE pineapple, pawpaw, coconut, lemongrass	205	QUINCE AND LIQUORICE NAMELAKA blackcurrant, walnuts, oats	215
COCOA DARK CHOCOLATE CRÉMEUX macadamia, coffee, caramel, dulcify milk	205	ARTISANAL LOCAL CHEESE spiced nuts, chutney, melba	265





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*A discretionary R20 donation has been added to your bill in aid of the FACET Foundation.
Please speak to your waiter for more information, or to forgo.*

