Brut!



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CHEF TASTING
$500 per person

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WINE PAIRING
3 Glasses $380
5 Glasses $580

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
SALMON MI-CUIT, SINIGANG BROTH, PICKLED DAIKON 128
HAND CUT STEAK TARTARE, OYSTER, SHISO 168
FILIPINO STYLE BARBECUE CHICKEN SKEWERS 78
PAN SEARED SCALLOPS, MUSHROOM FRICASSE, DAO MIU 158
ROASTED PARSNIP, HOUSE GOJI GRANOLA 98
BABY GEM, APPLE & FENNEL PURÉE, SESAME 98
BEETROOT CARPACCIO, RASPBERRY, GOATS CHEESE 108

PASTA & GRAINS

CRAB FAT BARLEY RISOTTO, CONFIT GRAPEFRUIT 218
ORECCHIETTE, MUSHROOM-BLACK GARLIC, BURRATA 198

BIG PLATES

DRY AGED LOCAL SEABASS, CHORIZO & WHITE BEAN 278
WHOLE DOVER SOLE MEUNIÈRE (24hr PREORDER) 780
LAMB RACK, CARROT MASH, TAMARIND CHUTNEY 328
NY STRIPLOIN, SOY-CALAMANSI, GARLIC SHOOTS 348
POMMES DAUPHINE, CORIANDER PESTO, FIGS&HERBS 188

DESSERT

UBE BUTTERSCOTCH, MISO-CARAMEL, MUSCOVADO 48/PC
SICHUAN CHOCOLATE COOKIE, VANILLA ICE CREAM 158
(GUEST DESSERT BY A SPARK OF MADNESS)

UNLIMITED "BE WTR" STILL OR SPARKLING WATER - 30 PER PERSON
CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS

Brut_HK