

# THREE CUTS

## STARTERS

<b>SOUP OF THE DAY (D)(V)</b>	<b>55</b>
<i>Please Ask Your Server</i>	
<b>SALMON CARPACCIO (D)(G)(S)(R)</b>	<b>70</b>
<i>Light-Smoked Salmon, Dill Sour Cream, Pickled Shallots, Dill Oil</i>	
<b>SALADE ENDIVE ROQUEFORT (D)(N)(V)</b>	<b>70</b>
<i>Pecan, Green Apple, Roquefort Sauce</i>	
<b>GREEN GARDEN SALAD (VG)</b>	<b>55</b>
<i>Green Tomatoes, Green Beans, House Dressing</i>	
<b>WOOD-CHARRED CAESAR SALAD (D)(G)(S)</b>	<b>55</b>
<i>Bacon Crumble, Smoked Croutons, Parmesan Cheese</i>	
<b>SMOKED SALMON SALAD (S)</b>	<b>90</b>
<i>Le Fumoir by Joe Bassili Salmon, Lettuce, Orange Balsamic</i>	
<b>MISO MUSSELS (D)(S)(A)</b>	<b>70</b>
<i>Fresh Mussels, Miso Beurre Blanc, Pickled Shallots</i>	
<b>WARM GOAT CHEESE SALAD (D)(G)(N)(V)</b>	<b>65</b>
<i>Grilled Peach, Orange, Honey Rosemary Dressing</i>	
<b>SHRIMP COCKTAIL (D)(S)(A)</b>	<b>95</b>
<b>FRIED CALAMARI (D)(G)(S)</b>	<b>75</b>
<b>TZAR NIKOLAJ SALMON LOIN (D)(S)(R)</b>	<b>150</b>
<i>Le Fumoir by Joe Bassili Salmon Loin, Dill, Sour Cream</i>	

## RAW BAR

### SEAFOOD TOWER (D)(S)(R)

*Jumbo Shrimps, King Crab Legs, Smoked Mussels, Salmon Tartare, Fine de Claire Oysters*

**685**

### OYSTERS (S)(R)

*Fine de Claire*

*3 Oysters {90}*

*12 Oysters {270}*

### SALMON TARTARE (S)(R)

**105**

### BEEF CARPACCIO (D)(R)

*Rocket Salad, Pecorino Cheese, Balsamic Dressing*

**115**

### BEEF TARTARE (G)(S)(R)

*Horseradish, Dijon Mustard, Shallots, Capers*

**115**

### PRUNIER CAVIAR (D)(S)(R)

*Oscietre 30g {480} 50g {790}*

*Saint-James 30g {570} 50g {950}*

*Oscietre Caviar + 5g {90}*

## Meat Cuts

### STRIPLOIN 250G

*Black Angus, Australia, MB2+*

**195**

### TENDERLOIN 250G

*Black Angus, Australia, MB4+*

**285**

### RIBEYE 330G

*Wagyu, South Africa, MB8-9*

**365**

• DRY AGED by ALLEN BROTHERS •

### COWGIRL 450G

*Prime Ribeye Split Bone*

**685**

### KANSAS STRIP 450G

*Prime Striploin On The Bone*

**795**

### T-BONE 750G

*Prime T-Bone Steak*

**1,380**

### 3 CUTS PLATTER 830G

*A selection of Striploin, Tenderloin & Ribeye with 3 Sides & 3 Sauces*

**795**

### CHEF'S SPECIAL CUTS

*T-Bone Steak 1.1kg*

**850**

*Tomahawk 1.4kg*

**1,200**

### SAUCES

*Green Pepper (D) Red Wine (D)(A)*

*Entrecôte (D)(S)(G) Béarnaise (D)*

**25**

SAUTÉED SPINACH (VG) | 35 — ROASTED POTATOES (D)(V) | 35 — BRUSSEL SPROUTS (VG) | 35 — SAUTÉED MUSHROOMS (D)(V) | 35  
TRIPLE COOKED FRIES (NV) | 35 — GRILLED VEGETABLES (VG) | 35 — MASHED POTATO (D)(N) | 35 — GRILLED ASPARAGUS (VG) | 35

## MAINS

<b>ORGANIC PAN-FRIED SALMON (D)(S)(A)</b>	<b>145</b>	<b>CHEESE BURGER   DRY-AGED (D)(G)</b>	<b>115   145</b>
<i>Roasted Baby Potatoes, Grilled Broccolini, Fennel Salad, Lemongrass Beurre Blanc</i>		<i>Beef Patty, Cheddar Cheese, Tomato, Iceberg Lettuce, Pickles, Red Onion</i>	
<b>GRILLED ROYAL SEA BREAM (D)(N)(S)</b>	<b>215</b>	<b>WOOD-CHARRED CHICKEN BREAST (D)(A)</b>	<b>135</b>
<i>Lemon Caper Butter</i>		<i>Baby Potatoes, Mushroom, Tarragon Chicken Jus</i>	
<b>GRILLED SHRIMP (D)(N)(S)</b>	<b>145</b>	<b>3 LAMB CHOPS (D)(N)</b>	<b>275</b>
<i>Grenobloise Sauce</i>		<i>Rosemary Mashed Potato, Lamb Jus</i>	
<b>BLACK ANGUS SKEWERS (D)</b>	<b>190</b>	<b>MUSHROOM RISOTTO (D)(V)</b>	<b>125</b>
<i>House Fries, Green Pepper Sauce</i>		<i>King Oyster Mushroom, Dried Porcini Mushroom</i>	

Contains (A) Alcohol (N) Nuts (S) Seafood or Shellfish (D) Dairy (G) Gluten (NV) Non Vegetarian (V) Vegetarian (VG) Vegan (R) Raw  
All prices are inclusive of 5% VAT and 7% Municipality Tax