

Brut!



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SMALLER

ARTISANAL BREAD, SPECIALTY BUTTER - 80

HONDASHI CUSTARD QUICHE, EDAMAME, SHISHITO, BONITO FLAKES - 108

TAHINI SCALLOP, CAULIFLOWER, POMEGRANATE - 148

SALT & VINEGAR MACKEREL, CUCUMBER, BUTTERMILK (N) - 108

PRAWN TOAST, GINGER JAM, CURRY MAYO - 48 (PER PIECE)

HAMACHI 'KILAWIN' CARPACCIO, TOSAKA, CANDIED CHILI - 158

N- NUTS

CHEF TASTING

6 courses

\$580 per person

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WINE PAIRING

3 glasses \$380

5 glasses \$580

BIGGER

MISO GLAZED SEASONAL VEGETABLE, CHICKPEA PANISSE, TUNA TATAKI (N) - 158

MEDITERRANEAN OCTOPUS, TOMATO SALAD, YUZU-TONNATO - 288

SEARED SALMON, CORN FLAN, CHARRED JALAPEÑOS, HIBISCUS - 188

SLOW-COOKED PORK BELLY, CHAYOTE BARIGOULE, "BAGNA CAUDA" - 288

NY STRIPLOIN, SOY-CALAMANSI, BRAISED LEEKS - 358

CRAB FAT BARLEY RISOTTO, SUMMER PRODUCE, FINGERLIMES - 188

SWEET

DAILY DESSERT - 98

SAISON "FALLEN QUINCES" VERMOUTH - 80

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE (N) - 170

FERNET HUNTER X CONSPIRACY CHOCOLATE CACAO - 80

HIBIKI "JAPANESE HARMONY" WHISKY - 180

WINE LIST



BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS