

# Brut!



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## N- NUTS

### SMALLER

ARTISANAL BREAD, SPECIALTY BUTTER - 80

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

TAHINI SCALLOP, CAULIFLOWER, POMEGRANATE - 158

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

PRAWN TOAST, GINGER JAM, CURRY MAYO - 58 (PER PIECE)

VEAL TONGUE, BLACK SESAME TONNATO, SALTED EGG YOLK, CROUTONS - 148

## CHEF TASTING

6 courses

\$780 per person

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## WINE PAIRING

3 glasses \$380

5 glasses \$580

### BIGGER

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

GLAZED LOBSTER, GAILAN, CURRY-VICHYSOISE FOAM - 580

“HOLIDAY DUCK HAM”, PARNIP, UMESHU GRAVY - 328

NY STRIPLOIN, SOY-CALAMANSI, BRAISED LEEKS - 358

CRAB FAT BARLEY RISOTTO, SEASONAL PRODUCE, FINGERLIMES - 218

### 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