

your menu

CHEF
Bruce Marais

Fine Dining

Antipasti Platter:

Italian cheeses, crackers, olives, prosciutto, artichoke hearts, grilled red peppers, grilled zucchini strips.

Starter:

Beet Carpaccio, whipped ricotta, orange segments, chopped pistachios and caramelized balsamic, rosemary focaccia and olive oil

Mian:

Creamy Asparagus Risotto, crispy pancetta, marinated shrimp, Parmesan cheese, mixed green salad

Desserts:

Torta Caprese (Flourless chocolate cake), vanilla ice cream

Italian fruit platter: figs, grapes, melon, candied nuts, savory Popcorn: thyme, Parmesan, garlic butter



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free