



WELCOME TO BRUT!

OUR 6 COURSE CHEF'S TASTING MENU CHANGES SEASONALLY AND ALWAYS
FEATURES A MIX OF OUR MENU ITEMS AND A FEW OFF-MENU SURPRISES.

WE ARE ALSO HAPPY TO ACCOMMODATE ALLERGY AND DIETARY
RESTRICTIONS WITHIN REASON.

VEGGIE TASTING MENU

6 COURSES \$480
per person



WINE PAIRING

3 glasses \$380

5 glasses \$580



UNLIMITED
still or sparkling
\$30 per person

EDEMAME QUICHE
SHISHITO PEPPERS, YUKARI

SUNCHOKE SALAD
FIG DRESSING, WALNUTS, HERBED-COFFEE RICOTTA

MISO VEGETABLE
CHICKPEA PANISSE, CASHEW & CORIANDER PESTO

ROASTED CAULIFLOWER
ZA'ATAR, TAHINI, POMEGRANATE

BRAISED ENDIVE
PARSNIP PUREE, BLACK BEAN SAUCE

PANDAN BREAD PUDDING
KAYA SAUCE & TOASTED COCONUT

WINE LIST

