

Brut!



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N- NUTS

SMALLER

ARTISANAL BREAD, TRIO OF BUTTER - 80

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

TAHINI SCALLOP, CAULIFLOWER, POMEGRANATE - 148

MALA BABY CARROT, CELERIAC-BLACK GARLIC, PISTACHIO (N) - 138

PRAWN TOAST, GINGER JAM, CURRY MAYO - 58 (PER PIECE)

HAMACHI TARTAR, FISH SAUCE CARAMEL, TOASTED ALMONDS (N) - 158

BIGGER

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

GLAZED COBIA "STRIP", LETTUCE CREAM, SHISO BLOSSOM - 258

DRY AGED WHOLE FISH, ERYNGH MUSHROOM, BROWN BUTTER - MARKET PRICE

SLOW-COOKED PORK BELLY, CHAYOTE BARIGOULE, "BAGNA CAUDA" - 288

NY STRIPLOIN, SOY-CALAMANSI, BRAISED LEEKS - 358

CRAB FAT BARLEY RISOTTO, SEASONAL PRODUCE, FINGERLIMES - 208

SWEETS & DIGESTIF

DAILY DESSERT - 98

-Saison "Spring Rhubarb" Vermouth - 110

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE (N) - 170

-Fernet Hunter X Conspiracy Chocolate Cacao - 110

-Hibiki "Japanese Harmony" Whisky - 180

CHEF TASTING

6 courses

\$580 per person

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WINE PAIRING

3 glasses \$380

5 glasses \$580

WINE LIST



BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS