

# your menu

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CHEF  
Patrick Dugo

## Romance

### Entrees:

Buffalo milk burrata, heirloom tomatoes, basil oil,  
black olive oil, toasted pane de casa V

Seared scallops, avocado mousse, mango salsa,  
prosciutto crisp, chilli, white balsamic vinaigrette  
DF, GF

### Mains:

Chilli crab linguine, speak peas, cherry tomatoes,  
baby capers, salsa verde DF

Beef tenderloin, sautéed prawns, Paris mash,  
asparagus spears, heirloom carrots, garlic, white  
wine béarnaise

### Dessert:

Coconut lime panna cotta, Malibu infused  
pineapple, shortbread crumble V



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