



WELCOME TO BRUT!

OUR PLAYFUL MENU PAYS TRIBUTE TO EACH ONE OF OUR UNIQUE BACKGROUNDS AND IS MEANT TO BE SHARED LOVINGLY AMONGST FRIENDS AND FAMILY, NEW AND OLD. WE SUGGEST THAT YOU DIG IN WITH ANYWHERE BETWEEN 4-6 DISHES TO SHARE.

V- VEGGIE
N- NUTS

SMALLER

ARTISANAL BREAD, SPECIALTY BUTTER - 80

HONDASHI CUSTARD QUICHE, EDAMAME, SHISHITO, BONITO FLAKES - 108

TAHINI SCALOP, CAULIFLOWER, POMEGRANATE - 148

SUNCHOKE, FIGS, WALNUTS, HERBED-COFFEE RICOTTA, GREENS (N/V) - 128

PRAWN TOAST, GINGER JAM, CURRY MAYO - 48 (PER PIECE)

HAMACHI 'KILAWIN' CARPACCIO, TOSAKA, CANDIED CHILI - 158

CHEF TASTING

6 courses
\$550 per person

(Ask for our latest
set menu!)

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BIGGER

MISO GLAZED SEASONAL VEGETABLE, CHICKPEA PANISSE, TUNA TATAKI (N) - 158

MEDITERRANEAN OCTOPUS, WALNUT GLAZED SQUASH, SHISO (N) - 288

LOCAL AMADAI, SAVOY CABBAGE, CRAB FAT, BISQUE - 188

PORK TENDERLOIN, UMESHU GRAVY, BRAISED ENDIVE - 288

SOY-CALAMANSI STRIPLOIN WITH BRAISED LEEKS - 358

ROQUEFORT MAC & CHEESE (V) - 148

WINE PAIRING

3 glasses \$380

5 glasses \$580

SWEET

DAILY DESSERT - 98

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE (N) - 170

WINE LIST

BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS

