

Happy New Year December 31st 2020

Amuse Bouche...

Gougères

Black Truffle Potato "Mille-Feuille", Crème Fraîche, Kaluga Caviar

Salads and Starters...

Oysters On The Half Shell, Green Apple Mignonette 1/2 dz

Hokkaido Scallop "Sashimi," Shaved Myoga, Kinome, Wasabi-Kosho Ponzu

Butter Lettuce, Point Reyes Blue Cheese, Chitose Cherry Tomatoes, Champagne-Herb Vinaigrette

Austrian Oxtail Bouillon, Périgord Black Truffles, Bone Marrow Dumpling

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Maryland Blue Crab Cake, Tomato Relish, Basil Aioli

Prime Sirloin "Steak Tartare", Herb Aioli, Mustard

The Cuts...

U.S.D.A. Prime Filet Mignon 170g, Béarnaise

U.S.D.A. Prime New York Sirloin 280g, Armagnac & Peppercorn

U.S.D.A. Prime Ribeye 395g, House Made Steak Sauce

UK Highlands Ribeye 340g, Argentinean Chimichurri

Grilled French Turbot, Roasted Cauliflower, Raisins, Cauliflower Purée, Capers, Sauce Meunière

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda"

Colorado Lamb Chops, Cucumber-Mint Raita

American Wagyu / Angus Beef From Snake River Farms, Idaho

Whiskey Aged 21 Days Bone In New York Sirloin 575g (For Two), Whiskey Béarnaise (\$90 Supplement)

Filet Mignon 170g, Yuzu Kosho Butter (\$50 Supplement)

Hokkaido "Snow", Tomakomai, Japan

New York Sirloin 170g, Yuzu Kosho Butter (\$100 Supplement)

Pan Roasted 1.5 Kg Maine Lobster, Black Truffle Sabayon (\$50 Supplement)

Périgord Black Truffles (\$25 Supplement per 5g)

Sides For The Table...

Soft Polenta, Parmigiano-Reggiano

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Hokkaido Pumpkin, Toasted Sesame Aioli, Furikake

Roasted Baby Brussels Sprouts, Smoked Bacon, Cipollini Onions

The Sweet...

Butterscotch Apple Crumble, Toasted Almonds, Oats, Tahitian Vanilla Ice Cream

Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

Praline Mascarpone Bar, Chocolate Chiffon, Mascarpone Mousse, Passionfruit Guava Sorbet

Valrhona Chocolate Soufflé, Crème Fraîche Cream, Gianduja Chocolate Gelato (For Two)

\$325 per Person, Limited Seating Available

(Inclusive 1 glass of Champagne)

Wishing Everyone a Safe and Happy New Year from the CUT Team!

Greg Bess, Executive Chef

Kelvin Teo, Executive Sous Chef

Pierre Chambon, Pastry Chef

Paul Joseph, General Manager

Edward Pang, Junior Sous Chef

Ammie Khoo, Sous Chef

Marlon Manaois, Sous Chef

Manaal Syed, Sous Chef

Ria Melati, Junior Sous Chef

Derrick Ng, Junior Sous Chef