



WELCOME TO BRUT!

OUR 6 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.

TASTING MENU

6 COURSES \$550
per person



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



UNLIMITED
still or sparkling
\$30 per person

STARTER CHEF'S SELECTION

SUNCHOKESALAD
FIG DRESSING, WALNUTS, HERBED-COFFEE RICOTTA

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

LOCAL AMADAI
SAVOY CABBAGE, CRAB FAT, BISQUE

BRAISED SHORT RIB
PEANUT SAUCE, FERMENTED SHRIMP PASTE, RISOTTO

PANDAN BREAD PUDDING
KAYA SAUCE & TOASTED COCONUT

WINE LIST

