

# BASALT

## THE SEVEN DEADLY SINS BY CHEF CANDICE PHILIP

### TASTING MENU

#### *GREED*

BREAD & SMOKED PUMPKIN BUTTER  
PEA & WALNUT PANI PURI

#### *WRATH*

OYSTER CEVICHE

#### *PRIDE*

BEEF TARTARE, PARMESAN, CHARCOAL

#### *GLUTTONY*

DUCK, BLACKBERRY, LICORICE

#### *SLOTH*

KAROO CRUMBLE, SHERRY, GOLD

#### *LUST*

RASPBERRY, ACAI, ROSE

#### *ENVY*

FRUIT DAINTIES

NB: Our Chef sources the freshest possible ingredients from local suppliers, therefore dishes may have variations on the day due to seasonal availability. 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, dairy, nuts or eggs. We are regrettably unable to offer menu substitutions during service. 12.5% gratuity will be charged for tables of 5 guests or more. Thank you for your understanding.

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## THE SEVEN DEADLY SINS BY CHEF CANDICE PHILIP

### PESCATARIAN MENU

#### *GREED*

BREAD & SMOKED PUMPKIN BUTTER  
PEA & WALNUT PANI PURI

#### *WRATH*

OYSTER CEVICHE

#### *PRIDE*

TOMATO, PARMESAN, CHARCOAL

#### *GLUTTONY*

LINEFISH, BLACKBERRY, LICORICE

#### *SLOTH*

KAROO CRUMBLE, SHERRY, GOLD

#### *LUST*

RASPBERRY, ACAI, ROSE

#### *ENVY*

FRUIT DAINTIES

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## THE SEVEN DEADLY SINS BY CHEF CANDICE PHILIP

### VEGETARIAN MENU

#### *GREED*

BREAD & SMOKED PUMPKIN BUTTER  
PEA & WALNUT PANI PURI

#### *WRATH*

CUCUMBER CEVICHE

#### *PRIDE*

TOMATO, PARMESAN, CHARCOAL

#### *GLUTTONY*

AUBERGINE, BLACKBERRY, LICORICE

#### *SLOTH*

KAROO CRUMBLE, SHERRY, GOLD

#### *LUST*

RASPBERRY, ACAI, ROSE

#### *ENVY*

FRUIT DAINTIES

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