



# Brut!

## TASTING MENU

6 COURSES \$580  
per person

+

### WINE PAIRING

3 glasses \$380

5 glasses \$580

### STARTER CHEF'S SELECTION

**SALT & VINEGAR MACKEREL**  
FERMENTED CUCUMBERS, BUTTERMILK ALMOND DRESSING

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

**PAN SEARED SALMON**  
CORN FLAN, CHARRED JALAPEÑOS, HIBISCUS DRESSING

**ROASTED LAMB RACK**  
CARROT MASH, TAMARIND CHUTNEY, HERBED COCONUT YOGHURT

**COMPRESSED PINEAPPLE**  
VERMOUTH, MANCHEGO, BLACKBERRIES

### DIGESTIF

*Saison "Fallen Quinces" Vermouth - 80*

*Fernet Hunter X Conspiracy Chocolate Cacao - 80*

*Hibiki "Japanese Harmony" Whisky - 180*

### WINE LIST

#### BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS

