

Happy New Year

January 1st 2018

Salad Bar...

Seasonal Fresh Sliced Fruits

Caeser Salad, Romaine Lettuce, Cherry Tomatoes, Anchovy, Garlic Croutons

Red Quinoa Salad, Dried Currents, Dried Apricots, Pine Nuts, Frisse, Baby Kale, Mint, Olive Oil

Greek Salad, Cucumber, Red Onion, Cherry Tomato, Feta Cheese, Bell Peppers, Kalamata Olives, Oregano

Cheese & Bread Bar...

Bagels, Croissants

Selection of Artisanal Cheese

Smoked Salmon

Raw Bar...

Tiger Prawns

Alaskan King Crab Legs

Oysters On The Half Shell

Entrées...Choice of One

Fried Chicken, Mochi Waffles, Compressed Watermelon, Honey

Pork Schnitzel, Pork Sausage Country Gravy, Poach Eggs, Buttermilk Biscuits

American Wagyu Sirloin Steak & Eggs, Roasted Fingerling Potato, Watercress Salad

Pho Bo "Beef Soup" Rice Noodles, Prime Filet, Tendon, Fresh Herbs, Chili, Black Bean

Chef Lee Pancakes, Crisp Bacon, Bourbon Maple Butter, Bliss Maple Syrup, Berry Compote, Whip Cream

Beef Wellington, Prime Filet, Foie Gras, Jerusalem Artichokes & Carrots, Bordelaise, "Supplement \$15"

Vegetable Frittata, Egg White, Baby Spinach, Mixed Cheese, Mushrooms, Bell Peppers

Short Rib Pappardelle, Braised Short Rib, Tomato, Garlic, Parsley, Fiore Sardo

Maryland Blue Crab Cakes Benedict, Poached Eggs, Hollandaise

Sweets...Choice of Two

Selection of House Made Pastries

Free Flow Brunch Beverages By The Glass...

Bloody Mary & Mimosa

Champagne: Philip Gamet Blanc de Noirs NV, France.

House Pour Sprints, Beer, Mineral Water, Juices, Tea, Coffee

Red Wine: Guado al Melo – "Antillo" Sangiovese, Bolgheri, Italy 2015

White Wine: Babich – "Black Label", Sauvignon Blanc, Marlborough, New Zealand 2016

\$175 per person, Limited Seating Available

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

"All prices are subject to 10% service charge and 7% GST"
Age Restriction Over 12 Years Old