



WELCOME TO BRUT!

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.

V- VEGGIE
N- NUTS

SMALLER

ARTISANAL BREAD, SPECIALITY 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

CHEF TASTING

6 courses
\$550 per person

(Ask for our latest
set menu!)

+

BIGGER

MISO GLAZED SEASONAL VEGETABLE, CHICKPEA PANISSE, TUNA TATAKI (N) - 158

MEDITERRANEAN OCTOPUS, WALNUT GLAZED SQUASH, SHISO (N) - 288

SEARED SALMON, CORN FLAN, CHARRED JALAPEÑOS, HIBISCUS- 188

PORK TENDERLOIN, UMESHU GRAVY, BRAISED ENDIVE - 288

SOY-CALAMANSI STRIPLOIN WITH BRAISED LEEKS - 358

HOJICHA BARLEY RISOTTO, WATER BAMBOO SHOOTS, MORRELS (V) - 148

WINE PAIRING

3 glasses \$380

5 glasses \$580

SWEET

DAILY DESSERT - 98

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE (N) - 170

WINE LIST

BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS

