



DE LAIRE GRAFF
RESTAURANT

SAMPLE MENU – SUBJECT TO CHANGE

APPETIZERS

TWICE BAKED BEETROOT SOUFFLÉ 135
goats cheese & buttermilk sauce, fynbos vinegar jelly,
candied walnuts, pickled baby beetroot

MITMITA SPICED BEEF TARTARE 160
jalapeño jam, whipped goats cheese, crostini,
smoked hazelnuts, lemon panko crumb

SWEET POTATO & GINGER SOUP 125
spiced chicken dumplings, homemade boa bun,
coconut foam, lime & green chilli crème fraîche

CONFIT TUNA 160
goats cheese kataifi, tomato jam, roast cauliflower,
horseradish cremeux, confit heirloom tomatoes

CURED SALMON 165
beetroot cure, pancetta crisp, chestnuts, granola,
crispy pickled shimeji mushrooms, salmon caviar

TASTING OF WEST COAST OYSTERS 140
1. oyster kilpatrick 2. thai inspired oyster,
3. cucumber, lime & black pepper granita

SALADS

DUCK LEG & QUINCE SALAD 145
roasted butternut, feta, pine nut brittle,
quince dressing

OCTOPUS SALAD 150
homemade lemon ricotta, baby potatoes, radish,
wild rocket, caper & mint dressing

SMOKED TROUT & BABY COS SALAD 160
white anchovies, free range egg, parmesan crumble,
caesar dressing

ROASTED VEGETABLE SALAD 125
smoked pecorino, croutons, confit cherry tomatoes,
shiitake, dressing made from the roasting juices



RELAIS &
CHATEAUX

MAINS

KAROO LAMB	315	BEEF FILLET & BRAISED SHORT RIB	310
neck, merguez sausage, sweetbreads, fromage blanc, homemade baked beans, quails egg 'sunny-side up'		béarnaise sauce, leek fondant, glazed turnip, spinach purée, coriander & sundried tomato pesto	
OSTRICH FILLET	315	BRAISED SPRINGBOK SHANK	265
beluga lentil casserole, roasted shallots, onion purée, bone marrow crumb, spinach sponge		creamed polenta, ratatouille, garlic purée, gremolata, red wine jus	
MUSHROOM ARANCINI	225	PRAWN & MUSSEL TAGLIATELLE	370
parsnip purée, braised lettuce, sauté mushrooms, sunflower seed dukkha, rosemary smoked pears		homemade pasta, chorizo, red onion, chilli, parmesan	
DUCK LEG CONFIT	275	PAN SEARED LINE FISH	305
sauté duck livers, spätzle, butternut purée, purple cabbage, crumbed tenderstem broccoli		crispy baby squid, variations of sweet corn & golden beetroots	

SIDES

waldorf salad with gorgonzola	80	gammon mash potatoes with goats cheese	70
truffle & parmesan chips, aioli & soft boiled egg	95	tenderstem broccoli, roast garlic emulsion	85
mozzarella, tomato, basil & kalamata olive salad	80	green beans with garlic & chive butter	65

DESSERTS

BANANA & BUTTERMILK CAKE	125	BURNT ORANGE CRÈME BRÛLÉE	125
hazelnut crumb, buttermilk & honey gelato, whiskey jelly, espresso mousse, macaroon		black sesame gelato, miso butterscotch, sesame tuile, bitter orange gel, miso caramelised popcorn	
BEETROOT & CHOCOLATE CAKE	125	DULCEY CHOCOLATE PANNA COTTA	125
golden beetroot mousse, guava gelato, cream cheese cremux, coconut biscuit		chocolate nemesis, namelaka, freeze dried raspberries, tonka bean gelato, dried manjari mousse	
VANILLA CHEESECAKE	125	ARTISANAL LOCAL CHEESE	165
gooseberry & elderflower compote, blackberry sorbet, rum compressed gooseberries, white chocolate aero		candied nuts, olive tapenade, preserved figs, homemade cheese crackers & grapes	

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

