

Wine Flight

Choose two glasses to pair with the Early CUTs menu (90ml each)

White

Grenache | Ferraton – Laudun Blanc, Côtes-du-Rhône France 2017

Chardonnay | Laroche – Chablis France 2019

Rosé

Syrah / Grenache | Laroche – Rosé La Chevalière France 2019

Red

Cabernet Sauvignon | Wolfgang Puck – Master Lot USA 2018

Shiraz | Hentley Farm – Villain & Vixen, Barossa Valley Australia 2019

\$31 per Person

Featured Beers...

Asahi Super Dry, Lager Japan 15
330ml... 4.9% ABV

North Coast “Steller IPA”, Ale USA 18
355ml... 6% ABV

*Prices are subject to 10% Service Charge and 7% GST.

Early CUTs...

First Course... (Choice of)

Prime Sirloin “Steak Tartare”, Herb Aioli, Mustard

Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli

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

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

Main Course... (Choice of)

USDA Prime, New York Sirloin 170g, Hand Cut French Fries

USDA Prime, Filet Mignon 170g, Hand Cut French Fries (+\$35)

USDA Prime, Rib Eye 395g, Hand Cut French Fries (+\$55)

American Wagyu, New York Sirloin 230g, Hand Cut French Fries (+\$135)

Wild Field Mushroom Pasta, Parmesan Cheese, Parsley

Halal Young Chicken, Potato Purée, Wild Field Mushrooms, Natural Jus

Add to the Cuts...

Half 400g Maine Lobster \$25

Foie Gras \$45

Fried Organic Egg \$5

Sides... (Choice of)

Sautéed Broccolini, Pecorino, Sun Dried Tomatoes, Garlic, Chili

Creamed Spinach

Sautéed Tuscan Black Kale, Baby Spinach, Garlic

Desserts... (Choice of)

Warm Butterscotch Apple Crumble, Oats, Tahitian Vanilla Ice Cream

Praline Mascarpone Bar, Chocolate Chiffon, Passionfruit Guava Sorbet

\$95 per Person