



DELAIRE GRAFF
RESTAURANT

APPETIZERS

BUFFALO MOZZARELLA green melon, mint jelly, basil dressing, black olive crostini	135	SEARED TUNA sesame crust, chilled vichyssoise, parsley purée, aubergine tapenade & caviar	160
BEEF TARTARE gentleman's relish, cured egg yolk, capers & parmesan tuile	160	SQUID INK CURED YELLOWTAIL smoked mackerel ballotine, cucumber ketchup, tequila & lime jelly, new potato, lime dressing	165
DUCK LIVER PARFAIT peach compote, peach & rooibos jelly, honey & mustard toast	145	TASTING OF WEST COAST OYSTERS natural with tabasco 'caviar', tempura with squid ink & asian dressing with soya 'caviar'	140

SALADS

DUCK LEG & ARTICHOKE SALAD asiago cheese, asparagus, kalamata olive, cucumber, lemon & thyme dressing	145	DELAIRE GRAFF CAESAR SALAD parmesan biscuits, free range egg & house smoked chicken	140
GOATS CHEESE hazelnuts, figs, wild rocket, balsamic & radish	140	SMOKED TROUT & AVOCADO SALAD raspberries, pickled red onions, cherry tomatoes & flaked almonds	145



MAINS

KAROO LAMB	315	JOSPER GRILLED BEEF FILLET	310
braised neck, sweetbread, liver, green olive, roast tomato purée, aubergine croquette		oxtail wonton, tongue, celeriac & miso purée hoisin aubergine, bok choy, oyster mushroom	
PAN SEARED LINE FISH	305	RICO'S PASTURE REARED CHICKEN	290
spiced fish cakes, baby squid, curried lentils, cauliflower, bisque sauce		roast breast, stuffed thigh, boerenkaas mash potato, butternut, mushrooms, broccoli & port jus	
TARRAGON GNOCCHI	225	PRAWN & MUSSEL LINGUINE	370
summer vegetable fricassee, sauce soubise, kale, mushroom & brie arancini, parmesan		cherry tomatoes, mange tout, chilli, crispy capers & lemon butter sauce	
FRESHWATER CRAYFISH	395	RIB EYE OF BEEF "CAFÈ DU PARIS"	285
herb crushed new potatoes & sauce vierge		potato fondant, pea purée, tenderstem broccoli	

SIDES

watermelon, goats cheese & cashew salad	90	sour cream & chive mash, crispy potato skins	70
truffle & parmesan chips, aioli & soft boiled egg	95	potato wedges & homemade tomato ketchup	65
pearl barley, chicken, cranberries, feta, walnuts	80	green beans with garlic & chive butter	65

DESSERTS

YOGHURT, MELON & CUCUMBER	125	PEANUT BUTTER PARFAIT	125
yoghurt semifreddo, coral, curd, macerated melon & cucumber, ice & jelly		banana sherbet, custard, stout cake, dried manjari chocolate mousse	
"TROPICAL"	125	GUANAJA & ORANGE MUSHROOMS	125
frozen mango mousse, coconut & lemongrass sago, passion fruit sorbet, pineapple, rum & coconut biscuit		nemesis, baked chocolate & orange gelato, cremeux, meringue & earth	
SOURDOUGH & TONKA	125	ARTISANAL LOCAL CHEESE	165
bread pudding, eggnog gelato, vanilla milk pears, buttermilk & pear purée, chocolate crunch		pineapple & ginger chutney, grapes & melba toast	

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

