

Brut!



+



FINE DE CLAIRE
DAVID HERVÉ OYSTERS

1PC-48 / 3PC-138
6PC-258 / 12PC-498

CHEF TASTING MENU

HAMACHI "KINILAW", COCONUT & CALAMANSI

CHEF TASTING

STEAK TARTARE, OYSTER, SHISO

4 Course \$500

5 Course \$660

BEETROOT CARPACCIO, RASPBERRY, GOAT CHEESE

+

BABY GEM HEARTS, APPLE & FENNEL

WINE PAIRING

..... ❖

3 Glasses \$380

5 Glasses \$580

SEARED SCALLOP, SAFFRON BARLEY RISOTTO

..... ❖

DRY-AGED FLATHEAD MULLET
CHORIZO-WHITE BEAN STEW

❖

NY STRIPLOIN
SOY-CALAMANSI GLAZE

..... ❖

SEASONAL DESSERT