

BASALT

FORAGE & FLORA

BY CHEF CANDICE PHILIP

7 COURSE TASTING MENU R875pp

BREAD & SNACKS

*Baobab milk bread, beechwood smoked butter,
lemon poppy lavash, mussel Pani puri*

CEVICHE

chamomile & almond

BEEF

truffle & bay leaf

DUCK

red cabbage & hibiscus

AMASI

apricot & bee pollen

CHEESE

karoo crumble, walnut & green tea

PETIT FOURS

*beetroot rose pavlova
lemon & lavender Turkish delight
golden café noir*

NB: Our Chef sources the freshest possible ingredients from local suppliers, therefore dishes may have variations on the day due 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 support menu substitutions during service. This menu includes raw Bee Pollen, therefore please advise if any diners have an allergy to bees or are pregnant. Thank you for your understanding.

BASALT

FORAGE & FLORA

BY CHEF CANDICE PHILIP

7 COURSE PESCATARIAN MENU R875pp

BREAD & SNACKS

*Baobab milk bread, beechwood smoked butter,
lemon poppy lavash, mussel Pani puri*

CEVICHE

chamomile & almond

OCTOPUS

truffle & bay leaf

LINEFISH

red cabbage & hibiscus

AMASI

apricot & bee pollen

CHEESE

karoo crumble, walnut & green tea

PETIT FOURS

*beetroot rose pavlova
lemon & lavender Turkish delight
golden café noir*

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BASALT

FORAGE & FLORA

BY CHEF CANDICE PHILIP

7 COURSE VEGETARIAN MENU R875pp

BREAD & SNACKS

*Baobab milk bread, beechwood smoked butter,
lemon poppy lavash, white bean Pani puri*

CHARRED BROCCOLINI

wakame & pickled almond

KING OYSTER

truffle & bay leaf

STUFFED ONION

red cabbage & hibiscus

AMASI

apricot & bee pollen

CHEESE

karoo crumble, walnut & green tea

PETIT FOURS

*beetroot rose pavlova
lemon & lavender Turkish delight
golden café noir*

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