

Selection of Pastries and Artisan Breads

Chefs Amuse

U.S.D.A Beef Sliders | Pickles | Cheddar | Brioche Bun

Mushroom Arancini | Garlic Aioli

Black Bass Ceviche | Cucumber | Lychee | Cilantro

From The Garden

Heirloom Apple & Endive | Medjool Dates | Spiced Marcona Almonds | Parmesan

Chicory Salad | Baby Beets | Arugula | Goat Cheese | Candied Walnuts | Petit Vinaigrette

Small Plates

Eggs Royale | Smoked Scottish Salmon | Poached Egg | Hollandaise

Parmesan Risotto | Garlic | Parmesan | Echire Butter

Choice of:

U.S.D.A Prime Ribeye "Steak Frites" | Béarnaise | Arugula

Line Caught Black Bass | Saffron Orzo | Gremolata

Pan Seared Half Chicken | Parsnip Puree | | Grilled Endive | Wild Field Mushroom Jus

Sides

Cavatappi Pasta "Mac n Cheese" | Aged Cheddar

Charred Broccoli | Caponata | Parmesan

Sweets

Pecan & Chocolate | Pecan Tuile | Chocolate Cremeux

Peach Pie | Almond Cream | Honey & Thyme Ice Cream

Strawberry Cake | Fresh Strawberry | Buttermilk Cake | Light Cream

Chef de Cuisine | Krishna Singh

Executive Chef | Brian Becher

Restaurant Director | Fábio Marques

THE GARDEN

Sweet Corn Soup | Butter-Poached Maine Lobster | Ossetra Caviar
Butter Lettuce | Avocado | Roquefort Blue Cheese | Cherry Tomatoes | Herb Vinaigrette
Mediterranean Grilled Vegetable Salad | Grilled Prawns | Pine Nuts | Feta Cheese | Yoghurt Vinaigrette
Roasted Eggplant | Tahini | Japanese Bacon | Mint Yoghurt | Arugula | Pita
Chicory Salad | Roasted Baby Beets | Asian Pear | Whipped Ricotta | Sushi Rice Crisp
Thai Beef Salad | Grilled Ribeye | Nam Pla Vinaigrette | Toasted Peanut

ON ICE

Jumbo Lump Crab | Ossetra Caviar | Cherry Tomatoes
Avocado
Steak Tartar | Parmesan | Crispy Garlic
Grilled Country Bread
Wagyu Beef Cruda | Pistachio Guacamole | Guajillo
Chile | Blue Corn Tortilla Chips
Cured Hammour | Blood Orange Nuoc Cham | Chili
Puffed Rice

THE SANDWICHES

Philadelphia Style Cheesesteak
Caramelized Onions | Hoagie Roll
USDA Prime Beef Burger
Aged Cheddar | Shallot Marmalade
Wagyu Beef Pastrami Sandwich
Coleslaw | Swiss Cheese | Pretzel Roll

FLOUR & GRAIN

Parmesan Risotto | Garlic | Parmesan | Echire Butter
English Pea Agnolotti | Mascarpone | Echire Butter | Basil Oil
Chicken Tikka Pizza | Tomato and Onion Masala | Mint Raita | Coriander
Margherita Pizza | Fresh Mozzarella | San Marzano Tomatoes

THE MAIN EVENT

Veal Schnitzel | Fingerling Potato | Marinated Tomato | Cucumber
Pan Seared Half Chicken | Parsnip Puree | Grilled Endive | Wild Field Mushroom Jus
Line Caught Black Bass | Saffron Orzo | Gremolata
Crispy Battered Cod | Roasted Fingerling Potatoes | Buttered Crushed Peas | Caviar | Tartar Sauce

Australian Wagyu Black BMS 8-9

Filet Mignon | 200g | Bordelaise (A)
Ribeye Steak | 300g | Horseradish Sauce

USDA Prime 28 Day Aged

Filet Mignon | 200g | Bèarnaise
Ribeye Steak | 335g | Peppercorn Sauce

SIDE DISHES

Maris Piper Potato Purée
French Fries | Sea Salt | Herbs
Creamed Spinach
Cavatappi Pasta "Mac n Cheese" | Aged Cheddar
Tempura Onion Rings

ADD TO CUTS

Organic Egg
Confit Garlic
Caramelized Onions
Wild Field Mushrooms
Roquefort Blue Cheese

Chef de Cuisine | Krishna Singh

Restaurant Director | Fábio Marques

Executive Chef | Brian Becher

CUT by Wolfgang Puck Serves Exclusively Halal Meats. Please Tell Us If You Have Any Allergies or Dietary Restrictions
All Prices Are In Local Currency (BD) And Are Inclusive Of Service Charge, Government Levy and VAT

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THE GARDEN

Sweet Corn Soup | Butter-Poached Maine Lobster | Ossetra Caviar
Butter Lettuce | Avocado | Roquefort Blue Cheese | Cherry Tomatoes | Herb Vinaigrette
Buffalo Mozzarella | Basil Pesto | Pickled Melon | Beef Bresaola | Toasted Pine nuts
Roasted Eggplant | Tahini | Japanese Bacon | Mint Yoghurt | Arugula | Pita
Chicory Salad | Roasted Baby Beets | Asian Pear | Whipped Ricotta | Sushi Rice Crisp

Bone Marrow Flan | Mushroom Marmalade | Herb Salad | Bordelaise

ON ICE

Wagyu Beef Cruda | Pistachio Guacamole | Guajillo Chile | Blue Corn Tortilla Chips
Steak Tartar | Parmesan | Crispy Garlic | Grilled Country Bread
Japanese Bluefin Tuna | Sesame | Asian Pear | Poached Quail Egg
Cured Hammour | Blood Orange Nuoc Cham | Chili | Puffed Rice
Jumbo Lump Crab | Ossetra Caviar | Cherry Tomatoes | Avocado

FLOUR & GRAINS

English Pea Agnolotti | Mascarpone | Echire Butter | Basil Oil
Homemade Ricotta Cheese Gnocchi | Bolognese | Basil | Parmesan
Hand Cut Spaghettini | Wild Field Mushrooms | Italian Parsley
Parmesan Risotto | Garlic | Parmesan | Echire Butter

FROM THE GRILL

Australian Wagyu Black BMS 8-9

Filet Mignon | 200g | Bordelaise (A)
Ribeye Steak | 300g | Horseradish Sauce

USDA Prime 28 Day Aged

Filet Mignon | 200g | Bèarnaise
Ribeye Steak | 335g | Peppercorn Sauce

All Sharing Steaks Served With Steak Sauce and Argentinian Chimichurri

40 Day Dry Aged Tomahawk | Australian Gold Angus | 1.3kg 80

LAND AND SEA

Veal Schnitzel | Fingerling Potato | Marinated Tomato | Cucumber
Pan Seared Whole Sea Bream | Couscous | Toasted Pine Nuts | Sugo Di Pomodoro
Line Caught Black Bass | Saffron Orzo | Gremolata
Pan Seared Half Chicken | Parsnip Puree | Grilled Endive | Wild Field Mushroom Jus

SIDE DISHES

Cavatappi Pasta "Mac n Cheese" | Aged Cheddar
Maris Piper Potato Purée
French Fries | Sea Salt | Herbs
Creamed Spinach | Fried Egg
Saute'ed Asparagus | Chili | Japanese Bacon | Poached Egg | Herb Oil
Wild Mixed Mushrooms | Padron Peppers | Mirin Glaze
Tempura Battered Onion Rings

ADD TO CUTS

Organic Egg
Confit Garlic
Caramelized Onions
Wild Mixed Mushrooms
Roquefort Blue Cheese

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The Sweets

Strawberry Baba...

Whipped Crème | Strawberry | Vanilla Ice Cream

Chocolate Brownie...

Hazelnut Praline | Chocolate Mousse | Smoked Vanilla Ice Cream

Basque Cheesecake...

Mango & Passion Fruit Compote

Dark Chocolate Soufflé...

Whipped Crème Fraiche | Gianduja Chocolate Ice Cream

Baked Alaska...

Buttermilk Cake | Apricot Compote | Yoghurt Ice Cream

Chef's Selection of House Made Sorbet & Ice Cream...

Seasonal Fruit

Executive Pastry Chef, Pierre Chambon

Executive Pastry Sous-Chef, Upul Ranjeewa