

BASALT

LEAVES & LUNA

BY CHEF CANDICE PHILIP

TASTING MENU

BREAD & SNACKS

*Savoury scones & Moringa leaf butter
Confit duck bon bons
Pickled anchovy 'tacos'*

FIRST COURSE

Wild mushroom, sherry, walnut

SECOND COURSE

Pork belly, sweet potato, apple

MAIN COURSE

Short rib, asparagus, wakame

DESSERT COURSE

Coconut, licorice, litchi

CHEESE COURSE

Montagu cheddar, ras el hanout, fig leaf

PETIT FOURS

*Jasmine cider dainties
Smoked chocolate & coffee orbs*

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, or guests with allergies to onion, garlic, dairy, truffles, 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.

BASALT

LEAVES & LUNA

BY CHEF CANDICE PHILIP

PESCATARIAN MENU

BREAD & SNACKS

Savoury scones & moringa leaf butter
Confit carrot & quinoa bon bons
Pickled anchovy 'tacos'

FIRST COURSE

Wild mushroom, sherry, walnut

SECOND COURSE

Mussels, sweet potato, apple

MAIN COURSE

Linefish, asparagus, wakame

DESSERT COURSE

Coconut, licorice, litchi

CHEESE COURSE

Montagu cheddar, ras el hanout, fig leaf

PETIT FOURS

Jasmine cider dainties
Smoked chocolate & coffee orbs

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, truffles, 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.

BASALT

LEAVES & LUNA

BY CHEF CANDICE PHILIP

VEGETARIAN MENU

BREAD & SNACKS

Savoury scones & moringa leaf butter

Confit carrot & quinoa bon bons

Pickled zucchini 'tacos'

FIRST COURSE

Wild mushroom, sherry, walnut

SECOND COURSE

Pumpkin, sweet potato, apple

MAIN COURSE

Brinjal, asparagus, wakame

DESSERT COURSE

Coconut, licorice, litchi

CHEESE COURSE

Montagu cheddar, ras el hanout, fig leaf

PETIT FOURS

Jasmine cider dainties

Smoked chocolate & coffee orbs

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, truffles, 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.