

500+ Days Grain Fed A.C.C. Pure Bred W.A.G.U. Beef

Filet Mignon, MS 5+ 8oz/220gr	658
Filet Mignon, MS 3+ 8oz/220gr	498
Rib Eye, MS 5+ - 8oz/250gr	558
Rib Eye, MS 3+ - 8oz/250gr	468
Strip Loin, MS 3+ - 8oz/220gr	428

Signature Cuts

Chef's beef sampler 12oz/340gr	698
"Tomahawk for One" 20oz/600gr	798
Porterhouse 30oz/900gr	1,088
Tomahawk 50oz/1500gr	1,288
Stockyard Wagyu Gold Filet Mignon 7oz/200gr	1,888

100% Grass Fed Black Angus Beef

Filet Mignon, Spring Creek, Canada 8oz/220gr	368
Rib Eye, Spring Creek, Canada 10oz/280gr	338
Strip loin, Spring Creek, Canada 9oz/250gr	348

Add Surf to Your Turf

2 grilled Jumbo Prawn	110
1/2 grilled Boston lobster	220

"The Cut" signature Wagyu flame grill Burger

Classic bacon and cheese Crispy grain bun, romaine lettuce, tartar sauce, Roma tomato slice, grilled bacon, melted cheddar cheese, beer battered onion ring served with the Cut signature fries	158
The Mexican Crispy onion bun, red bean paste, pan fried onion, melted cheddar cheese, pickled jalapeno slices Served with nacho chips and tomato garlic salsa	158
The Italian Crispy olive bun, sun dried tomato, black olives, onion slices, melted buffalo mozzarella, fresh basil served with garlic seasoned skinny fries and homemade basil aioli	158

Fresh Imported Oysters

Oysters - Fine de Claire, France
Raw with Traditional Condiments
or
Grilled with Garlic Butter

6 pieces - 298
12 pieces - 548



The Cut Favorite Tasting Menu

Duet of Signature Starters
Prawn Cocktail and Pan Fired Foie Gras

Mushroom Consommé
Coq au vin Dumplings, Root Vegetable Confetti

Chef's Beef Sampler
Tasting of 3 prime Cuts

Modern tiramisu

RMB 888 per person
RMB 1,268 per person with wine pairing

Starters & Salads

"The Cut" signature lifestyle Caesar salad Romaine lettuce with parmesan Caesar dressing, bacon bits and bread croûtons Served with slow poached egg	68
Garden salad Mixed salad greens with citrus dressing, seeds and sprouts	58
Marinated tuna Carpaccio Sautéed enoki mushroom, mixed sprouts	78
Prawn cocktail Fresh avocado, "The Cut" signature dressing, lemon vinaigrette, cucumber oil	68
Classic beef tartar Served with grilled garlic bread and condiments	148
"The Cut" signature crab cake Served with coleslaw	88

Hot Appetizers and Soups

Pan fried duck foie gras Shallot confit, mille feuille of apple and potato	138
Roasted diver scallops Cauliflower purée and chorizo dice	98
Cream of mushroom Sautéed mushroom and tomato ragout	58
Crab and Boston lobster bisque Toasted lobster and crab baguette, rouille paste	68

Grill, Pot and Pans

Mixed seafood fresh from the Atlantic A half lobster, scallop, halibut and tiger prawn served on homemade lemon and sour cream tagliolini, provençale butter	288
Fish of the day Served with tomato ratatouille and mini rösti potato	158
Grilled North Pacific Salmon steak Pistachio mint pesto, coconut dauphine, pink pepper and chives yoghurt	188
Glazed lamb sirloin dice Served with crispy potato strudel	158
Mixed vegetable piccata Served with creamy parmesan risotto and oven roasted cherry tomato	138

Signature Sides

Silky mashed potatoes	Parmesan risotto
Jacket "Jumbo" potato	Sautéed spinach with garlic
"Cut" signature fries	Oven baked mushrooms
Skinny French fries	Sautéed green asparagus with herbs
Rösti potatoes	Carrots and peas
Beer battered onion rings	40gr pan fried foie gras