

BASALT

WHITE

a colourless expression of flavour

BY CHEF CANDICE PHILIP

7 Course Tasting Menu R875 pp

FIRST COURSE

SNACKS

Parsnip & milk powder coral
White bean & popcorn truffles
Tomato & Parmesan marshmallows

SECOND COURSE

SQUID

Coconut & tigers' milk

THIRD COURSE

RISOTTO

Bone marrow & cauliflower

FOURTH COURSE

LINE FISH

Turnip & cashew

FIFTH COURSE

GOATS CHEESE

Fennel & lemon

SIXTH COURSE

NAARTJIE

Cardamom & bay leaf

SEVENTH COURSE

PETIT FOURS

White wine Turkish
Vanilla crème & elderflower pavlova

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BY CHEF CANDICE PHILIP

7 Course Pescatarian Menu R875 pp

FIRST COURSE

SNACKS

Parsnip & milk powder coral
White bean & popcorn truffles
Tomato & Parmesan marshmallows

SECOND COURSE

SQUID

Coconut & tigers' milk

THIRD COURSE

RISOTTO

White anchovy & cauliflower

FOURTH COURSE

LINE FISH

Turnip & cashew

FIFTH COURSE

GOATS CHEESE

Fennel & lemon

SIXTH COURSE

NAARTJIE

Cardamom & bay leaf

SEVENTH COURSE

PETIT FOURS

White wine Turkish
Vanilla crème & elderflower pavlova

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BY CHEF CANDICE PHILIP

7 Course Vegetarian Menu R875 pp

FIRST COURSE

SNACKS

Parsnip & milk powder coral
White bean & popcorn truffles
Tomato & Parmesan marshmallows

SECOND COURSE

SWEET POTATO

Coconut & tigers' milk

THIRD COURSE

RISOTTO

Smoked mushroom & cauliflower

FOURTH COURSE

CELERIAC

Turnip & cashew

FIFTH COURSE

GOATS CHEESE

Fennel & lemon

SIXTH COURSE

NAARTJIE

Cardamom & bay leaf

SEVENTH COURSE

PETIT FOURS

White wine Turkish
Vanilla crème & elderflower pavlova

BASALT

DIETARY RESTRICTIONS

Our Chef plans seasonally inspired menus and sources the freshest possible ingredients from preferred local suppliers, therefore dishes may have variations on the day subject to availability. A preference for Pescatarian or Vegetarian menu alternatives must be advised at the time of booking. Please note that our menus are not suitable for children under the age of 16 years. Our menus are not suitable for diners who avoid gluten or dairy, are lactose intolerant, celiac, vegan or of plant based preference. Our menus are not suitable for guests with allergies to onion, garlic, eggs or other common ingredients.

Please advise us if you are allergic to specific nuts or if one of your diners is pregnant. We are regrettably unable to cater for allergies or offer menu substitutions during service.

Thank you for your understanding.

12.5% gratuity will be charged at end of service.