500+Days Grain Fed AACO Pure Bred WAGYU 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 158
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

The Mexican 158
Crispy onion bun, red bean paste, pan fried onion, melted cheddar cheese, pickled jalapeno slices
Served with nacho chips and tomato garlic salsa

The Italian 158
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

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 68
Romaine lettuce with parmesan Caesar dressing, bacon bits and bread croûtons Served with slow poached egg

Garden salad 58
Mixed salad greens with citrus dressing, seeds and sprouts

Marinated tuna Carpaccio 78
Sautéed enoki mushroom, mixed sprouts

Prawn cocktail 68
Fresh avocado, "The Cut" signature dressing, lemon vinaigrette, cucumber oil

Classic beef tartar 148
Served with grilled garlic bread and condiments

"The Cut" signature crab cake 88
Served with coleslaw

Hot Appetizers and Soups

Pan fried duck foie gras 138
Shallot confit, mille feuille of apple and potato

Roasted diver scallops 98
Cauliflower purée and chorizo dice

Cream of mushroom 58
Sautéed mushroom and tomato ragout

Crab and Boston lobster bisque 68
Toasted lobster and crab baguette, rouille paste

Grill, Pot and Pans

Mixed seafood fresh from the Atlantic 288
A half lobster, scallop, halibut and tiger prawn served on homemade lemon and sour cream tagliolini, provençale butter

Fish of the day 158
Served with tomato ratatouille and mini rösti potato

Grilled North Pacific Salmon steak 188
Pistachio mint pesto, coconut dauphine, pink pepper and chives yoghurt

Glazed lamb sirloin dice 158
Served with crispy potato strudel

Mixed vegetable piccata 138
Served with creamy parmesan risotto and oven roasted cherry tomato

Signature Sides 58

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

All Price are RMB and are subject to 15% Service Charge