

Brut!

TO START

ARTISANAL BREAD, SPECIALTY BUTTER - 68

OYSTERS - FIN DE CLAIRE - 1pc 48 / 3pc 138 / 6pc 258 / 12pc 498

SMALL PLATES

VEGETABLES

AWASE MISO BAMBOO SHOOTS, ROASTED LEMON PUREE - 78

SLOW COOKED DAIKON, EARL GREY DASHI - 68

MALA SPICED CARROT, PISTACHIO, CELERIAC - 98

ROAST BROCCOLINI, KOJI CREAM, LEMON CRISP - 88

MEAT

HAND CUT BEEF TARTAR, OYSTER, SHISO - 168

BONE MARROW, ARTICHOKE, PICKLED MUSTARD SEEDS - 198

SEAFOOD

SINIGANG SALMON CRUDO, CONFIT TOMATO, HARICOT VERTS - 108

SMOKED HAMACHI ABRUI, PEAR-TARRAGON COMPOTE -108

PRAWN TOAST, GINGER JAM, BRIOCHE, CURRY MAYO - 48/pc

SQUID A LA PLANCA, CHORIZO-SHALLOT PUREE, WATERCRESS - 158

PASTA & GRAINS

SPICY CRAB FAT BARLEY RISOTTO - 198

TROFIE, PISTACHIO 'BUTTER', GOJI BERRIES - 238

SHARING

GOCHUJANG PORK BELLY, YUZU KOSHO CORN RIBS - 308

DRY AGED THREADFIN, ASPARAGUS, SHIKUWAZA BUTTER -328

NY STRIPLOIN, SOY-CALAMANSI, GARLIC SHOOTS - 348

POLENTA CAKE, FIG-BALSAMIC EMULSION, HAZELNUTS - 188

LOBSTER VOL-AU-VENT* SEAWEED BEURRE BLANC, MORELS - 650

*requires 24 hour pre-order

SWEETS

UBE BUTTERSCOTCH, MISO CARAMEL, MUSCOVADO CRUMB - 48/pc

SPARK BARK SKILLET COOKIE - 158

53% chocolate, sichuan pepper, pretzel, sea salt



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CHEF TASTING

\$500 per person

WINE PAIRING

3 Glasses \$380

5 Glasses \$580