



Brut!

CHEF TASTING MENU

6 COURSES \$580
per person

+

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

STARTER CHEF'S SELECTION

ROASTED MALA CARROT
HEIRLOOM CARROTS, CELERIAC & BLACK GARLIC PUREE,
PISTACHIO VINAIGRETTE

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

POACHED MA-YAU
OLIVE OIL POACHED THREADFIN, ERYNGII, DAO-MIU PUREE,
SOY MILK EMULSION

BARBARIE DUCK BREAST
5-SPICE DUCK BREAST, SALSIFY, KUMQUAT, "ADOBO" JUS

UBE BUTTERSCOTCH
MISO CUSTARD CREAM, MUSCOVADO CRUMBLE

DIGESTIF

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