



# Brut!

## TASTING MENU

### STARTER CHEF'S SELECTION

#### ROASTED MALA CARROT

HEIRLOOM CARROTS, CELERIAC & BLACK GARLIC PUREE,  
PISTACHIO VINAIGRETTE

#### MISO VEGETABLE

CHICKPEA PANISSE, TUNA TATAKI, CASHEW & CORIANDER PESTO

#### POACHED MA-YAU

OLIVE OIL POACHED THREADFIN, ERYNGII, DAO-MIU PUREE,  
SOY MILK EMULSION

#### BARBARIE DUCK BREAST

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

#### UBE BUTTERSCOTCH

MISO CUSTARD CREAM, MUSCOVADO CRUMBLE

#### DIGESTIF

*Saison "Fallen Quinces" Vermouth - 80*

*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