

Raphael's



For our FARM to PLATE Menu, we partner with local, independent farmers who share our food philosophy. Rearing healthy animals on bio-diverse pastures, all grass-fed, all free range. With respect for each animal, our in-house butcher & chefs pay homage to the entire animal, celebrating the various cuts with thoughtful recipes. Our beef is dry aged & matured no less than 32 days.

STARTER

- BURRATA & KATAIFI (V)** 275
Local Burrata | Toasted Kataifi Pastry | Spiced Tomato Jam | Mint Infused Olive Oil | Sun-dried Baby Tomatoes | Homemade Basil Pesto Ice-Cream
- SEAWEED & FISH** 165
Seaweed Crisp | Sustainable Fish Tartare | Soy Sauce | Dried Ginger & Chilli | Avocado Emulsion | Pickled Fennel Salsa
Lime | Micro Coriander
- EXOTIC QUEEN CARPACCIO** 235
Seared Organic Beef | Vitello Tonnato Dressing | Crispy Capers | Aged Parmesan | Pickled Red Onions | ASARA Garden Baby Leaves
- BABY OCTOPUS & CHORIZO** 245
Lime Marinated Baby Octopus | Chorizo Textures | Beetroot Variations | Roasted Garlic & Dill Aioli | Smoked Paprika Dust
- GAZPACHO (V)** 145
Compressed Melon Gazpacho | Cucumber Rolls | Whipped Feta Cheese | Chive Caviar
- CRISPY PIG’S EARS CHICHARRON SALAD** 145
Light & Puff Pig’s Ears Crackling | ASARA Baby Leaves | Nasturtium | Caper Berry | Tartare Sauce

MAIN

- CHAR-GRILLED SUSTAINABLE FISH** 535
Tenderstem Broccoli | Pickled & Compressed English Cucumber | Avocado Mousse | Anchovy Crème | Cucumber-Wasabi Beurre Blanc
- CORN-FED ORGANIC CHICKEN** 495
Confit of Chicken Leg in Duck Fat | Morel Stuffed Thigh | Seared Chicken Liver | Morel Purée | Burnt Spring Onion
Foamed Beurre Blanc of Chicken Juices
- TEXTURES OF ORGANIC MEATS** 525
Braised Limousin Beef Short Rib | Grilled Karoo Lamb Loin | Poached Springbok Fillet | Savoy Cabbage & Dill Purée
Crispy Potato Fondant | Fermented Berry | Summer Greens | Natural Juices
- HERITAGE KAROO LAMB** 575
Roasted Lamb Rump | Sweetcorn Velouté | Caramelized Baby Onions | Spelt | Clarified Lamb Consommé
- FREE-RANGE PORK CHOP** 435
Roasted Bone-In Pork | Sage & Thyme Beurre Monté | Fermented Garlic | Flame-Roasted Sweet Peppers | Charred Okra | Veal-Style Pork Jus
- CRAYFISH RAVIOLI** 435
Handcrafted Crayfish Ravioli | Lemongrass-Ginger Emulsion | Aromatic Shellfish Jus | Wild Herb Oil
- SAFFRON RISOTTO (V)** 435
Creamy Saffron Risotto | Grilled Asparagus | Confit Cherry Tomatoes | Radish | Parmesan Crisp | Verde Olive Oil

DESSERT

- PISTACHIO REVERIE** 265
Crisp Kataifi | Velvety Chocolate Mousse | Pistachio Cream | Raspberry-Rose Gel
- FERRERO FANTASIA** 205
Crisp Pastry Ring | Ikey Hazelnut Ganache Mousse | Caramelized Praline Crunch | Delicate Garnish
- RASPBERRY KISS** 185
Silky Raspberry Bavarois Crème | Raspberry Core | Vanilla Cream | Crunchy Texture
- LEMON POSSET** 145
Lemon Posset | White Chocolate & Honey Ganache | Crisp Honey Tuile | Meringue Apple | Buttery Shortbread Crumbs
- LIME & THYME CRÈME BRÛLÉE** 145
Lime-Infused Crème Brûlée | Fresh Thyme | Seasonal Citrus Textures

Please note a 10% gratuity will be added to each table. Please alert your waiter should you have any allergens.