

# 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

## SWEETS & DIGESTIF

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