**Wines By The Flight**
Choose one white and one red wine to pair with the Early CUTs menu (90 ml each)

**White**
- Chardonnay | Laroche – "Les Chanoines", Chablis  France  2017

**Rosé**
- Syrah / Grenache | Laroche – “Rosé La Chevalière”  France  2017

**Red**
- Shiraz | Hentley Farm – “Villain & Vixen”, Barossa Valley  Australia  2017
- Cabernet Sauvignon | Wolfgang Puck, California  USA  2017

$28 per Person

**Featured Beers...**
- Kirin Ichiban  Japan  12  330ml... 5% ABV
- Hofbräu “Original” Lager  Germany  15  330ml... 5.1% ABV

"Prices are subject to 10% Service Charge and 7% GST"

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**Early CUTs...**
(Available until 7pm)

**First Course... (Choice of)**
- Maryland Blue Crab Cake, Heirloom Tomato Relish, Basil Aioli
- Butter Lettuce, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette
- Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumpling

**Main Course... (Choice of)**
- USDA Prime Sirloin Steak, Hand Cut French Fries
- Wild Field Mushroom Pasta, Parmesan Cheese, Parsley
- Halal Young Chicken, Potato Purée, Wild Field Mushrooms, Natural Jus

**Add to the Cuts**
- Half 400g Maine Lobster $25
- Foie Gras $45
- Fried Organic Egg $5

**Sides... (Choice of)**
- Broccolini, Sun Dried Tomatoes, Garlic, Chili
- Creamed Spinach
- Tuscan Black Kale, Baby Spinach, Garlic

**Dessert... (Choice of)**
- Warm Butterscotch Apple Crumble, Oats, Tahitian Vanilla Ice Cream
- Praline Mascarpone Bar, Chocolate Chiffon, Passionfruit Guava Sorbet

$95 per Person