



Brut!

TASTING MENU

6 COURSES \$580
per person

+

WINE PAIRING
3 glasses \$380
5 glasses \$580

STARTER CHEF'S SELECTION

SALT & VINEGAR MACKEREL
FERMENTED CUCUMBERS, BUTTERMILK ALMOND DRESSING

MISO VEGETABLE
CHICKPEA PANISSE, TUNA TATAKI, CASHEW & CORIANDER PESTO

PAN SEARED SALMON
CORN FLAN, CHARRED JALAPEÑOS, HIBISCUS DRESSING

ROASTED LAMB RACK
CARROT MASH, TAMARIND CHUTNEY, HERBED COCONUT YOGHURT

CHEESE & WINE
PINEAPPLE, VERMOUTH, MANCHEGO, BLACKBERRIES

AFTER DINNER DRINKS +
SAISON "FALLEN QUINCES" VERMOUTH - 80
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