

STARTERS		
BURRATA CHEESE 	21	
<i>Fire-Roasted Pepper Purée, Cured Tomatoes, Pine Nuts</i>		
WAGYU BEEF SLIDERS	24	
<i>Pickles, Smoked Pepper Jam, Cheddar, Roasted Onion, Truffle Emulsion</i>		
BLACK ANGUS BEEF CARPACCIO	27	
<i>Marinated Cherry Tomatoes, Shallot Jam, Manchego</i>		
KAMPOT CRAB CAKES	28	
<i>Charred Corn Relish, Lemon Garlic Aioli</i>		
PRIME BEEF TENDERLOIN TARTARE	28	
<i>Black Truffle, Mustard, Kampot Pepper, Egg Yolk, Toast</i>		
FOIE GRAS SLIDERS	29	
<i>Caramelized Onion, Raisin Purée, Pistachio</i>		
LOBSTER CROQUETTES	32	
<i>Charred Lime Aioli</i>		
HOKKAIDO SCALLOPS	34	
<i>Bacon, Cauliflower Purée, Tomato</i>		
SOUPS		
TRUFFLED MUSHROOM SOUP 	12	
<i>Mushroom Jam, Truffle Foam</i>		
LOBSTER BISQUE	16	
<i>Lobster, Herbed Cream</i>		

SALADS

PICKLED MUSHROOM SALAD 	12
<i>Orange, Radish, Asparagus, Crispy Greens, Nori Dust, Sesame Seed, Miso Dressing</i>	

CHARRED ROMAINE HEARTS	14
<i>White Anchovies, Caesar Dressing, Shaved Parmesan</i>	

KING CRAB LOUIE	32
<i>Quail Egg, Asparagus, Avocado, Confit Cherry Tomato, Horseradish Cocktail</i>	

LOBSTER COBB SALAD	48
<i>Poached Canadian Lobster, Candied Bacon, Cherry Tomatoes, Quail Egg, Grapefruit Vinaigrette</i>	

FLAT BREADS

MUSHROOM 	15
<i>Tomato Basil Sauce, Mushrooms, Herbs, Parmesan</i>	

WAGYU BEEF MEATBALL	18
<i>Mozzarella, Rocket Pesto, Herbs, Chili Oil</i>	

CHORIZO SAUSAGE	18
<i>Shiitake Mushrooms, Sweet Pepper Confit, Spring Onion</i>	

SEAFOOD	24
<i>Seafood, Coral Essence, Mozzarella, Persillade, Curry-saffron Dip</i>	

THE CRUDO BAR		
PRAWN BROCCOLINI	26	
<i>Baby Romaine Heart, Broccolini, Quail Egg, Mustard Seed, Sriracha Mayo</i>		
HAMACHI TARTARE	32	
<i>Hamachi, Avocado Purée, Oyster Emulsion, Chicken Skin</i>		
SCALLOP CARPACCIO & UNI	42	
<i>Uni, Sliced Scallop, Finger Lime, Truffle Gel, Jalapeño Emulsion</i>		
WHOLE POACHED CANADIAN LOBSTER	86	
<i>Citrus Soy, Wasabi, Cocktail Sauce</i>		
ALASKAN KING CRAB LEGS	138	
<i>Citrus Soy, Wasabi, Cocktail Sauce</i>		

OYSTERS

BAKED OYSTERS	55 100
<i>Garlic Chive Butter, Cayenne Pepper, Parmesan</i>	

CANADIAN OYSTER	55 100
------------------------	-----------------

GOLD OYSTER	68 128
<i>Caviar, Scallop Meat, Canadian Oyster, Yuzu Dressing</i>	

SEAFOOD PLATTER

Small / Large	174 348
----------------------	------------------

CAVIAR

<i>Caspian Oscietra - Sturia Caviar, France Slightly fruity flavor that lingers on the tongue</i>		
15 grams	50 grams	125 grams
150	325	865

Served with traditional condiments

If you have food allergies or intolerance, please inform your server upon placing your order.

Prices in USD excluding applicable taxes and 7% service charge.

 Vegetarian

THE GRILL

TAJIMA AUSTRALIAN WAGYU BEEF MBS 3-4		
<i>Produced by a selected group of farmers in New South Wales and Victoria, The Tajima bloodline is renowned for its distinctive tenderness and flavor. The cattle are grain-fed for a minimum of 350 days to ensure greater marbling.</i>		
Tenderloin	200 grams	50
Rib Eye	300 grams	84

AUSTRALIAN BLACK ANGUS CHATEAUBRIAND		
<i>Premium Black Angus beef has a proven reputation of superior eating quality, with superb flavor and texture.</i>		
Rib Eye	300 grams	46
Chateaubriand Cut - For two	400 grams	98

MAYURA STATION FULL-BLOOD WAGYU		
<i>Established in 1845, Mayura Station is located near Millicent in South Australia. Mayura is the last word in great-tasting Wagyu, and as part of their pursuit of flavor, they have developed a unique grain ration that includes chocolate to produce full-flavored succulent beef with a refined sweetness.</i>		

CHEFS' FAVORITE CUTS - For six to eight		
Tomahawk	1.5 kilo	670
Full-blood Striploin / Wagyu Rib Eye	300 grams	
Hanger Steak	200 grams	
<i>Served with your choice of three sides and three sauces.</i>		

Striploin	300 grams	120
Tomahawk - For two to four	1.5 kilo	420

30-DAY DRY-AGED AMERICAN PRIME BLACK ANGUS STRIPLOIN, GRAIN-FED BEEF		
<i>Linz Heritage Angus Beef, from America's Midwest. Has a reputation for its bold flavor, matched by an excellent texture. We dry-age this cut for 30 days in Cuts' beef locker to develop its robust flavors.</i>		
Striploin - For two to three	600 grams	125

BANGALOW PORK RACK	32
<i>Pork Rack, Curry Butter, Confit Mushroom</i>	

ADDITIONS TO YOUR STEAK OR CHOP		
Pan-Seared Foie Gras	20	
Grilled Shrimp	26	
Grilled Half Boston Lobster	43	
Grilled Alaskan King Crab Legs	138	

SAUCES

Béarnaise	Chimichurri	Kampot Pepper
Truffle Jus	Romesco	Horseradish Cream

SIDES

Hand-Cut Potato Fries 	7	Charred Asparagus 	9
<i>Garden Salad  Crispy Greens, Pickled Onion, Cherry Tomatoes, Cucumber, Lemon Dressing</i>		<i>Hollandaise Sauce</i>	
Grilled Corn	9	Sautéed Broccolini	9
<i>Sriracha Mayo, Parmesan, Black Pepper</i>		<i>Garlic Shallot, Chili, Seaweed Butter</i>	
Mashed Potatoes 	8	Sautéed Mushrooms 	10
<i>Roasted Garlic, Salted Butter</i>		<i>Thyme, Rosemary, Garlic, Parsley</i>	
Mac & Cheese	9		
<i>Smoked Bacon, Poached Egg</i>			
Spinach 	9		
<i>Cream, Nutmeg, Parmesan</i>			



CUTS SPECIALTIES	
BLUE LOBSTER MAC AND CHEESE	15
<i>Parmesan, Blue Lobster, Coral</i>	
SLOW-COOKED PORK BANGALOW	28
<i>Caramelized Onion, Carrot Purée, Pork Skin, Poultry Jus</i>	
BRAISED US WAGYU SHORT RIB	34
<i>Jerusalem Artichokes, Sautéed Mushroom, Baked Beetroot, Red Wine Jus</i>	
BUTCHER'S FAVORITE STEAK	37
<i>Hanger Steak, Corn Ragù, Onion, Mushroom Sauce</i>	
PAN-SEARED TURBOT	42
<i>Caviar, Chinese Morning Glory, Spinach Purée, Beurre Blanc</i>	
PAN-SEARED DUCK BREAST	30
<i>Smoked Cauliflower, Glazed Baby Carrots, Duck Soy Sauce</i>	
BLUE LOBSTER PAPPARDELLE	45
<i>Lobster, Pappardelle, Spinach, Lobster Broth, Cherry Tomatoes, Basil, Foam</i>	
FOIE GRAS RAVIOLI	47
<i>Lobster, Almonds, Foie Gras Sauce</i>	
WHOLE TURBOT - FOR TWO	120
<i>Capers, Lime, Buttered Dill Potatoes</i>	

THE JOSPER GRILL

SPICED CARROT	18
<i>Artichoke Purée, Dukkah, Toasted Almond Sliced, Sesame, Honey</i>	

SPICED CAULIFLOWER STEAK	20
<i>Green Tomato Salad, Romesco, Herbs</i>	

CUTS SIGNATURE BURGER	23
<i>Prime Beef Patty, Caramelized Onion, Pickles, Cheddar, Hand-Cut Fries, Cuts Aioli</i>	

ROASTED BABY CHICKEN	25
<i>Roasted Carrots, Grain Mustard, Poultry Jus</i>	

JAPANESE KINGFISH	36
<i>Clams and King Prawn Chowder, Smoked Pepper Jam, Aioli</i>	

UMAMI SEARED TUNA	38
<i>Seared Tuna, Tomato Salad, Spicy Mayo, Sesame</i>	

AUSTRALIAN LAMB RACK	48
<i>Spiced Pumpkin Hummus, Minted Crushed Peas, Jus</i>	

WINE BY THE GLASS

SPARKLING WINE AND CHAMPAGNE

	Glass	Bottle
Desiderio ‘Jeio’ Prosecco di Valdobbiadene DOCG, Veneto, Italy <i>Glera</i>	13	63
Billecart-Salmon Brut Réserve NV, Champagne, France <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	25	125
Billecart-Salmon Brut Rosé NV, Champagne, France <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	36	180
WHITE Reguta, Friuli-Venezia Giulia, Italy <i>Pinot Grigio</i>	11	53
Schieferkopf, Baden, Germany <i>Riesling</i>	13	63
Craggy Range, Martinborough, New Zealand <i>Sauvignon Blanc</i>	14	68
Castiglion del Bosco, Italy <i>Chardonnay</i>	14	68
ROSE Le Novi Côté Levant, Rhône Valley, France <i>Syrah, Grenache, Cinsault, Vermentino</i>	11	53
RED Deliance, Burgundy, France <i>Pinot Noir</i>	15	73
Closerie de Camensac, Bordeaux, France <i>Merlot, Cabernet Sauvignon</i>	15	73
Montes Limited Selection, Colchagua Valley, Chile <i>Cabernet Sauvignon Carménère</i>	10	48
Castiglion Del Bosco, Tuscany, Italy <i>Sangiovese</i> <i>From Rosewood Castiglion Del Bosco’s private cellar</i>	28	138
The Prisoner Unshackled, United States <i>Cabernet Sauvignon</i>	15	73
St. Hugo, Barossa, Australia <i>Shiraz</i>	18	100

BEERS

Vattanac Premium	7
Krud	7
Rosewood Pilsner	7
Rosewood IPA	7
Heineken 0.0	7

REFRESHERS

Soft Drink	6
Lychee Soda	7
Passion Iced Tea	7
Lemon Iced Tea	7
Fruit Juices	7

MINERAL WATER

STILL Acqua Panna 500ml / 750ml	6 / 7
SPARKLING San Pellegrino 500ml / 750ml	6 / 7

APERITIFS

Spritz	11
American	12
Negroni	12
Kir Royal	25

COCKTAILS

The Limoncello Touch <i>Widges Gin, Cocchi Americano Bianco, Limoncello, Egg White</i>	12
Plum Sazerac <i>Sazerac Rye, Absinthe, Plum Wine, Peychaud’s Bitters, Grapefruit Bitters</i>	12
Sangría – White, Red, or Rosé <i>Liqueur and a selection of fresh and dried fruits</i>	12
Cuts Aperitivo <i>Grappa Tignanello, Massenez Crème de Framboise, Honey, Champagne</i>	25

LYRE'S NON-ALCOHOLIC

Mindful Date <i>Lyre’s Aperitif Rosso, Rhubarb Spiced Cordial, Blood Orange Soda</i>	8
KH Tonic <i>Lyre’s Non-Alcoholic Dry London Spirit, Kampot Bitters, Kaffir Lime Leaf, Tonic Water</i>	8

BOURBON & RYE

Maker's Mark	10	100
Elijah Craig Small Batch	10	120
Buffalo Trace	10	120
Eagle Rare 10	11	160
Sazerac Rye	12	130
Woodford Reserve	12	230
Michter’s US*1 Kentucky Straight Bourbon	15	250
Michter's US*1 American Whiskey	15	250
Michter's US*1 Sour Mash	15	250
Michter's US*1 Kentucky Straight Rye	15	250
Westward American Single Malt Stout Cask	18	310
Westward American Single Malt Pinot Noir Cask	18	310
Westward American Single Malt Cask Strength	20	400

TEQUILA

1800® Blanco	10	90
1800® Reposado	10	120
Patrón Silver	12	160
Patrón Reposado	14	180
Patrón Añejo	14	180
1800® Añejo	14	180
1800® Cristalino	14	180
Clase Azul Tequila Plata	16	210
Clase Azul Reposado	38	900
Don Julio 1942	60	1,000

MEZCAL

La Travesía	10	160
Alipús San Baltazar	10	160
Illegal	12	170
Los Danzantes Joven	12	170
400 Conejos®	12	170
Los Danzantes Reposado	12	180
Creyente	14	185
Los Danzantes Añejo	20	250

SOMMELIER SPECIAL PICK

CHAMPAGNE

	Vintage	Bottle
Lanson Green Label Organic Brut <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	NV	135
Bollinger Special Cuvée, Aÿ <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	NV	140

ROSE WINE

Provence BY.OTT <i>Grenache, Cinsault, Syrah</i>	2021	70
--	------	----

WHITE WINE

Italy Gaja Gaia & Rey Langhe <i>Chardonnay</i>	2020	520
Loire Valley Domaine Fouassier Le Clos de Bannon Sancerre <i>Sauvignon Blanc</i>	2022	110

RED WINE

Argentina Caro <i>Malbec, Cabernet Sauvignon</i>	2020	155
Napa Valley Robert Mondavi <i>Cabernet Sauvignon</i>	2019	92
The Prisoner <i>Cabernet Sauvignon</i>	2019	150
Barossa Valley Rockford Basket Press <i>Shiraz</i>	2020	220
South Africa The Chocolate Block <i>Syrah, Grenache, Cinsault, Cabernet Sauvignon, Viognier</i>	2020	120
Southwest France Plaimont Plénitude, Madiran <i>Tannat</i>	2012	110
Bordeaux Le Relais de Durfort-Vivens, Margaux <i>Cabernet Sauvignon, Merlot</i>	2017	112
Château Citran, Haut-Médoc <i>Cabernet Sauvignon, Merlot</i>	2016	110
Italy Tenuta Antonini 24 Carati <i>Montepulciano, Merlot</i>	2019	68
Masseria La Volpe Uno “1” Riserva Primitivo di Manduria DOC <i>Primitivo</i>	2018	78

All vintages are subject to availability.
Prices in USD excluding applicable taxes and service charge.