

Selection of Pastries and Artisan Breads

Chefs Amuse

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

Suppli | Genovese Basil | Mozzarella | Peas | Plum Tomato Sauce

Black Bass Ceviche | Cucumber | Blood Orange | Cilantro

From The Garden

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

Quinoa Salad | Local Figs | Arugula | Feta Cheese | Pistachios | Citrus Vinaigrette

Small Plate

Parmesan Risotto | Garlic | Echire Butter

Choice of:

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

Line-Caught Black Bass | Fava Bean Puree | Sautéed Sunchoke | Tomato Beurre Blanc

Pan-Seared Half Chicken | Butternut Squash Puree | Sautéed Mushrooms | Bone Marrow Jus

Sides

Cavatappi Pasta "Mac n Cheese" | Aged Cheddar

Crispy Fried Broccoli | Caponata | Basil Oil | Parmesan

Sweets

Grandma's Chocolate Cake | Chocolate Crèmeux | Smoked Vanilla Ice Cream

Pavlova | Vanilla Cream | Mixed Berry Compote | Greek Yogurt Ice Cream

Banana Cream Pie | Vanilla Crème Brûlée | Caramel Sauce | Banana Sorbet

Chef de Cuisine | Krishna Singh

Executive Chef | Brian Becher

Restaurant Director | Fábio Marques

THE GARDEN

Butter Lettuce | Avocado | Roquefort Blue Cheese | Cherry Tomatoes | Herb Vinaigrette
Mediterranean Grilled Vegetable Salad | Grilled Prawns | Pine Nuts | Feta Cheese | Yogurt Vinaigrette
Grilled Baby Gem Lettuce | Beef Tallow Vinaigrette | French Green Beans | Red Grapes
Crispy Eggplant | Roasted Tomato Salsa | Pickled Cucumber | Chili
Roasted Beets | Whipped Ricotta Cheese | Citrus Vinaigrette | Roasted Pistachios
Thai Beef Salad | Grilled Ribeye | Nam Pla Vinaigrette | Toasted Peanut

ON ICE

Jumbo Lump Crab | Ossetra Caviar | Cherry Tomatoes
Avocado

Steak Tartare | Parmesan | Crispy Garlic
Grilled Country Bread

Shari Ceviche | Aji Amarillo | Pickled Chili | Cilantro |
Mango

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

Wild Asparagus Risotto | Gulf Prawns | Preserved Lemon
Homemade Ricotta Cheese Gnocchi | Bolognese | Basil | Parmesan
Homemade Butternut Squash Casoncelli | Candied Pumpkin Seeds | Sage
Chicken Tikka Pizza | Tomato and Onion Masala | Mint Raita | Coriander
Margherita Pizza | Fresh Mozzarella | San Marzano Tomatoes

THE MAIN EVENT

Pan-Seared Half Chicken | Butternut Squash Puree | Stuffed Morels | Bone Marrow Jus
Veal Schnitzel | Fingerling Potatoes | Marinated Tomatoes | Cucumber
Line-Caught Black Bass | Fava Bean Puree | Sauteed Sunchoke & Snow Peas | Tomato Beurre Blanc

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 Puree
French Fries | Sea Salt | Herbs
Creamed Spinach
Cavatappi Pasta “Mac n Cheese” | Aged Cheddar

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

@cutbahrain #cutbahrain

THE GARDEN

Butter Lettuce | Avocado | Roquefort Blue Cheese | Cherry Tomatoes | Herb Vinaigrette

Thai Beef Salad | Grilled Ribeye | Nam Pla Vinaigrette | Toasted Peanut

Grilled Baby Gem Lettuce | Beef Tallow Vinaigrette | French Green Beans | Red Grapes

Crispy Eggplant | Roasted Tomato Salsa | Pickled Cucumber | Chili

Roasted Beets | Whipped Ricotta Cheese | Citrus Vinaigrette | Roasted Pistachios

Mediterranean Grilled Vegetable Salad | Grilled Prawns | Pine Nuts | Feta Cheese | Yogurt Vinaigrette

ON ICE

Steak Tartare | Parmesan | Crispy Garlic | Grilled Country Bread

Shari Ceviche | Aji Amarillo | Pickled Chili | Cilantro | Mango

Jumbo Lump Crab | Ossetra Caviar | Cherry Tomatoes | Avocado

Prawn Tostada | Miso-Peanut | Avocado | Coriander

FLOUR & GRAINS

Homemade Ricotta Cheese Gnocchi | Bolognese | Basil | Parmesan

Homemade Butternut Squash Casoncelli | Candied Pumpkin Seeds | Sage

Hand Cut Tagliatelle | Lobster | Echire Butter | Italian Parsley

Wild Asparagus Risotto | Gulf Prawns | Preserved Lemon

FROM THE GRILL

Australian Wagyu Black BMS 8-9	USDA Prime 28 Day Aged
Filet Mignon 200g Bordelaise (A)	Filet Mignon 200g Bèarnaise
Ribeye Steak 300g Horseradish Sauce	Ribeye Steak 335g Peppercorn Sauce

All Sharing Steaks Served With Steak Sauce and Argentinian Chimichurri

40 Day Dry Aged Porterhouse | Australian Gold Angus | 1.3kg

Tomahawk | Australian Gold Angus | 1.3kg

LAND AND SEA

Veal Schnitzel | Fingerling Potatoes | Marinated Tomatoes | Cucumber

Line-Caught Black Bass | Fava Bean Puree | Sauteed Sunchoke & Snow Peas | Tomato Beurre Blanc

Pan-Seared Half Chicken | Butternut Squash Puree | Stuffed Morels | Bone Marrow Jus

SIDE DISHES

Cavatappi Pasta “Mac n Cheese” | Aged Cheddar

Maris Piper Potato Purée

French Fries | Sea Salt | Herbs

Creamed Spinach | Fried Egg

Jasra Organic Farm Carrots | Chermoula Yogurt | Harissa Honey

Jasra Organic Farm Kale | Garlic | Lemon Zest | Chili Flakes | Pine Nuts

Wild Mixed Mushrooms | Padron Peppers | Mirin Glaze

Grilled Market Vegetables | Romesco

ADD TO CUTS

Organic Egg

Confit Garlic

Caramelized Onions

Wild Mixed Mushrooms

Roquefort Blue Cheese

The Sweets

Baked Alaska...

Chocolate Chiffon Cake | Banana | Peanut Butter Ice Cream

Hazelnut Chocolate Tart...

Chocolate Cremeux | Caramelized Hazelnut | White Coffee Ice Cream

Basque Cheesecake...

Mango & Passion Fruit Compote

Dark Chocolate Soufflé...

Whipped Crème Fraiche | Gianduja Chocolate Ice Cream

Halo Halo...

Coconut Tapioca | Pineapple Shaved Ice | Mango Sorbet

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

Seasonal Fruit

Executive Pastry Chef, Pierre Chambon

Executive Pastry Sous-Chef, Upul Ranjeewa