



WELCOME TO BRUT!

*OUR 5 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.*

CHEF'S TASTING MENU

5 COURSES \$520
per person

+

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

+

FREE FLOW
still or sparkling
\$30 per person

SCALLOP CRUDO
CEL TUCE, KAFFIR LIME 'SALSA VERDE'

SUNCHOKE SALAD
FIG DRESSING, WALNUTS, SMOKED RICOTTA (V)

SEAFOOD STUFFED LONG PEPPERS
PEANUT CHILI CRUMB

LOCAL SEA BASS
CANNELLINI BEAN, CHORIZO, WHITE PONZU

RUMP STEAK
CALAMANSI-SOY GLAZE, ONION SOUBISE, ROASTED GARLIC