Brut!



FINE DE CLAIRE
DAVID HERVÉ OYSTERS
1PC - 48 / 3PC - 138
6PC - 258 / 12PC - 498



+



CHEF TASTING MENU

SALMON MI-CUIT, SINIGANG BROTH, PICKLED DAIKON

STEAK TARTARE, OYSTER, SHISO

BEETROOT CARPACCIO, RASPBERRY, GOAT CHEESE

ROASTED PARSNIP, HOUSE GOJI GRANOLA

ORECCHIETTE, MUSHROOM-BLACK GARLIC,
SMOKED BURRATA

DRY-AGED LOCAL SEABASS,
CHORIZO-WHITE BEAN STEW

NY STRIPLOIN
SOY-CALAMANSI GLAZE

SEASONAL DESSERT

CHEF TASTING

4 Course $500
5 Course $660

+

WINE PAIRING

3 Glasses $380
5 Glasses $580

Brut_HK