

Happy New Year December 31st 2016

Amuse Bouche...

Gougeres

Roasted Yukon Gold Potato, Crème Fraîche, Kaluga Caviar

Salads and Starters...

Oysters On The Half Shell, Ginger- Red Wine Mignonette 1/2dz

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

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

Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Pomegranate, Shropshire Blue Cheese

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

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

The Cuts...

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

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

Red Poll Ribeye 280g, Grass Fed, Suffolk, England, Dry Aged 45 Days, House Made Steak Sauce

Grilled French Turbot "Riviera Style", Braised Fennel, Baby Artichoke, Confit Tomato

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

Colorado Lamb Chops, Cucumber-Mint Raita

Australian Wagyu / Angus, 400+ Days Grain Fed, BMS 8+, From Stockyard, Queensland

Bone in Rib Eye Steak 1kg (For Two, \$45 Supplement Per Guest)

American Wagyu / Angus Beef From Snake River Farms, Idaho

Filet Mignon 170g, Yuzu Kosho Butter (\$60 Supplement)

True A5 Kobe Beef From Hyogo Prefecture, Honshu, Japan

New York Sirloin 170g Yuzu Kosho Butter (\$90 Supplement)

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

Wolfgang Puck Hand-Selected Black Truffles (\$30 Supplement Per 4g)

Sides For The Table...

Soft Polenta with Parmigiano Reggiano

Roasted Cauliflower, Bagna Cauda, Breadcrumbs, Sardo

Hand Cut Potato French Fries, Black Truffles, Truffle Aioli

Roasted Baby Brussels Sprouts, Smoked Bacon, Cipollini Onions

The Sweet...

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

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

Chocolate Cremeux "S'Mores", Graham Crunch, Toasted Marshmallow, Peanut Butter Ice Cream

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

\$250 per person, Limited Seating Available

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

Joshua Brown, Executive Chef

Burton Yi, Chef de Cuisine

Stephanie Hsieh, Pastry Chef

Paul Joseph, General Manager

Brandon Galitz, Executive Sous Chef

Kelvin Teo, Sous Chef

Raj Kumar, Sous Chef