

Brut!



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TO START

ARTISANAL BREAD & SPECIALTY BUTTER 68

OYSTERS FINE DE CLAIRE BY DAVID HERVÉ

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



SMALL PLATES

PRAWN TOAST, GINGER JAM, BRIOCHE, CURRY MAYO 48/PC

WHIPPED MENTAICO DIP & CHIPS, HOUSE XO SAUCE 108

HAMACHI "KINILAW", COCONUT-CALAMANSI, CANDIED CHILI 128

FILIPINO STYLE BARBECUE CHICKEN SKEWERS 78

HAND CUT STEAK TARTARE, OYSTER, SHISO 168

DUCK ADOBO SPRING ROLLS, PICKLED GREEN PAPAYA 98

BABY GEM HEARTS, APPLE & FENNEL PURÉE, SESAME 98

BETROOT CARPACCIO, RASPBERRY VINAIGRETTE, GOAT CHEESE 108

CELTRUCE RIBBONS, HONEY LABNEH, FENNEL POLLEN 98

PASTA & GRAINS

SEARED SCALLOPS, SAFFRON BARLEY RISOTTO, THAI BASIL 258

ORECCHIETTE, MUSHROOM-BLACK GARLIC, SMOKED BURRATA 198

BIG PLATES

DRY-AGED FLATHEAD MULLET, CHORIZO-WHITE BEANS, CITRUS 278

LAMB RACK, CARROT MASH, TAMARIND CHUTNEY, MINT YOGHURT 328

NY STRIPLOIN, SOY-CALAMANSI GLAZE, GARLIC SHOOTS 348

POMMES DAUPHINE, CORIANDER PESTO, FIG HERB SALAD 188

SEAFOOD PLATTER * BOSTON LOBSTER, CHILLED SHELLFISH 880

*REQUIRES 24HR PRE-ORDER

CHEF TASTING

\$500 per person

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WINE PAIRING

3 Glasses \$380

5 Glasses \$580

UNLIMITED "BE WTR" STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS

Brut_HK