Brut!

+

$280 per person

+

WINE PAIRING
3 Glasses $380

EARLY BIRD MENU

SNACKS
select three dishes

SMOKED DUCK & BEET HACHÉ, HAZELNUT

ROAST BROCCOLINI, KOJI CREAM, LEMON CRISP

TUNA TATAKI, CORIANDER PESTO, SESAME

CHICKPEA PANISSE STICKS, BLACK GARLIC MAYO

PRAWN TOAST, GINGER JAM, CURRY MAYO, BRIOCHE

MAIN

DRY AGED MA YAO, ROAST CAULIFLOWER,
SHERRY BEURRE BLANC

OR

NY STRIPLOIN, SOY-CALAMANSI, GARLIC SHOOTS

DESSERT
+$48 add on

Brut!

+

TIME:

MON - SAT
4 -6 PM
Last Order - 5:30

OYSTER HOUR

1pc - 38 / 3pc - 98
6pc - 188 / 12pc - 368

ALL OYSTERS SERVED WITH
KOMBU MIGNONETTE, CALAMANSI

"BIG DADDY DEAL"
12pc + 1 BOTTLE GROWER CHAMPAGNE - 980

SNACKS

PRAWN TOAST, GINGER JAM, CURRY MATO, BRIOCHE - 48

CHICKPEA PANISSE STICKS, BLACK GARLIC MAYO (V) - 98

ARTISANAL BREAD, SPECIALTY BUTTER - 68

WINE BY GLASS

GROWER CHAMPAGNE - 150

DIRTY MARTINI - 110
VODKA OR GIN

WINE LIST

BEVERAGES
UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON
CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS

Brut_HK