



CHEF TASTING

Chef's choice of dishes.
Shhhh.

It's a surprise!

5 courses

\$480 per person



Wine Pairing
\$380 per person

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.

SMALLER

GRANDMA'S ROLL, LAO GAN MA, MISO GLAZE (V) - 88

GOLDEN BEETROOT, SPICED HONEY GLAZE, HOMEMADE RICOTTA (V) - 88

SICHUAN TIGER PRAWN, PICKLED GINGER, BISQUE SABAYON - 148

SEARED THAI EGGPLANT, PARSNIP PUREE, MUSHROOM DASHI (V) - 128

BIGGER

HARISSA ROASTED CAULIFLOWER, MINT GEL, APRICOT TAHINI (V) - 128

THREADFIN FILLET, SAMBAL, FINGER LIME - 168

CHICKEN THIGH, CURRY, CRISPY COCONUT RICE - 168

TORCHED CALAMARI, BLACK GARLIC, SMOKED MISO - 168

HANGER STEAK, COFFEE BY FINE PRINT, SOY CURED EGG YOLK - 298

CRISPY BRAISED PORK, PARSNIP PURÉE, MELON - 228

ROQUEFORT MAC & CHEESE (V) - 138

SWEET

DAILY DESSERT - 88

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE - 140

DRINKS

FREE FLOW STILL OR SPARKLING WATER - 30 / PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS