



PLANT BASED


DELAIRE GRAFF
RESTAURANT

APPETIZERS

COMPRESSED WINTER MELON apple, berries, sesame, cashew cream	215	HEIRLOOM KALE & TAHINI herenbone, pine nut, red onion, garlic, white balsamic & sesame dressing	300
GARDEN BEETROOT cashew chevin, hazelnut, honey, wild rocket	225		

MAINS

BROADBEAN RISOTTO acquerello rice, sweetcorn, jalapeño, garlic	510	JOSPER FIRED BEETROOT heirloom carrots, spinach, dukkha, vegan demi-glace	350
ROASTED BUTTERNUT ORZO tomatoes, vegan cheese, carrots, rice paper crisp	360		

SIDES

Roasted cauliflower, almond	90	Greenhouse garden salad	90
Truffle & parsley chips	125	Truffle & Karoo crumble chips, aioli	125

DESSERTS

ASSORTED SORBET	50	OLIVE OIL PANNA COTTA cherry sorbet, almond, fruits from the valley	245
OAT MILK CHOCOLATE CRÈME poached guava, walnuts, blackberry sorbet, olive oil, Maldon salt	215		

*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*