



WELCOME TO BRUT! WE'RE THRILLED TO HAVE YOU !

OUR PLAYFUL MENU PAYS TRIBUTE TO EACH ONE OF OUR UNIQUE BACKGROUNDS AND IS MEANT TO BE SHARED LOVINGLY AMONGST FRIENDS AND FAMILY, NEW AND OLD. WE SUGGEST THAT YOU DIG IN WITH ANYWHERE BETWEEN 4-6 DISHES TO SHARE.

TASTING MENU

Chef's choice of dishes.

Shhhhh.

It's a surprise!

5 courses

\$420 per person

**Add a flight of
Grower Champagne**

3 tasting glasses

\$380 per person

SMALLER

GRANDMA'S ROLLS, LAO GAN MA, MISO GLAZE (V) - 68

BRUSSELS SPROUTS, RAW RADISH, WHIPPED RICOTTA (V) - 88

SICHUAN TIGER PRAWN, PICKLED GINGER, PRAWN HEAD SABAYON - 138

SEARED BABY EGGPLANT, CELERIAC PUREE, MUSHROOM DASHI (V) - 78

BIGGER

ROASTED CARROT, BURNT ONION CRUMB, COCONUT, LEMONGRASS (V) - 78

HARISSA ROASTED CAULIFLOWER, MINT GEL, APRICOT TAHINI (V) - 88

LAKSA LATHERED SALMON, CUCUMBER, PICKLED DAIKON - 188

CHICKEN THIGH, CURRY, CRISPY COCONUT RICE - 148

TORCHED CALAMARI, SMOKED MISO, POMELO - 158

HANGER STEAK, COFFEE BY FINE PRINT, SOY CURED EGG YOLK - 278

LAMB RACK, HUNG YOGHURT, LAO GAN MA - 278

O.G. MAC & CHEESE (V) - 118

SWEET

DAILY DESSERT - 78

DRINKS

FREE FLOW STILL OR SPARKLING WATER - 30 / PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS