

Wines By The Flight

Choose one white and one red wine to pair with the Early CUTs menu
(90 ml each)

White

Semillon | McGuigan, New South Wales Australia 2012

Viognier | E. Guigal, Côtes-du-Rhône France 2013

Rosé

Grenache/Cinsault | Trinquedvel – Tavel, Rhône Valley France 2013

Red

Grenache | Domaine du Trapadis – Côtes-du-Rhône France 2013

Tinta de Toro | Matsu – "El Picaro", Toro, Spain Spain 2014

Merlot | Hall, Napa Valley, California USA 2008

\$28 Per Person

Featured Beers...

Kirin Ichiban Japan 12

330ml...5% ABV

Hofbräu "Original" Lager Germany 15

330ml...5.1% ABV

Early CUTs... before 7:00 pm

(Available until 7pm)

First Course...

Alaskan King Crab and Shrimp "Louis", Spicy-Tomato Horseradish

Butter Lettuce, Point Reyes Blue Cheese, Champagne Herb Vinaigrette

Main Course...

Snake River Farms Flat Iron Steak, Caesar Salad, Tempura Onion Rings

Wild Field Mushroom Pasta, Parmesan Cheese, Parsley

Halal Young Chicken, Potato Puree, Field Mushrooms, Natural Jus

\$70 Per Person

Desserts...

Selection of Ice Creams and Sorbets, Fresh Berries, Crisp Vanilla Wafer

Valrhona Chocolate Soufflé, Crème Fraîche Cream, Gianduja Chocolate Ice Cream

(For Two)

"Banana Cream Pie", Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream

\$18 Supplement to Early CUTs menu

Prices do not include 10% Service Charge and 7% GST