50% | Days Grains 7th AANOB Pure Breed Wagyu Beef

Filet Mignon, MS 5+ - 8oz/220gr
Filet Mignon, MS 3+ - 8oz/220gr
Rib Eye, MS 5+ - 8oz/250gr
Rib Eye, MS 3+ - 8oz/250gr
Strip Loin, MS 3+ - 8oz/220gr

Signature Cuts
Chef’s beef sampler 12oz/340gr
“Tomahawk for One” 20oz/600gr
Porterhouse 30oz/900gr
Tomahawk 50oz/1500gr
Stockyard Wagyu Gold Filet Mignon 7oz/200gr

100% Grass Fed Black Angus Beef
Filet Mignon, Spring Creek, Canada 8oz/220gr
Rib Eye, Spring Creek, Canada 10oz/280gr
Strip Loin, Spring Creek, Canada 9oz/250gr

Add Surf to Your Surf
2 grilled Jumbo Prawn
3/4 grilled Boston lobster

“Cho Cuts” signature Wagyu flame grill Burger
Classic bacon and cheese
Crunchy grain bun, romaine lettuce, mustard sauce, Roma tomato slices, grilled bacon, melted cheddar cheese, beer battered onion ring served with the Cut signature fries
The Mexican
Crunchy onion bun, red beet paste, pan fried onion, melted cheddar cheese, pickled jalapeno slices served with nacho chips and tomato garlic salsa
The Italian
Crunchy olive bun, sun dried tomato, black olives, onion slices, melted buffalo mozzarella, fresh basil served with garlic seasoned skinny fries and homemade basil aoli

Starters & Salads
“The Cuts” signature lifestyle Caesar salad
Romaine lettuce, with parmesan Caesar dressing, bacon bits and bread croitons served with slow poached egg
Garden salad
Mixed salad greens with citrus dressing, seeds and sprouts
Marinated tuna Carpaccio
Sautéed enoki mushroom, mixed sprouts
Prawn cocktail
Fresh avocado, “The Cut” signature dressing, lemon vinaigrette, cucumber oil
Classic beef tartare
Served with grilled garlic bread and condiments
“The Cut” signature crab cake
Served with coleslaw

Hot Appetizers and Soups
Pan fried duck foie gras
Shallow confit, mild beast of apple and potato
Roasted diver scallops
Cauliflower puree and chorizo dice
Cream of mushroom
Sautéed mushroom and tomato ragout
Crab and Boston lobster bisque
Toasted lobster and crab bisquette, rouille paste

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 tagliatelli, provençale butter
Fish of the day
Served with tomato ratatouille and mini ròti potato
Grilled North Pacific Salmon steak
Potato, mini peas, coconut dauphine, pink pepper and chives yogurt
Glazed lamb sirloin dice
Served with crispy potato stradel
Mixed vegetable piecettes
Served with creamy parmesan risotto and oven roasted cherry tomato

Signature Sides
Silky mashed potatoes
Jacket “Jumbo” potato
Cut “signature fries
Skinny French fries
Roasted potatoes
Beer battered onion rings

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