

BASALT

FORAGE & FLORA

BY CHEF CANDICE PHILIP

5 COURSE TASTING MENU R680pp

BREAD & SNACKS

*Baobab milk bread,
Beechwood smoked butter & mussel Pani puri*

CHARRED BEEF TARTARE

Radish & truffle

BRAISED OCTOPUS

Potato & tatsoi

DUCK

Red cabbage & hibiscus

AMASI

Apricot & raw bee pollen

PETIT FOURS

NB: Our Chef sources the freshest possible ingredients from local suppliers, therefore dishes may have variations on the day due to availability.. Please note that 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, nuts or eggs. We are regrettably unable to support menu substitutions during service. This menu includes raw Bee Pollen, therefore please advise if any diners have an allergy to bees or are pregnant. Thank you for your understanding.

BASALT

FORAGE & FLORA

BY CHEF CANDICE PHILIP

5 COURSE PESCATARIAN MENU R680pp

BREAD & SNACKS

*Baobab milk bread,
Beechwood smoked butter & mussel Pani puri*

PICKLED TOMATO

Parmesan & basil

BRAISED OCTOPUS

Potato & tatsoi

LINE FISH

Red cabbage & amaranth

AMASI

Apricot & raw bee pollen

PETIT FOURS

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BASALT

FORAGE & FLORA

BY CHEF CANDICE PHILIP

5 COURSE VEGETARIAN MENU R680pp

BREAD & SNACKS

*Baobab milk bread,
Beechwood smoked butter & bean Pani puri*

PICKLED TOMATO

Parmesan & basil

KING OYSTER MUSHROOM

Bay leaf aioli & tatsoi

STUFFED ONION

Beetroot & dukkah

AMASI

Apricot & raw bee pollen

PETIT FOURS

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