

Happy New Year December 31st 2017

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
Mushroom Soup, Black Trumpet Mushrooms, Cipollini Onion, Chestnut, Périgord Black Truffle
Poached Warren Pear, Burrata Cheese, Prosciutto, Arugula, Sardo, Aged Balsamic
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
Pan Seared French Dover, Roasted Cauliflower, Raisins, Cauliflower Puree, Capers, Sauce Meunière
Double Thick Iberico Pork Chop, Pear 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)

Périgord Black Truffles (\$30 Supplement Per 4g)

Foie Gras (\$45 Supplement)

Sides For The Table...

Soft Polenta with Parmigiano Reggiano
Hand Cut Potato French Fries, Black Truffles, Truffle Aioli
Tempura Okra & French Bean, Salted Egg Yolk-Pumpkin 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
Brandon Galitz, Chef de Cuisine
Jaycent Lau, Pastry Chef
Paul Joseph, General Manager

Kelvin Teo, Executive Sous Chef
William Mahadevan, Sous Chef
Leon Sebastian, Sous Chef

"All prices are subject to 10% service charge and 7% GST"