

Brut!



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CHEF TASTING
\$500 per person

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

SNACKS

ARTISANAL BREAD, SPECIALTY BUTTER - 68

PRAWN TOAST, GINGER JAM, CURRY MAYO, BRIOCHE - 48/PC

SLOW COOKED DAIKON, EARL GREY DASHI - 68

ROAST BROCCOLINI, KOJI CREAM, LEMON CRISP - 88

CHICKPEA PANISSE STICKS, BLACK GARLIC MAYO - 98

TUNA TATAKI, CORIANDER PESTO, SESAME - 98

MALA SPICED CARROT, PISTACHIO, CELERIAC - 98

HAMACHI ABURI, PEAR-TARRAGON COMPOTE - 108

SMOKED DUCK & BEET HACHÉ, HAZELNUT - 118

SQUID À LA PLANCHA, CHORIZO-SHALLOT PURÉE - 138

PASTA & GRAINS

SPICY CRAB FAT BARLEY RISOTTO - 198

CAVATELLI, SQUASH, PANCETTA, CURED EGG YOLK - 228

SHARING

DRY AGED MA YAO, ROAST CAULIFLOWER, SHERRY BROWN BUTTER - 288

BRAISED LEG OF LAMB, WHITE BEAN PURÉE, GRAPES - 298

NY STRIPLOIN, SOY-CALAMANSI, GARLIC SHOOTS - 328

POLENTA CAKE, CONFIT BEETS HAZELNUTS - 188

SWEETS

UBE BUTTERSCOTCH, MISO CARAMEL, MUSCOVADO CRUMB - 98

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE - 170

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON
CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS

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