



CUT

WOLFGANG PUCK

PRIVATE EVENT PACKAGES

THE SHOPPES AT MARINA BAY SANDS, B1-71

+65 6688 8517

CUTRESERVATIONS@MARINABAYSANDS.COM

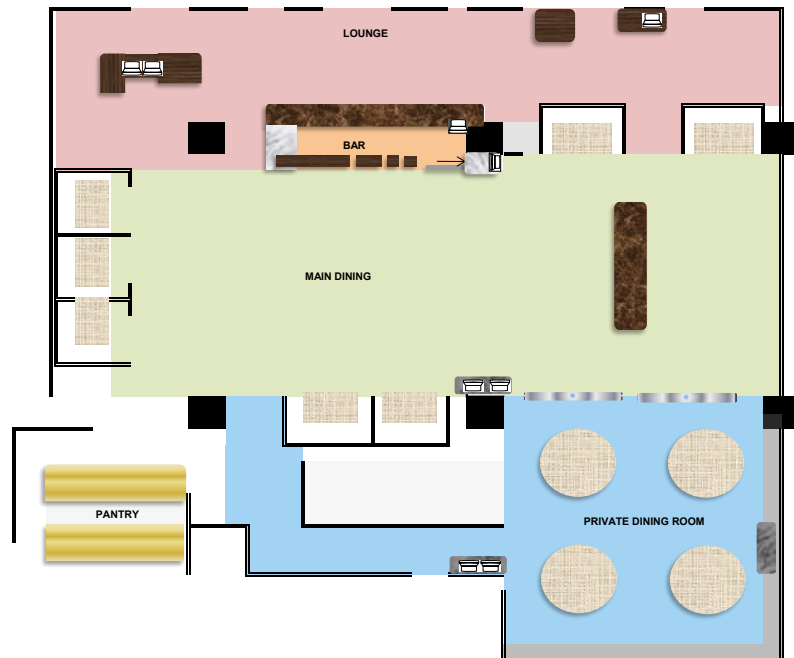


The only steak restaurant in Singapore to be awarded with a Michelin star, CUT offers the finest selection of USDA Prime, Australian Angus, Japanese Wagyu and true Japanese A5 Kobe, grilled over hard wood and charcoal to juicy perfection.

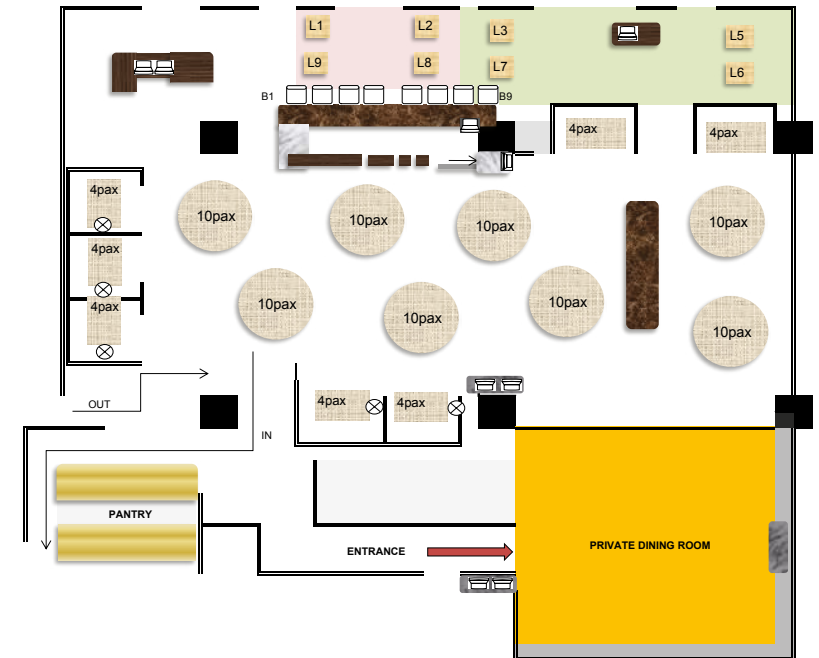
A sleek bar & lounge welcomes you and offers the perfect vantage point to people-watch while enjoying hand-crafted cocktails and small bites. Baked oak, bronze and leather materials lend a warm feel and the spectacular private dining room is surrounded by glittering mirror glass walls and floor-to-ceiling wine displays.



FLOORPLAN PRIVATE DINING ROOM



RESTAURANT BUYOUT





THE SILVER LUNCH MENU

\$175 PER PERSON

For The Table

Hot Gougères

Starters (Choice of 2)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Main Course (Choice of 3)

U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g

U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g

Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus

Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides

Wild Field Mushrooms with Shishito Peppers

Creamed Spinach with Fried Organic Egg

Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)

House-Made Steak Sauce

Armagnac, Green Peppercorn

Béarnaise

Dessert (Choice of 1)

Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl

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

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

THE GOLD LUNCH MENU

\$225 PER PERSON

For The Table

Hot Gougères

Cut Sliders, Brioche Buns, Sweet Pickles

Starters (Choice of 3)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Alaskan King Crab & Shrimp 'Louis' Cocktail, Spicy Tomato-Horseradish

Bigeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course (Choice of 4)

U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g

U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g

American Wagyu/Angus, Snake River Farms, Idaho, New York Sirloin 230g

Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus

Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides (Choice of 3)

French Fries with Herbs

Sautéed Broccolini, Sun-Dried Tomatoes, Chilli

Creamed Spinach with Fried Organic Egg

Soft Polenta with Parmesan

Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)

Béarnaise

House-Made Steak Sauce

Armagnac, Green Peppercorn

Argentinean Chimichurri

Dessert (Choice of 2)

Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl

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

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



THE PLATINUM LUNCH MENU

\$325 PER PERSON

For The Table

Hot Gougères

Cut Sliders, Brioche Buns, Sweet Pickles

Starters (Choice of 3)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Alaskan King Crab & Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish

Bigeys Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course (Choice of 4)

U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g

U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g

American Wagyu/Angus, Snake River Farms, Idaho, New York Sirloin 230g

Japanese Wagyu, Sendai Prefecture, New York Sirloin 170g

Pan-Roasted Chicken, Potato Purée, Field Mushrooms, Natural Jus

Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides (Choice of 3)

French Fries with Herbs

Sautéed Broccolini, Sun-Dried Tomatoes, Chilli

Creamed Spinach with Fried Organic Egg

Soft Polenta with Parmesan

Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)

Béarnaise

House-Made Steak Sauce

Armagnac, Green Peppercorn

Argentinean Chimichurri

Dessert (Choice of 3)

Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl

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

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





THE SILVER DINNER MENU

\$200 PER PERSON

For The Table

Hot Gougères

Starters (Choice of 2)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Main Course (Choice of 3)

U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g

U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g

Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus

Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides

Wild Field Mushrooms with Shishito Peppers

Creamed Spinach with Fried Organic Egg

Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)

House-Made Steak Sauce

Armagnac, Green Peppercorn

Béarnaise

Dessert (Choice of 1)

Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl

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

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

THE GOLD DINNER MENU

\$250 PER PERSON

For The Table

Hot Gougères

Cut Sliders, Brioche Buns, Sweet Pickles

Starters (Choice of 3)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Alaskan King Crab & Shrimp 'Louis' Cocktail, Spicy Tomato-Horseradish

Bigeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course (Choice of 4)

U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g

U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g

American Wagyu/Angus, Snake River Farms, Idaho, New York Sirloin 230g

Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus

Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides (Choice of 3)

French Fries with Herbs

Sautéed Broccolini, Sun-Dried Tomatoes, Chilli

Creamed Spinach with Fried Organic Egg

Soft Polenta with Parmesan

Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)

Béarnaise

House-Made Steak Sauce

Armagnac, Green Peppercorn

Argentinean Chimichurri

Dessert (Choice of 2)

Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl

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

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



THE PLATINUM DINNER MENU

\$350 PER PERSON

For The Table

Hot Gougères

Cut Sliders, Brioche Buns, Sweet Pickles

Starters (Choice of 3)

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Alaskan King Crab & Shrimp 'Louis' Cocktail, Spicy Tomato-Horseradish

Bigeeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

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U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g

American Wagyu/Angus, Snake River Farms, Idaho, New York Sirloin 230g

Japanese Wagyu, Sendai Prefecture, New York Sirloin 170g

Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus

Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides (Choice of 3)

French Fries with Herbs

Sautéed Broccolini, Sun-Dried Tomatoes, Chilli

Creamed Spinach with Fried Organic Egg

Soft Polenta with Parmesan

Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)

Béarnaise

House-Made Steak Sauce Armagnac, Green Peppercorn

Argentinean Chimichurri

Dessert (Choice of 3)

Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl

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

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

All prices are subject to 10% service charge, 10% gratuity and 7% goods and services tax. Menu is subject to change depending on availability of seasonal produce.



CUT

EVENT INFORMATION

B.Y.O. Policy

Guests are not allowed to bring outside food and beverages into the restaurant, including wines and cakes.

Dietary Requirements

Please communicate any special dietary needs, dietary restrictions or food allergies at least 4 working days prior to the event.

AV Requirements

CUT is able to provide a microphone with portable speaker free of charge. For TV screen setup, this may be arranged with Marina Bay Sands' AV Team. Charges are separate and not considered towards the minimum spend.

RESTAURANT INFORMATION

Cuisine

Western

Dress Code

Smart Casual

Operating Hours

Sun – Thu: 5:30pm – 10pm (Restaurant),
5:30pm – 12am (Bar & Lounge)

Fri & Sat: 5:30pm – 11pm (Restaurant),
5:30pm – 12am (Bar & Lounge)

PHOTO GALLERY

