

your menu

CHEF
Bruce Marais

Exclusive Dinner

Appetizers:

Roasted butternut soup, rosemary croutons V

Prosciutto ham, burrata, fresh peach, pesto,
arugula

Starter:

Beet and goats cheese salad with balsamic
reduction and toasted pistachios V

Main:

Steak, chipped potatoes, asparagus, lemon
hollandaise

Dessert:

Apple cinnamon crumble, toffee sauce, vanilla ice
cream V



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