

Happy New Year

January 1st 2021

For The Table ...

Selection of House Made Pastries
Bagels, Smoked Salmon, Red Onions, Tomato, Lemons, Capers
Citrus Cream Cheese, Dill Cream Cheese

To Start... Choice of One

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling
Roasted Baby Beets, Goat Cheese, Candied Pistachios, Citrus, Dill Oil
Warm Asparagus, Poached Egg, Mushroom Marmalade, Warm Bacon Vinaigrette
Maple Glazed Pork Belly, Apple-Apricot Compote, Chicharrón, Sesame–Orange Dressing
Prawn "Cocktail", Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy (+\$8)
Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment (+\$118)

Entrées... Choice of One

Fried Chicken, Mochi Waffles, Compressed Watermelon, Honey
Maryland Blue Crab Cakes Benedict, Poached Eggs, Hollandaise
Pork Schnitzel, Pork Sausage Country Gravy, Poach Eggs, Buttermilk Biscuits
Oysters on the Half Shell, Alaskan King Crab Legs, Tiger Prawns, Apple-Celery Mignonette (+\$85)
Chef Lee Pancakes, Crisp Bacon, Bourbon Maple Butter, Maple Syrup, Plum Compote, Whip Cream
Add On Foie Gras (+\$45)

Steak & Eggs, Roasted Marble Potatoes, Watercress Salad

USDA Prime New York Sirloin 170g
American Wagyu New York Sirloin 230g (+\$135)
American Wagyu Ribeye 280g (+\$140)
Japanese Wagyu Sirloin 170g (+\$200)

Sweets... Choice of One

Selection of House Made Pies
Crème Brûlée

\$98 per person

Free Flow Brunch Beverages... By The Glass

Bloody Mary & Mimosa
Champagne: Lanson – "Black Label", Brut, France NV
Red Wine: Wolfgang Puck – Cabernet Sauvignon, "Master Lot Reserve", California, USA 2018
White Wine: Domaine Laroche – "Les Chanoines", Chablis, France 2018
House Pour Spirits, Beer, Mineral Water, Juices, Tea, Coffee

\$88 per person

The CUT By Wolfgang Puck Team Wishes You and Your Family A Prosperous and Happy New Year!

"Prices are subject to 10% Service Charge and 7% GST"