

# Brut!



+



## N- NUTS

### SMALLER

ARTISANAL BREAD, SPECIALTY BUTTER - 80

HONDASHI CUSTARD QUICHE, EDAMAME, SHISHITO, BONITO FLAKES - 108

TAHINI SCALLOP, CAULIFLOWER, POMEGRANATE - 148

MALA HEIRLOOM BABY CARROT, CELERIAC-BLACK GARLIC, PISTACHIO (N) - 138

PRAWN TOAST, GINGER JAM, CURRY MAYO - 48 (PER PIECE)

HAMACHI 'KILAWIN' CARPACCIO, TOSAKA, CANDIED CHILI - 158

## CHEF TASTING

6 courses

\$580 per person

+

## WINE PAIRING

3 glasses \$380

5 glasses \$580

### BIGGER

MISO GLAZED SEASONAL VEGETABLE, CHICKPEA PANISSE, TUNA TATAKI (N) - 158

MEDITERRANEAN OCTOPUS, MISO WALNUT SQUASH, SHISO GREMOLATA (N)- 288

POACHED THREADFIN, ERYNGII, DAO-MIU PUREE, SOY MILK EMULSION - 188

SLOW-COOKED PORK BELLY, CHAYOTE BARIGOULE, "BAGNA CAUDA" - 288

NY STRIPLOIN, SOY-CALAMANSI, BRAISED LEEKS - 358

CRAB FAT BARLEY RISOTTO, SEASONAL PRODUCE, FINGERLIMES - 188

### SWEETS & DIGESTIF

DAILY DESSERT - 98

*-Saison "Fallen Quinces" Vermouth - 80*

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE (N) - 170

*-Fernet Hunter X Conspiracy Chocolate Cacao - 80*

*-Hibiki "Japanese Harmony" Whisky- 180*

## WINE LIST



### BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS