

# Brut!



## SNACKS

ARTISANAL BREAD, SPECIALTY BUTTER - 68



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



ROASTED CORN RIBS, GOCHUJANG GLAZE, FISH BACON - 88

HAMACHI 'KILAWIN' CARPACCIO, TOSAKA, CANDIED CHILI - 118

## N- NUTS

LOCAL SEA BREAM, TOMATO WATER ESCABECHE, CONFIT CHERRY TOMATO - 118

MARINATED YELLOW CLAMS, FENNEL CREAM, SPRING ONION OIL - 158

## SHARES

CHEF TASTING  
\$500 per person

DRY AGED LOCAL FISH, SEASONAL SIDES - MARKET PRICE



5-DAY AGED COBIA FISH "STRIP", SOY BEAN GLAZE, LETTUCE CREAM - 268

CRAB FAT BARLEY RISOTTO, SEASONAL VEGGIE, PICKLED GRAPEFRUIT - 198

## WINE PAIRING

3 glasses \$380  
Add 2 GLS +\$200

BUCATINI PASTA, SPICY SAMBAL-AMATRICIANA, FISH BACON - 168

63°C TAIYOURAN EGG, ZUCCHINI, SPICED RICOTTA, PUFF PASTRY (N) - 138

BARBARIE DUCK BREAST, CONFIT POTATOES, ADOBO JUS - 248

NY STRIPLOIN, SOY-CALAMANSI, BRAISED LEEKS - 288

## SWEETS

UBE BUTTERSCOTCH, MUSCOVADO CRUMBLE, MISO CUSTARD - 98

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE (N) - 170

CHEESE PLATTER, SELECTION OF THREE - 280

## WINE LIST



## BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS