

Happy New Year

December 31st 2025

Amuse Bouche...

Gougères
Roasted Potato, Crème Fraîche, Kaluga Caviar, Chives

Salads and Starters...

Oysters On The Half Shell, Shallot, Chives, Red Wine Mignonette, Lemon 1/2dz
Hamachi & Hokkaido Scallop “Ceviche”, Marinated Ikura, Citrus, Ginger, Wasabi
Hokkaido Tomato Salad, Smoked Greek Yogurt, Baby Beets, Aged Balsamic, Basil Aioli, Coriander
Butter Lettuce, Point Reyes Blue Cheese, Chitose Cherry Tomatoes, Champagne-Herb Vinaigrette
Stone Axe Wagyu “Steak Tartare”, Asparagus, Hollandaise, Beef Tendon
Austrian Oxtail Bouillon, Périgord Black Truffles, Bone Marrow Dumpling
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy
Grilled Octopus, Jalapeno, Pickled Radish, Dashi, Nori, Soy Aioli
Maryland Blue Crab Cake, Tomato Relish, Basil Aioli

The Cuts...

U.S.D.A. Prime New York Sirloin 280g, Armagnac & Green Peppercorn Sauce
U.S.D.A. Prime Ribeye 395g, House Made Steak Sauce
U.S.D.A. Prime Filet Mignon 170g, Béarnaise
Kinross Station Lamb Chops, Cucumber-Mint Raita
Sautéed Dover Sole “Meunière”, Preserved Lemon, Parsley (\$10 Supplement)
Double Thick Iberico Pork Chop, Apple-Apricot “Moustarda”
Pan Roasted 1kg Maine Lobster, Black Truffle Sabayon (\$42 Supplement)

American Wagyu / Angus Beef From Snake River Farms, Idaho

Porterhouse For Two 1kg (\$75 Supplement Per Person)
Filet Mignon 170g, Yuzu Kosho Butter (\$50 Supplement)

Stone Axe Full Blood Wagyu, NSW, Australia

New York Sirloin 230g Yuzu Kosho Butter (\$58 Supplement)

Hokkaido “Snow”, Tomakomai, Japan

New York Sirloin 170g Yuzu Kosho Butter (\$110 Supplement)

Perigord Black Truffles (\$40 Supplement per 5g)

Sides For The Table...

Roasted Butternut Squash, Dates, Parsley, Sage
Pee wee Potatoes, “Patatas Bravas”, Garlic Aioli
Roasted Baby Brussels Sprouts, Smoked Bacon, Cipollini Onions

The Sweet...

Warm Royal Gala Apple Crumble, Butterscotch Sauce, Oats Crumble, Tahitian Vanilla Ice Cream
Kaya “Baked Alaska”, Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble
Peanut Caramel Bar, Banana Cake, Peanut Butter, Coffee Caramel, Guanaja Crémeux, Banana Ice Cream
Valrhona Chocolate Soufflé, Crème Fraîche Cream, Raspberry Gelato (For Two)

\$298 per Person, Limited Seating Available
(Inclusive 1 glass of Champagne)

Wishing Everyone a Safe and Happy New Year from the CUT Team!

All prices are subject to 10% service charge and 9% GST
À la carte pricing available for children 10 years or younger.