

Brut!



+



CHEF TASTING
\$500 per person

+

WINE PAIRING
3 Glasses \$380
5 Glasses \$580



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

CHEF TASTING MENU

'SINIGANG' SALMON CRUDO
STEAK TARTARE, OYSTER, SHISO

ROASTED BROCCOLINI, KOJI CREAM

AWASE MISO BAMBOO SHOOTS



TROFIE, PISTACHIO 'BUTTER', GOJI BERRIES



DRY AGED THREADFIN, ASPARAGUS
SHIKUWAZA BROWN BUTTER

OR

NY STRIPLOIN, SOY-CALAMANSI GLAZE



SEASONAL DESSERT