



WELCOME TO BRUT!

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.

CHEF TASTING

**Chef's choice of dishes;
It's a surprise!**

**5 courses
\$520 per person**



**Wine Pairing
\$380 per person**

SMALLER

GRANDMA'S ROLL, LAO GAN MA, MISO GLAZE (V) - 98

MARKET FISH CRUDO, PONZU, COCONUT CREME, KAFFIR LIME - 148

GOLDEN BEETROOT, SPICED HONEY, HOUSE RICOTTA (V) - 98

SICHUAN AMAEBI, PICKLED GINGER, BISQUE SABAYON - 148

HEIRLOOM CARROTS, PARSNIP PUREE, TRUFFLE, MANCHEGO (V) - 158

BIGGER

ROASTED BROCCOLINI, BLACK GARLIC, TOASTED CASHEW (V) - 128

SNAPPER FILLET, RED CURRY, YOUNG MANGO - 178

SMOKED MISO CLAMS, SAKE, CHILLI, KAFFIR LIME - 168

HANGER STEAK, COFFEE BY FINE PRINT, SOY CURED EGG YOLK - 318

BRAISED PORK, MISO XO, NAPPA KIMCHI - 288

ROQUEFORT MAC & CHEESE (V) - 148

SWEET

DAILY DESSERT - 98

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE - 70

BEVERAGES

FREE FLOW STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS