



# Brut!

## CHEF TASTING MENU

6 COURSES \$580  
per person

+

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

STARTER  
CHEF'S SELECTION

ROASTED MALA CARROT  
HEIRLOOM CARROTS, CELERIAC & BLACK GARLIC PUREE,  
PISTACHIO VINAIGRETTE

MISO VEGETABLE  
CHICKPEA PANISSE, TUNA TATAKI, CASHEW & CORIANDER PESTO

DRY AGED FISH  
ERYNGII MUSHROOM, BROWN BUTTER

BARBARIE DUCK BREAST  
5-SPICE DUCK BREAST, SALSIFY, KUMQUAT, "ADOBO" JUS

UBE BUTTERSCOTCH  
MISO CUSTARD CREAM, MUSCOVADO CRUMBLE

### DIGESTIF

*Saison "Spring Rhubarb" Vermouth - 110*  
*Fernet Hunter X Conspiracy Chocolate Cacao - 110*  
*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