

Cut Lunch...

Starters...

Australian Wagyu Beef "Sashimi", Spicy Radishes 11

Fresh Italian Burrata, Heirloom Tomatoes, Basi Pesto Aioli 9

Hand Cut Prime Sirloin Steak Tartare, Mustard, Herb Aioli **(SL)** 8

Big Eye Tuna Tartare, Wasabi, Ginger, Togarashi Crisps, Tosa Soy 9

Sweet Summer Corn Agnolotti, Parmigiano-Reggiano, Echire Butter **(SL)** 7

Butter Lettuce Salad, Avocado, Roquefort Blue Cheese, Herb Vinaigrette **(SL)** 8

Warm Heirloom Tomato Soup, Confit Cherry Tomatoes, Basil, Toasted Baguette **(SL)** 7

Main Course...

Mediterranean Grilled Prawn Salad, Roasted Peppers, Kalamata Olives, Feta Cheese, Toasted Pine Nuts 11

Line Caught Gulf Black Bass, Zucchini Puree, Warm Tomato Vinaigrette **(SL)** 11

Pan Roasted Baby Chicken, Roasted Summer Corn Succotash, Thyme-Natural Jus **(SL)** (A) 10

USDA Prime Beef Burger, Aged White Cheddar, Smoked Shallot Marmalade, Butter Lettuce, Hand Cut French Fries **(SL)** 11

Grilled Organic Chicken Sandwich, Fattoush, Sumac, Spicy Garlic Yoghurt, Toasted Ciabatta **(SL)** 9

Pan Roasted Filet Mignon 'Au Poivre', Black Peppercorn-Mustard Sauce (A) 16

USDA New York Sirloin Steak Frites, Sauce Béarnaise **(SL)** 15

On the Side...4

Tempura Onion Rings

French Fries with Herbs

Yukon Gold Potato Purée

Grilled Market Vegetables, Green Harissa Aioli

Sautéed Baby Spinach, Black Tuscan Kale, Garlic

2 Course Set Lunch with Tea or Coffee 14

Please inquire about other steaks available from our dinner menu.

Executive Chef, Brian Becher

Restaurant Director, Rob Kihlstrom

CUT by Wolfgang Puck serves only Halal Certified meat
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