



WOLFGANG PUCK

From the Sea...

Tuna Tartare Sandwiches

Togarashi Crisps, Wasabi Aioli

Shrimp & Corn Bread Bruschetta

Summer Corn Puree, Tarragon

Seabass Ceviche

Cilantro, Citrus Ponzu

Pan Seared Black Bass

Zucchini, Warm Tomato Vinaigrette

Scallop Crudo

Fennel, Grapefruit

Grilled Over Hard Wood and Charcoal...

U.S.D.A. Prime Beef Sliders

Brioche Buns, Sweet Pickles

U.S.D.A. New York Sirloin Skewers

Charred Onion, Chimichurri

Organic Chicken Satay

Cilantro Raita, Red Onion

U.S.D.A. New York "Steak Frites"

Sauce Béarnaise, Wild Arugula

Pasta & More...

House-Made Ricotta Gnocchi

Summer Squash, Preserved Lemon

Cavatappi Pasta "Mac & Cheese"

Aged Cheddar, Parmesan Crust

Heirloom Apple Salad

Red Endive, Shropshire Cheese

Grilled Market Vegetables

Green Harissa Aioli

Chef Wolfgang's Favorites...

Fresh Ricotta Crostini

Basil Pesto Aioli, Cherry Tomatoes

Prime Steak Tartare

New York Sirloin, Capers, Herb Aioli

Slow Cooked Beef Meatballs

Creamy Polenta

Wild Field Mushroom Arancini

Truffle Aioli

Braised Dorset Lamb

Herb Gremolata, Natural Jus

Chilled Melon Gazpacho

Lemongrass, Kaffir Lime

Buttermilk Fried Chicken

Jalapeno Honey

Rye & Avocado Toast

Poached Organic Egg, Goat Cheese

The Sweets...

Cashew Blondie

Caramelia Mousse, Caramel Sauce

Banana Cream Pie

Madagascar Vanilla Crème Brulee, Banana Sorbet

Roasted Apricot Crumble

Honey Blossom Ice Cream

Chocolate Fondant

Crunchy Pearl, Dulce de Leche Ice Cream

Pomelo Terrine

Mandarin Sorbet, Orange Jelly, Breton Cookie

Executive Chef Brian Becher

CUT by Wolfgang Puck serves only Halal Certified Meats
Dishes marked with an (A) contain alcohol.

All prices are displayed in local currency BD and are exclusive of 10% service charge and 10% government levy