

BASALT

CHEF IN RESIDENCE CANDICE PHILIP

TASTING MENU

BREAD & SNACKS

*butternut toast, charcoal wafers, lemon thyme humus
truffled mushroom cigars, brandade with caper aioli & pickled cucumber*

TOMATO

*smoked tomato gelee, babaganoush, semi-dried tomatoes,
parmesan crème & basil granola*

LINEFISH CEVICHE

pea & wasabi mousse, pickled kombu, trout roe & lemon gel

BEEF CONSOMMÉ

braised short rib croquette, bone marrow & black garlic

SEARED SPRINGBOK

beetroot & blackcurrant ragout, hazelnut & crispy quinoa dukkah

PARSNIP

parsnip vanilla cheesecake, whiskey gel, coffee gelato, parsnip crisps

CHEESE

Karoo Sunset, pear patè de fruit, barley thyme cracker, pickled quince salsa

PETIT FOURS

*lemon & rosebud meringue
dark chocolate & milk powder pebbles*

R750pp

2021.05.21

Our kitchen sources the freshest ingredients from local suppliers, therefore our dishes may have variations on the day. This menu is not suitable for diners who are gluten or dairy intolerant, of vegan or plant-based preference, or allergic to eggs, garlic or nuts. We are unable to make substitutions to the menu. Thank you for your understanding.

BASALT

CHEF IN RESIDENCE CANDICE PHILIP

VEGETARIAN MENU

BREAD & SNACKS

*butternut toast, charcoal wafers, lemon thyme humus
white bean brandade with caper aioli & pickled cucumber*

TOMATO

*smoked tomato gelee, babaganoush, semi-dried tomatoes,
parmesan crème & basil granola*

CHARGRILLED ZUCCHINI

pea & wasabi mousse, pickled kombu, lemon gel

WILD MUSHROOM CONSOMMÉ

braised brinjal croquette & black garlic

LENTIL KATAIFI

beetroot & blackcurrant ragout, charcoal tahini, hazelnut & crispy quinoa dukkah

PARSNIP

parsnip vanilla cheesecake, whiskey gel, coffee gelato, parsnip crisps

CHEESE

Karoo Sunset, pear patè de fruit, barley thyme cracker, pickled quince salsa

PETIT FOURS

*lemon & rosebud meringue
dark chocolate & milk powder pebbles*

R750pp

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PESCATARIAN MENU

BREAD & SNACKS

*butternut toast, charcoal wafers, lemon thyme humus
truffled mushroom cigars, brandade with caper aioli & pickled cucumber*

TOMATO

*smoked tomato gelee, babaganoush, semi-dried tomatoes,
parmesan crème & basil granola*

LINEFISH CEVICHE

pea & wasabi mousse, pickled kombu, trout roe & lemon gel

WILD MUSHROOM CONSOMMÉ

braised brinjal croquette & black garlic

PANFRIED LINEFISH

chargrilled zucchini, smoked fishbone jus, hazelnut & crispy quinoa dukkah

PARSNIP

parsnip vanilla cheesecake, whiskey gel, coffee gelato, parsnip crisps

CHEESE

Karoo Sunset, pear patè de fruit, barley thyme cracker, pickled quince salsa

PETIT FOURS

*lemon & rosebud meringue
dark chocolate & milk powder pebbles*

R750pp

2021.05.21

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BASALT

WINE & BEVERAGE SELECTION

WINE PAIRING

R 350 per person (75ml)

Also by the glass / bottle

150ml / 750ml

BREAD & SNACKS

Silverthorn River Dragon Brut NV 110 / 440

TOMATO

Vriesenhof Unwooded Chardonnay 2020 65 / 250

LINEFISH CEVICHE / CHARGRILLED ZUCCHINI (V)

AA Badenhorst "Papegaaï" Palomino/Chenin Blanc 2020 65 / 230

BEEF / WILD MUSHROOM CONSOMMÉ

Babylonstoren Cabernet Sauvignon 2019 100 / 390

SEARED SPRINGBOK / LENTIL KATAIFI (V)

Bouchard Finlayson "Galpin Peak" Pinot Noir 2018 150 / 790

/

PANFRIED LINE FISH (P)

Badenhorst Secateurs Chenin Blanc 2020 65 / 240

PARSNIP

Silverthorn River Dragon Brut NV 110 / 440

CHEESE

Thelema "Vin de Hel" Muscat Late Harvest 2018 75 / 350

LOCAL BRANDY

Served as a double tot (50ml)

KWV 12YR OLD BARREL SELCT POTSTILL BRANDY

Dry fig, potpourri, citrus, hint of white chocolate 65

KWV Master Blend XXO 20YR AGED BRANDY

Fruit cake, sweet spice, oak wood & honey 80

VIRGIN DRINKS

Served with soda water

FIERY GINGER

Homemade ginger cordial, crushed ice, mint & soda 40

LEMON & ROSEMARY

Homemade lemon cordial, rosemary, crushed ice & soda 40