

# BASALT

## WHITE

a colourless expression of flavour

BY CHEF CANDICE PHILIP

5 Course Tasting Menu R695 pp

FIRST COURSE

SQUID

*Coconut & tigers' milk*

SECOND COURSE

RISOTTO

*Bone marrow & cauliflower*

THIRD COURSE

LINE FISH

*Turnip & cashew*

FOURTH COURSE

GOATS CHEESE

*Fennel & lemon*

-OR-

NAARTJIE

*Cardamom & bay leaf*

FIFTH COURSE

PETIT FOURS

*White wine Turkish*

*Vanilla crème & elderflower pavlova*

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 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.

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## WHITE

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BY CHEF CANDICE PHILIP

5 Course Pescatarian Menu R695 pp

FIRST COURSE

SQUID

*Coconut & tigers' milk*

SECOND COURSE

RISOTTO

*White anchovy & cauliflower*

THIRD COURSE

LINE FISH

*Turnip & cashew*

FOURTH COURSE

GOATS CHEESE

*Fennel & lemon*

-OR-

NAARTJIE

*Cardamom & bay leaf*

FIFTH COURSE

PETIT FOURS

*White wine Turkish*

*Vanilla crème & elderflower pavlova*

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# BASALT

## WHITE

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BY CHEF CANDICE PHILIP

5 Course Vegetarian Menu R695 pp

FIRST COURSE

SWEET POTATO

*Coconut & tigers' milk*

SECOND COURSE

RISOTTO

*Smoked mushroom & cauliflower*

THIRD COURSE

CELERIAC

*Turnip & cashew*

FOURTH COURSE

GOATS CHEESE

*Fennel & lemon*

-OR-

NAARTJIE

*Cardamom & bay leaf*

FIFTH COURSE

PETIT FOURS

*White wine Turkish*

*Vanilla crème & elderflower pavlova*

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