

# BASALT

## *Vine & Vernal*

7-COURSE MENU  
BY CHEF CANDICE PHILIP

*"The renewed energy of spring brings with it - rejuvenation, mystery and a vibrant array of colour - this is the foundation of my newest 'Vine & Vernal' menu theme".*

### PLEASE NOTE OUR MENU DISCLAIMER

Our Chef and Kitchen Team source the freshest possible ingredients from our preferred local suppliers. The ingredients in this menu may be subject to change or variation based on final recipe testing and availability from our suppliers. Our menus may not be suitable for all diners, including gluten, dairy or lactose intolerant, vegan or plant based preference, or guests with allergies to cream, butter, onion, garlic, nuts, eggs and other common ingredients. Please specify any allergies or dietary requirements at the time of booking, our team will advise whether it is possible to accommodate these requests before confirming your booking. We are regrettably unable to offer menu substitutions or cater for allergies during service. Thank you for your understanding.

12.5% gratuity will be charged at end of service.

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## *Vine & Vernal*

BY CHEF CANDICE PHILIP

Sample 7 Course Tasting Menu - R875 pp

FIRST COURSE

**BREAD & SNACKS**

Garden herbs & Goat cheese shortbread

Sea bass tartare

Buttermilk toast

SECOND COURSE

**PEA, RADISH & TRUFFLE**

THIRD COURSE

**PRAWN, TOMATO & DILL**

FOURTH COURSE

**BEEF CHEEK, BROCCOLI & CHIVE**

FIFTH COURSE

**LEMON, LITCHI & FENNEL**

SIXTH COURSE

**CHEESE, PEAR & THYME**

SEVENTH COURSE

**PETIT FOURS**

White chocolate, ginger & pecan panforte

Caramel apple fritters

# BASALT

## *Vine & Vernal*

BY CHEF CANDICE PHILIP

Sample 7 Course Pescatarian Menu - R875 pp

FIRST COURSE

**BREAD & SNACKS**

Garden herbs & Goat cheese shortbread

Sea bass tartare

Buttermilk toast

SECOND COURSE

**PEA, RADISH & TRUFFLE**

THIRD COURSE

**PRAWN, TOMATO & DILL**

FOURTH COURSE

**LINEFISH, BROCCOLI & CHIVE**

FIFTH COURSE

**LEMON, LITCHI & FENNEL**

SIXTH COURSE

**CHEESE, PEAR & THYME**

SEVENTH COURSE

**PETIT FOURS**

White chocolate, ginger & pecan panforte

Caramel apple fritters

# BASALT

## *Vine & Vernal*

BY CHEF CANDICE PHILIP

Sample 7 Course Vegetarian Menu - R875 pp

FIRST COURSE

**BREAD & SNACKS**

Garden herbs & Goat cheese shortbread

Sweet potato 'tartare'

Buttermilk toast

SECOND COURSE

**PEA, RADISH & TRUFFLE**

THIRD COURSE

**KING OYSTER MUSHROOM, TOMATO & DILL**

FOURTH COURSE

**BRINJAL, BROCCOLI & CHIVE**

FIFTH COURSE

**LEMON, LITCHI & FENNEL**

SIXTH COURSE

**CHEESE, PEAR & THYME**

SEVENTH COURSE

**PETIT FOURS**

White chocolate, ginger & pecan panforte

Caramel apple fritters