

# BASALT

## LOVE & LUST

BY CHEF CANDICE PHILIP

7-COURSE TASTING MENU R875pp

### **BREAD & SNACKS**

*Brown onion barley wheels*

*Duck liver & cherry oat cookies*

*Cocoa milk stout bread with whipped butter & garlic chive oil*

### **TOMATO**

*Furikake & basil*

### **PRAWN**

*Potato & lemon thyme*

### **VENISON**

*Red velvet & blackberry*

### **STRAWBERRY**

*Chamomile & lemon verbena*

### **CHEESE**

*Peach & almond*

### **PETIT FOURS**

*Ruby & white pepper fudge*

*Cranberry love bites*

NB: Our Chef sources the freshest possible ingredients from local suppliers, therefore dishes may have variations on the day subject to availability. Please note that our menus may not be suitable for all diners, including gluten or dairy intolerant, vegan or plant based, and guests with allergies to onion, garlic, nuts or eggs. We are regrettably unable to offer menu substitutions during service.

12.5% gratuity will be charged at end of service. Thank you for your understanding.

# BASALT

## LOVE & LUST

BY CHEF CANDICE PHILIP

7-COURSE PESCATARIAN MENU R875pp

### **BREAD & SNACKS**

*Brown onion barley wheels*

*Goats cheese & pumpkin seed oat cookies*

*Cocoa milk stout bread with whipped butter & garlic chive oil*

### **TOMATO**

*Furikake & basil*

### **PRAWN**

*Potato & lemon thyme*

### **LINFISH**

*Red velvet & blackberry*

### **STRAWBERRY**

*Chamomile & lemon verbena*

### **CHEESE**

*Peach & almond*

### **PETIT FOURS**

*Ruby & white pepper fudge*

*Cranberry love bites*

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# BASALT

## LOVE & LUST

BY CHEF CANDICE PHILIP

*7-COURSE VEGETARIAN MENU R875pp*

### ***BREAD & SNACKS***

*Brown onion barley wheels*

*Goats cheese & pumpkin seed oat cookies*

*Cocoa milk stout bread with whipped butter & garlic chive oil*

### ***TOMATO***

*Furikake & basil*

### ***FENNEL***

*Potato & lemon thyme*

### ***BRINJAL***

*Red velvet & blackberry*

### ***STRAWBERRY***

*Chamomile & lemon verbena*

### ***CHEESE***

*Peach & almond*

### ***PETIT FOURS***

*Ruby & white pepper fudge*

*Cranberry love bites*

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