

BASALT

Vine & Vernal

5-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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BY CHEF CANDICE PHILIP

Sample 5 Course Tasting Menu – R695 pp

FIRST COURSE

BREAD & SNACKS

Garden herbs & Goat cheese shortbread

Sea bass tartare

Buttermilk toast

SECOND COURSE

PEA, RADISH & TRUFFLE

THIRD COURSE

BEEF CHEEK, BROCCOLI & CHIVE

FOURTH COURSE

LEMON, LITCHI & FENNEL

OR

CHEESE, PEAR & THYME

FIFTH COURSE

PETIT FOURS

White chocolate, ginger & pecan panforte

Caramel apple fritters

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Sample 5 Course Pescatarian Menu R695 pp

FIRST COURSE

BREAD & SNACKS

Garden herbs & Goat cheese shortbread

Sea bass tartare

Buttermilk toast

SECOND COURSE

PEA, RADISH & TRUFFLE

THIRD COURSE

LINEFISH, BROCCOLI & CHIVE

FOURTH COURSE

LEMON, LITCHI & FENNEL

OR

CHEESE, PEAR & THYME

FIFTH COURSE

PETIT FOURS

White chocolate, ginger & pecan panforte

Caramel apple fritters

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Sample 5 Course Vegetarian Menu – R695 pp

FIRST COURSE

BREAD & SNACKS

Garden herbs & Goat cheese shortbread

Sweet potato 'tartare'

Buttermilk toast

SECOND COURSE

PEA, RADISH & TRUFFLE

THIRD COURSE

BRINJAL, BROCCOLI & CHIVE

FOURTH COURSE

LEMON, LITCHI & FENNEL

OR

CHEESE, PEAR & THYME

FIFTH COURSE

PETIT FOURS

White chocolate, ginger & pecan panforte

Caramel apple fritters