

BASALT

Skye & Scarlet

BY CHEF CANDICE PHILIP

7 Course Tasting Menu R875 pp

FIRST COURSE

BREAD & SNACKS

Parmesan doughnuts, wild garlic pesto, venison pastrami & beer caramel

SECOND COURSE

DUCK

Coffee & meebos

THIRD COURSE

SWEET POTATO

Mussels & bay leaf

FOURTH COURSE

'COQ AU VIN'

Turnip & bacon

FIFTH COURSE

LOCAL CHEESE

Gruyere, parsnip & pecan

SIXTH COURSE

DESSERT

Cauliflower, white chocolate & chai

SEVENTH COURSE

PETIT FOUR

Vanilla, whiskey, porcini

NB: Our Chef sources the freshest possible ingredients from local suppliers, therefore dishes may have variations on the day subject to availability. Please note that our menus may not be suitable for all diners, including gluten, dairy or lactose intolerant, vegan or plant based preference, or guests with allergies to onion, garlic, nuts, eggs or other common ingredients. We are regrettably unable to offer menu substitutions during service. Thank you for your understanding.

12.5% gratuity will be charged at end of service.

BASALT

Skye & Scarlet

BY CHEF CANDICE PHILIP

7 Course Pescatarian Menu R875 pp

FIRST COURSE

BREAD & SNACKS

Parmesan doughnuts, wild garlic pesto, carrot pastrami & beer caramel

SECOND COURSE

CURED SEA BASS

Coffee & brinjal

THIRD COURSE

SWEET POTATO

Mussels & bay leaf

FOURTH COURSE

LINE FISH

Leek & lemon

FIFTH COURSE

LOCAL CHEESE

Gruyere, parsnip & pecan

SIXTH COURSE

DESSERT

Cauliflower, white chocolate & chai

SEVENTH COURSE

PETIT FOUR

Vanilla, whiskey, porcini

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BASALT

Skye & Scarlet

BY CHEF CANDICE PHILIP

7 Course Vegetarian Menu R875 pp

FIRST COURSE

BREAD & SNACKS

Parmesan doughnuts, wild garlic pesto, carrot pastrami & beer caramel

SECOND COURSE

BRINJAL

Coffee & chocolate

THIRD COURSE

SWEET POTATO

White bean & bay leaf

FOURTH COURSE

WILD MUSHROOM

Leek & lemon

FIFTH COURSE

LOCAL CHEESE

Gruyere, parsnip & pecan

SIXTH COURSE

DESSERT

Cauliflower, white chocolate & chai

SEVENTH COURSE

PETIT FOUR

Vanilla, whiskey, porcini

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