

# Brut!



+



\$500 per person

+

WINE PAIRING

3 glasses \$380

Add 2 GLS +\$200

## CHEF TASTING MENU

ARTISINAL BREAD

SPECIALTY BUTTER

### SNACKS

FRESHLY SHUCKED OYSTER

KOMBU MIGNONETTE

MARINATED CLAMS

FENNEL CREAM, SPRING ONION OIL

### FIRST

CHEF'S SELECTION

### PASTA

BUCATINI, SPICY SAMBAL-AMATRICIANA

### MAIN

3-5 DAYS DRY AGED FISH

BRAISED BABY LEEKS, SAUCE DU JOUR

OR

NY STRIPLOIN

SOY-CALAMANSI, BRAISED LEEKS

### DESSERT

CORNBREAD

WHIPPED WHITE CHOCOLATE, CAVIAR

## WINE LIST



## BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS