

## STARTERS

<b>BURRATA CHEESE</b> 🍴 <i>Fire-Roasted Pepper Purée, Cured Tomatoes, Pine Nuts</i>	<b>21</b>
<b>WAGYU BEEF SLIDERS</b> <i>Pickles, Smoked Pepper Jam, Cheddar, Roasted Onion, Truffle Emulsion</i>	<b>24</b>
<b>BLACK ANGUS BEEF CARPACCIO</b> <i>Marinated Cherry Tomatoes, Shallot Jam, Manchego</i>	<b>27</b>
<b>KAMPOT CRAB CAKES</b> <i>Charred Corn Relish, Lemon Garlic Aioli</i>	<b>28</b>
<b>PRIME BEEF TENDERLOIN TARTARE</b> <i>Black Truffle, Mustard, Kampot Pepper, Egg Yolk, Toast</i>	<b>28</b>
<b>FOIE GRAS SLIDERS</b> <i>Caramelized Onion, Raisin Purée, Pistachio</i>	<b>29</b>
<b>HOKKAIDO SCALLOPS</b> <i>Bacon, Cauliflower Purée, Tomato</i>	<b>34</b>
<b>LOBSTER CROQUETTES</b> <i>Charred Lime Aioli</i>	<b>37</b>
<b>SOUPS</b>	
<b>TRUFFLED MUSHROOM SOUP</b> 🍴 <i>Mushroom Jam, Truffle Foam</i>	<b>12</b>
<b>LOBSTER BISQUE</b> <i>Lobster, Herbed Cream</i>	<b>19</b>

## SALADS

<b>PICKLED MUSHROOM SALAD</b> 🍴 <i>Orange, Radish, Asparagus, Crispy Greens, Nori Dust, Sesame Seed, Miso Dressing</i>	<b>12</b>
<b>CHARRED ROMAINE HEARTS</b> <i>White Anchovies, Caesar Dressing, Shaved Parmesan</i>	<b>14</b>
<b>LOBSTER COBB SALAD</b> <i>Poached Canadian Lobster, Candied Bacon, Cherry Tomatoes, Quail Egg, Grapefruit Vinaigrette</i>	<b>53</b>

## FLAT BREADS

<b>MUSHROOM</b> 🍴 <i>Tomato Basil Sauce, Mushrooms, Herbs, Parmesan</i>	<b>15</b>
<b>WAGYU BEEF MEATBALL</b> <i>Mozzarella, Rocket Pesto, Herbs, Chili Oil</i>	<b>18</b>
<b>CHORIZO SAUSAGE</b> <i>Shiitake Mushrooms, Sweet Pepper Confit, Spring Onion</i>	<b>18</b>
<b>SEAFOOD</b> <i>Seafood, Coral Essence, Mozzarella, Persillade, Curry-saffron Dip</i>	<b>24</b>

## THE CRUDO BAR

<b>PRAWN BROCCOLINI</b> <i>Baby Romaine Heart, Broccoli, Quail Egg, Mustard Seed, Sriracha Mayo</i>	<b>26</b>
<b>SCALLOP AND STRAWBERRY CEVICHE</b> <i>Hokkaido Scallop, Caviar, Finger Lime, Avocado, Mango, Edible Flowers.</i>	<b>42</b>
<b>WHOLE POACHED CANADIAN LOBSTER</b> <i>Citrus Soy, Wasabi, Cocktail Sauce</i>	<b>96</b>
<b>ALASKAN KING CRAB LEGS</b> <i>Citrus Soy, Wasabi, Cocktail Sauce</i>	<b>138</b>

## OYSTERS

<b>BAKED OYSTERS</b> Garlic Chive Butter, Cayenne Pepper, Parmesan	<b>55   100</b>
<b>CANADIAN OYSTER</b>	<b>55   100</b>
<b>GOLD OYSTER</b> Caviar, Scallop Meat, Canadian Oyster, Yuzu Dressing	<b>68   128</b>
<b>CUTS PREMIUM OYSTER</b> Dutch Oysters, Uni, Finger Lime, Edible Flowers	<b>75   138</b>

## PLATTER

<b>SEAFOOD PLATTER</b>	<b>184   358</b>
<b>CRUDO PLATTER</b> Hokkaido Scallop, Salmon, Hamachi, Tuna, Octopus, Uni, Oba Leaf, Wasabi	<b>165</b>

## UNI

<b>PREMIUM UNI BOX</b> Uni, Nori, Lemon, Wasabi, Edible Flowers	<b>530</b>
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## CAVIAR

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

*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

*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.*

<b>Tenderloin</b>	200 grams	<b>52</b>
<b>Rib Eye</b>	300 grams	<b>84</b>

### AUSTRALIAN BLACK ANGUS CHATEAUBRIAND

*Premium Black Angus beef has a proven reputation of superior eating quality, with superb flavor and texture.*

<b>Rib Eye</b>	300 grams	<b>46</b>
<b>Chateaubriand Cut - For two</b>	400 grams	<b>98</b>

### MAYURA STATION FULL-BLOOD WAGYU

*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.*

### CHEFS' FAVORITE CUTS - For six to eight

<b>Tomahawk</b>	1.5 kilo	<b>670</b>
<b>Full-blood Striploin / Wagyu Rib Eye</b>	300 grams	
<b>Hanger Steak</b>	200 grams	

*Served with your choice of three sides and three sauces.*

<b>Striploin</b>	300 grams	<b>120</b>
<b>Tomahawk - For two to four</b>	1.5 kilo	<b>420</b>

### 30-DAY DRY-AGED AMERICAN PRIME BLACK ANGUS STRIPLOIN, GRAIN-FED BEEF

*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.*

<b>Striploin - For two to three</b>	600 grams	<b>125</b>
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<b>BANGALOW PORK RACK</b>	<b>32</b>
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*Pork Rack, Curry Butter, Confit Mushroom*

### ADDITIONS TO YOUR STEAK OR CHOP

Pan-Seared Foie Gras	<b>20</b>
Grilled Shrimp	<b>26</b>
Grilled Half Boston Lobster	<b>50</b>
Grilled Alaskan King Crab Legs	<b>138</b>

## SAUCES

<b>Béarnaise</b>	<b>Chimichurri</b>	<b>Kampot Pepper</b>
<b>Truffle Jus</b>	<b>Romesco</b>	<b>Horseradish Cream</b>

## SIDES

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



## CUTS SPECIALTIES

<b>FISH HEAD</b> <i>Morning Glory, Coconut, Chili Oil, Kaffir Lime Leaves, Saffron Curry Sauce</i>	<b>18</b>
<b>BLUE LOBSTER MAC AND CHEESE</b> <i>Parmesan, Blue Lobster, Coral</i>	<b>15</b>
<b>BUTCHER'S FAVORITE STEAK</b> <i>Hanger Steak, Corn Ragù, Onion, Mushroom Sauce</i>	<b>37</b>
<b>PAN-SEARED COD FISH</b> <i>Cod Fish, White Clams, Ikura, Sautéed Vegetables, Dill, Champagne Sauce</i>	<b>35</b>
<b>PAN-SEARED DUCK BREAST</b> <i>Duck Breast, Truffle Mashed Potato, Dried Spicy Cherry, Crispy Kale, Cherry Sauce</i>	<b>30</b>
<b>BLUE LOBSTER PAPPARDELLE</b> <i>Lobster, Pappardelle, Spinach, Lobster Broth, Cherry Tomatoes, Basil, Foam</i>	<b>52</b>
<b>FOIE GRAS RAVIOLI</b> <i>Lobster, Almonds, Foie Gras Sauce</i>	<b>52</b>
<b>WHOLE TURBOT - FOR TWO</b> <i>Capers, Lime, Buttered Dill Potatoes</i>	<b>120</b>

## THE JOSPER GRILL

<b>SPICED CARROT</b> <i>Artichoke Purée, Dukkah, Toasted Almond Sliced, Sesame, Honey</i>	<b>18</b>
<b>SPICED CAULIFLOWER STEAK</b> <i>Green Tomato Salad, Romesco, Herbs</i>	<b>20</b>
<b>CUTS SIGNATURE BURGER</b> <i>Prime Beef Patty, Caramelized Onion, Pickles, Cheddar, Hand-Cut Fries, Cuts Aioli</i>	<b>23</b>
<b>ROASTED CHICKEN</b> <i>Roasted Carrots, Grain Mustard, Poultry Jus</i>	<b>25</b>
<b>JAPANESE KINGFISH</b> <i>Clams and King Prawn Chowder, Smoked Pepper Jam, Aioli</i>	<b>36</b>
<b>UMAMI SEARED TUNA</b> <i>Seared Tuna, Tomato Salad, Spicy Mayo, Sesame</i>	<b>38</b>
<b>AUSTRALIAN LAMB RACK</b> <i>Spiced Pumpkin Hummus, Minted Crushed Peas, Jus</i>	<b>48</b>

## WINE BY THE GLASS

### SPARKLING WINE AND CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
<b>Desiderio 'Jeio' Prosecco di Valdobbiadene DOCG, Veneto, Italy</b> <i>Glera</i>	13	63
<b>Billecart-Salmon Brut Réserve NV, Champagne, France</b> <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	25	125
<b>Billecart-Salmon Brut Rosé NV, Champagne, France</b> <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	36	180
<b>WHITE</b> <b>Reguta, Friuli-Venezia Giulia, Italy</b> <i>Pinot Grigio</i>	11	53
<b>Schieferkopf, Baden, Germany</b> <i>Riesling</i>	13	63
<b>Craggy Range, Martinborough, New Zealand</b> <i>Sauvignon Blanc</i>	14	68
<b>Castiglion del Bosco, Italy</b> <i>Chardonnay</i>	14	68

### ROSÉ

<b>Le Novi Côté Levant, Rhône Valley, France</b> <i>Syrah, Grenache, Cinsault, Vermentino</i>	11	53
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### RED

<b>Deliance, Burgundy, France</b> <i>Pinot Noir</i>	15	73
<b>Closerie de Camensac, Bordeaux, France</b> <i>Merlot, Cabernet Sauvignon</i>	15	73
<b>Montes Limited Selection, Colchagua Valley, Chile</b> <i>Cabernet Sauvignon Carménère</i>	10	48
<b>Castiglion Del Bosco, Tuscany, Italy</b> <i>Sangiovese</i> <i>From Rosewood Castiglion Del Bosco's private cellar</i>	28	138
<b>The Prisoner Unshackled, United States</b> <i>Cabernet Sauvignon</i>	15	73
<b>St. Hugo, Barossa, Australia</b> <i>Shiraz</i>	18	100

## BEERS

Vattana 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

<b>Acqua Panna 500ml / 750ml</b>	6 / 7
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### SPARKLING

<b>San Pellegrino 500ml / 750ml</b>	6 / 7
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## APERITIFS

<b>Spritz</b>	11
<b>American</b>	12
<b>Negroni</b>	12
<b>Kir Royal</b>	25

## COCKTAILS

<b>Pickled Gin</b> <i>Pickled Gin, Dry Vermouth</i>	12
<b>Seaweed Martini</b> <i>Gin Or Vodka, Dry Vermouth, Seaweed Tincture</i>	12
<b>Cuts Highball</b> <i>Bourbon Whisky, Ginger Ale, Wagyu Bitters</i>	12
<b>Limoncello Spritz</b> <i>Limoncello, Dashi, Prosecco, Soda</i>	12
<b>Sangría – White, Red, or Rosé</b> <i>Liqueur and a selection of fresh and dried fruits</i>	12
<b>Cuts Paloma</b> <i>Cristalino Tequila, Kampot Pepper Tincture, Lime, Grapefruit Lemonade</i>	12

## LYRE'S NON-ALCOHOLIC

<b>Zero Proof Paloma</b> <i>Non-Alcoholic Gin, Lime, Tajín Rim, Grapefruit Lemonade</i>	8
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<b>Zero Proof Basil Highball</b> <i>Non-Alcoholic Gin, Lemon, Fresh Basil, Soda</i>	8
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## 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

	<i>Vintage</i>	<i>Bottle</i>
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

### ROSÉ WINE

<b>Provence</b> BY.OTT <i>Grenache, Cinsault, Syrah</i>	2021	70
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### WHITE WINE

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

### RED WINE

<b>Argentina</b> Caro <i>Malbec, Cabernet Sauvignon</i>	2020	155
<b>Napa Valley</b> Robert Mondavi <i>Cabernet Sauvignon</i>	2019	92
The Prisoner <i>Cabernet Sauvignon</i>	2019	150
<b>Barossa Valley</b> Rockford Basket Press <i>Shiraz</i>	2020	220
<b>South Africa</b> The Chocolate Block <i>Syrah, Grenache, Cinsault, Cabernet Sauvignon, Viognier</i>	2020	120

### Southwest France

Plaimont Plénitude, Madiran <i>Tannat</i>	2012	110
<b>Bordeaux</b> Le Relais de Durfort-Vivens, Margaux <i>Cabernet Sauvignon, Merlot</i>	2017	112
Château Citran, Haut-Médoc <i>Cabernet Sauvignon, Merlot</i>	2016	110
<b>Italy</b> 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.*