

CHEF CANDICE PHILIP

- POP UP DINNER MENU -

Nov / Dec 2020

BREAD

Homemade bread & snacks

STARTER

Kabeljou, roast garlic, bronze fennel

MAIN

Short rib, black olive, nasturtium

DESSERT

Strawberry, water buffalo yoghurt, lemon thyme

FRIANDISE

Moonmilk and elderflower petit fours

5 Course Menu R750pp / with Cocktail Pairing R 1050pp

BASALT

CHEF CANDICE PHILIP

VEGETARIAN MENU

BREAD

Homemade bread & snacks

STARTER

Cucumber "gravadlax", avocado, bronze fennel

MAIN

Barbeque brinjal, black olive, nasturtium

OR

Pescatarian Option

Line fish, shrimp, sea greens

DESSERT

Strawberry, water buffalo yoghurt, lemon thyme

FRIANDISE

Moonmilk & elderflower petit fours

5 Course Vegetarian Menu R750pp / with Cocktail Pairing R 1050pp

BASALT