PRIVATE EVENT PACKAGES

THE SHOPPES AT MARINA BAY SANDS®, B1-71
+65 6688 8517
CUTRESERVATIONS@MARINABAYSANDS.COM
The only steak restaurant in Singapore to be awarded with a Michelin star, CUT offers the finest selection of USDA Prime, Australian Angus, Japanese Wagyu and true Japanese A5 Kobe, grilled over hard wood and charcoal to juicy perfection.

A sleek bar & lounge welcomes you and offers the perfect vantage point to people-watch while enjoying hand-crafted cocktails and small bites. Baked oak, bronze and leather materials lend a warm feel and the spectacular private dining room is surrounded by glittering mirror glass walls and floor-to-ceiling wine displays.
FLOORPLAN
PRIVATE DINING ROOM

RESTAURANT BUYOUT

LOUNGE
BAR
MAIN DINING
PANTRY
PRIVATE DINING ROOM

OUT
IN
PANTRY
PRIVATE DINING ROOM
ENTRANCE

4pax
4pax
4pax
4pax
4pax
4pax
10pax
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L1
L2
L3
L4
L5
L6
L7
L8
L9
L10

CUT
IN

PRIVATE DINING ROOM
THE SILVER LUNCH MENU
$175 PER PERSON

For The Table
Hot Gougères

Starters (Choice of 2)
Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Main Course (Choice of 3)
U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g
U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides
Wild Field Mushrooms with Shishito Peppers
Creamed Spinach with Fried Organic Egg
Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)
House-Made Steak Sauce
Armagnac, Green Peppercorn
Béarnaise

Dessert (Choice of 1)
Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, ‘Tahitian Vanilla Ice Cream’
Kaya ‘Baked Alaska’, Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

THE GOLD LUNCH MENU
$225 PER PERSON

For The Table
Hot Gougères

Starters (Choice of 3)
Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
Alaskan King Crab & Shrimp ‘Louis’ Cocktail, Spicy Tomato-Horseradish
Bigeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course (Choice of 4)
U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g
U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g
American Wagyu/Angus, Snake River Farms, Idaho, New York Sirloin 230g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides (Choice of 3)
French Fries with Herbs
Sautéed Broccolini, Sun-Dried Tomatoes, Chilli
Creamed Spinach with Fried Organic Egg
Soft Polenta with Parmesan
Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)
Béarnaise
House-Made Steak Sauce
Armagnac, Green Peppercorn
Argentinean Chimichurri

Dessert (Choice of 2)
Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, ‘Tahitian Vanilla Ice Cream’
Kaya ‘Baked Alaska’, Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

All prices are subject to 10% service charge, 10% gratuity and 7% goods and services tax.
Menu is subject to change depending on availability of seasonal produce.
THE PLATINUM LUNCH MENU
$325 PER PERSON

For The Table
Hot Gougères
Cut Sliders, Brioche Buns, Sweet Pickles

Starters (Choice of 3)
Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint
Alaskan King Crab & Shrimp “Louis” Cocktail, Spicy Tomato-Horseradish
Bigeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course (Choice of 4)
U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g
U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g
American Wagyu/Angus, Snake River Farms, Idaho, New York Sirloin 230g
Japanese Wagyu, Sendai Prefecture, New York Sirloin 170g
Pan-Roasted Chicken, Potato Purée, Field Mushrooms, Natural Jus
Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides (Choice of 3)
French Fries with Herbs
Sautéed Broccolini, Sun-Dried Tomatoes, Chilli
Creamed Spinach with Fried Organic Egg
Soft Polenta with Parmesan
Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)
Béarnaise
House-Made Steak Sauce
Armagnac, Green Peppercorn
Argentinean Chimichurri

Dessert (Choice of 3)
Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, “Tahitian Vanilla Ice Cream”
Kaya Baked Alaska, Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

All prices are subject to 10% service charge, 10% gratuity and 7% goods and services tax.
Menu is subject to change depending on availability of seasonal produce.
THE SILVER DINNER MENU
$200 PER PERSON

For The Table
Hot Gougères

Starters (Choice of 2)
Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Main Course (Choice of 3)
U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g
U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides
Wild Field Mushrooms with Shishito Peppers
Creamed Spinach with Fried Organic Egg
Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)
House-Made Steak Sauce
Armagnac, Green Peppercorn
Béarnaise

Dessert (Choice of 1)
Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, ‘Tahitian Vanilla Ice Cream’
Kaya ‘Baked Alaska’, Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

All prices are subject to 10% service charge, 10% gratuity and 7% goods and services tax.
Menu is subject to change depending on availability of seasonal produce.

THE GOLD DINNER MENU
$250 PER PERSON

For The Table
Hot Gougères
Cut Sliders, Brioche Buns, Sweet Pickles

Starters (Choice of 3)
Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
Alaskan King Crab & Shrimp ‘Louis’ Cocktail, Spicy Tomato-Horseradish
Bigeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course (Choice of 4)
U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g
U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g
American Wagyu/Angus, Snake River Farms, Idaho, New York Sirloin 230g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion

Sides (Choice of 3)
French Fries with Herbs
Sautéed Broccolini, Sun-Dried Tomatoes, Chilli
Creamed Spinach with Fried Organic Egg
Soft Polenta with Parmesan
Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)
Béarnaise
House-Made Steak Sauce
Armagnac, Green Peppercorn
Argentinean Chimichurri

Dessert (Choice of 2)
Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, ‘Tahitian Vanilla Ice Cream’
Kaya ‘Baked Alaska’, Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble
THE PLATINUM DINNER MENU
$350 PER PERSON

For The Table
Hot Gougères
Cut Sliders, Brioche Buns, Sweet Pickles

Starters (Choice of 3)
Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette
Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint
Alaskan King Crab & Shrimp ‘Louis’ Cocktail, Spicy Tomato-Horseradish
Bigeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Main Course (Choice of 4)
U.S.D.A. PRIME, Illinois Corn-Fed, New York Sirloin 340g
U.S.D.A. PRIME, Illinois Corn-Fed, Petit Cut Filet Mignon 170g
American Wagyu/Angus, Snake River Farms, Idaho, New York Sirloin 230g
Japanese Wagyu, Sendai Prefecture, New York Sirloin 170g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Pan-Seared Salmon, Roasted Root Vegetables, Rutabaga Puree, Mushroom Emulsion
Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint
Alaskan King Crab & Shrimp ‘Louis’ Cocktail, Spicy Tomato-Horseradish
Bigeye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Sides (Choice of 3)
French Fries with Herbs
Sautéed Broccolini, Sun-Dried Tomatoes, Chilli Creamed Spinach with Fried Organic Egg
Soft Polenta with Parmesan
Peewee Potatoes, Crisp Shallots, Garlic Aioli

Sauces (Choice of 2)
Béarnaise
House-Made Steak Sauce Armagnac, Green Peppercorn
Argentinean Chimichurri

Dessert (Choice of 3)
Banana Mille-Feuille, Puff Pastry, Dark Chocolate, Vanilla Ice Cream, Crunchy Pearl
Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, ‘Tahitian Vanilla Ice Cream’
Kaya ‘Baked Alaska’, Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

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Menu is subject to change depending on availability of seasonal produce.
EVENT INFORMATION

B.Y.O. Policy
Guests are not allowed to bring outside food and beverages into the restaurant, including wines and cakes.

Dietary Requirements
Please communicate any special dietary needs, dietary restrictions or food allergies at least 4 working days prior to the event.

AV Requirements
CUT is able to provide a microphone with portable speaker free of charge. For TV screen setup, this may be arranged with Marina Bay Sands’ AV Team. Charges are separate and not considered towards the minimum spend.

RESTAURANT INFORMATION

Cuisine
Western

Dress Code
Smart Casual

Operating Hours
Sun – Thu: 5:30pm – 10pm (Restaurant), 5:30pm – 12am (Bar & Lounge)
Fri & Sat: 5:30pm – 11pm (Restaurant), 5:30pm – 12am (Bar & Lounge)