

EVENTS & RENTALS

THREE CUTS

STEAKHOUSE & BAR

PART OF

BASSILI.CO

Salmon Production - F&B

ROOFTOP WEST, NAKHEEL MALL | PALM JUMEIRAH



THREE CUTS

STEAKHOUSE & BAR

— ABOUT US —

Welcoming THREE CUTS Steakhouse & Bar, the latest venture and homegrown brand from renowned father-son duo Joe and Jason Bassili.

THREE CUTS introduces The Art of Lazy Elegance to Dubai, where refined simplicity meets laid-back elegance with a soulful old-school touch, all under one roof, on Rooftop West, Nakheel Mall, Palm Jumeirah.

Offering quality and value as standard, THREE CUTS is a community-based restaurant for every occasion, and the new establishment for our loved and appreciated community that we have built over the years.

• ——— *THE RESTAURANT* ——— •

THREE CUTS creates The Art of Lazy Elegance within the steakhouse experience, remaining rooted in simplicity, community and music.

The carefully-curated one-page menu pays homage to the old-school era whilst breaking the traditional mould, spotlighting Three Cuts of Meat: Striploin, Tenderloin and Ribeye.

We have drawn from both tradition and modernity, pairing the classics with creativity. From the Raw Bar to the Mains and Chef's Specials, our concept is simple and is also our signature trait; a single-page menu, quality, and serious flavour.

THREE CUTS currently features the specially commissioned "Gravity" series by artist Cuseo, and will showcase artwork on rotation available for sale, throughout the venue.





— *THE SPEAKEASY* —

The Bar lies at the heart of THREE CUTS, a warm soulful space to enjoy Signature Cocktails and Timeless Classics, skilfully crafted to combine unique flavour profiles and international ingredients into exotic blends, such as the Momocello and Three Sips. Our extensive Wine selection features Old and New World varieties.

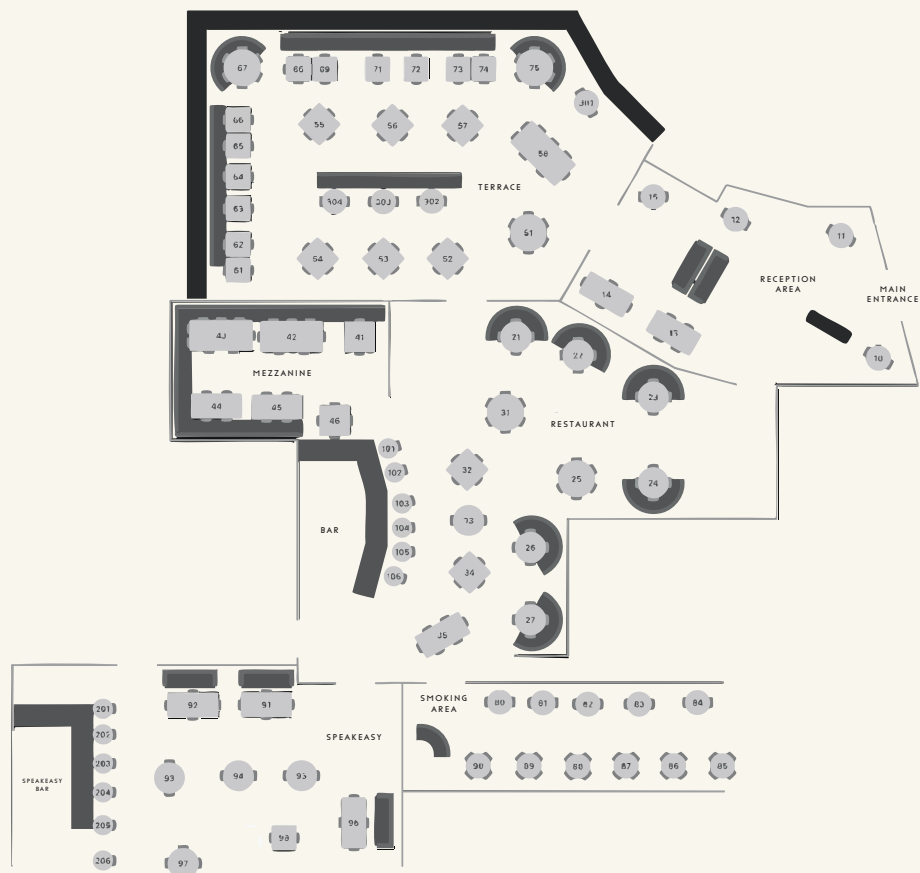
Discover the Speakeasy, THREE CUTS hidden gem tucked away within its walls that awakens at night with guest DJs.

THREE CUTS music identity blends an eclectic mix of genres including Soul, Bossa Nova, French Pop, Italo Disco, Nu Tropical and Nu Disco, creating a vibrant and seamless soundscape that matches the vibe on any given time of day.

• ——— *THE TERRACE* ——— •

The Terrace will be opened from October, and is uniquely located outside on the Rooftop West of Nakheel Mall, complementing the dining experience with a beautiful backdrop of the Palm Jumeirah, particularly at sunset.





AREA	CAPACTIY
TERRACE	74 SEATING 200 STANDING
RESTAURANT	54 SEATING 180 STANDING
MEZZANINE	40 SEATING 94 STANDING
SMOKING TERRACE	22 SEATING 30 STANDING
SPEAKEASY	30 SEATING 90 STANDING
TOTAL	235 SEATING 360 STANDING



SET MENU 1

SHARING FOR 3 PEOPLE | AED 350 PER PERSON

• STARTERS •

WARM GOAT CHEESE SALAD (D)(G)(N)(V)

Grilled Peach, Orange, Honey Rosemary Dressing

SALMON CARPACCIO (D)(G)(S)(R)

Light-Smoked Salmon, Dill Sour Cream, Pickled Shallots, Dill Oil

BEEF TARTARE (G)(S)(R)

Horseradish, Dijon Mustard, Shallots, Capers

FRIED CALAMARI (D)(G)(S)

• MAINS •

BEEF STRIPLOIN

Black Angus, Australia
MB2+

GRILLED ROYAL SEA BREAM (D)(N)(S)

Lemon Caper Butter

MUSHROOM RISOTTO (D)(V)

King Oyster Mushroom, Dried Porcini Mushroom

• DESSERTS •

STICKY TOFFEE PUDDING (D)(G)

Caramel Sauce, Custard Cream, Vanilla Ice Cream

RED FRUIT CHEESECAKE (D)(G)(N)

Vanilla Ice Cream, Strawberry Coulis

SET MENU 2

SHARING FOR 3 PEOPLE | AED 400 PER PERSON

• STARTERS •

SALADE ENDIVE ROQUEFORT (D)(N)(V)

Pecan, Green Apple, Roquefort Sauce

SHRIMP COCKTAIL (D)(S)(A)

Jumbo Shrimps, Homemade Cocktail Sauce

SALMON TARTARE (S)(R)

Lemon Caper Dressing

BEEF TARTARE (G)(S)(R)

Horseradish, Dijon Mustard, Shallots, Capers

• MAINS •

RIBEYE STEAK

Wagyu, South Africa
MB8-9

GRILLED ROYAL SEA BREAM (D)(N)(S)

Lemon Caper Butter

MUSHROOM RISOTTO (D)(V)

King Oyster Mushroom, Dried Porcini Mushroom

• DESSERTS •

APPLE TARTE (D)(G)(N)

Apple Jam, Cinnamon Ice Cream

GOLDEN CHOCOLATE MOUSSE (D)(G)(N)

Vanilla Chantilly

RICOTTA AND PEAR TARTE (D)(G)(N)

Pear Jelly

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

SET MENU 3

SHARING FOR 3 PEOPLE | AED 650 PER PERSON

STARTERS

SALADE ENDIVE ROQUEFORT (D)(N)(V)

Pecan, Green Apple, Roquefort Sauce

WARM GOAT CHEESE SALAD (D)(G)(N)(V)

Grilled Peach, Orange, Honey Rosemary Dressing

SALMON CARPACCIO (D)(G)(S)(R)

Light-Smoked Salmon, Dill Sour Cream, Pickled Shallots, Dill Oil

SEAFOOD TOWER (D)(S)(R)

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

BEEF CARPACCIO (D)(R)

Rocket Salad, Pecorino Cheese, Balsamic Dressing

MAINS

BEEF TENDERLOIN

Black Angus, Australia
MB4+

RIBEYE STEAK

Wagyu, South Africa
MB8-9

GRILLED ROYAL SEA BREAM (D)(N)(S)

Lemon Caper Butter

DESSERTS

APPLE TARTE (D)(G)(N)

Apple Jam, Cinnamon Ice Cream

GOLDEN CHOCOLATE MOUSSE (D)(G)(N)

Vanilla Chantilly

RICOTTA AND PEAR TARTE (D)(G)(N)

Pear Jelly

SET MENU 4

SHARING FOR 3 PEOPLE | AED 750 PER PERSON

STARTERS

SALMON CARPACCIO (D)(G)(S)(R)

Light-Smoked Salmon, Dill Sour Cream, Pickled Shallots, Dill Oil

WARM GOAT CHEESE SALAD (D)(G)(N)(V)

Grilled Peach, Orange, Honey Rosemary Dressing

BEEF TARTARE (G)(S)(R)

Horseradish, Dijon Mustard, Shallots, Capers

SEAFOOD TOWER (D)(S)(R)

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

MAINS

MUSHROOM RISOTTO (D)(V)

King Oyster Mushroom, Dried Porcini Mushroom

BEEF TOMAHAWK

BEEF STRIPLOIN

Black Angus, Australia
MB2+

GRILLED ROYAL SEA BREAM (D)(N)(S)

Lemon Caper Butter

DESSERTS

APPLE TARTE (D)(G)(N)

Apple Jam, Cinnamon Ice Cream

RED FRUIT CHEESECAKE (D)(G)(N)

Vanilla Ice Cream, Strawberry Coulis

STICKY TOFFEE PUDDING (D)(G)

Caramel Sauce, Custard Cream, Vanilla Ice Cream

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

CANAPÉS

• COLD CANAPÉS •

CAPRESE MOUSSE (D)(V)

OYSTER, TONIC GEL, NORI POWDER (S)(A)

SMOKED SALMON ROLL WITH WASABI MAYO, GREEN APPLE (D)(S)

BEEF CARPACCIO BRUSCHETTA (D)(G)(R)

BEEF TARTARE TARTELETTE (D)(G)(S)(R)

BEETROOT & GOAT CHEESE RAVIOLI (D)(V)

BRESAOLA & BLUE CHEESE (D)(G)

• HOT CANAPÉS •

HASH BROWN BURGER (D)

SHRIMPS AND CHORIZO (S)

CHICKEN GLAZED SUPREME (D)(G)

FRIED HALLOUMI SPINACH PESTO (D)(G)(N)

MUSHROOM CROQUETTE, GREEN MAYONNAISE (D)(G)(V)

BEEF CROQUETTE (D)(G)(A)

COD FISH BRANDADE (D)(G)(S)

• SWEET CANAPÉS •

CARAMEL CHOUX (D)(G)

PECAN TARTE (D)(G)(N)

DARK CHOCOLATE ORANGE TRUFFLE (D)

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



CHOICE OF 6 CANAPÉS | AED 180 PER PERSON

CHOICE OF 9 CANAPÉS | AED 250 PER PERSON

CHOICE OF 12 CANAPÉS | AED 300 PER PERSON





DRINK PACKAGES

REGULAR

2HR - 3HR - 4HR
300 - 400 - 500

Stolichnaya, Vodka
Tanqueray, Gin
Matusalem Platino, Rum
El Jimador Reposado, Tequila
Dewar's White Label, Whiskey
Terre Allegre, Sangiovese, IT
Arcadian, Pinot Grigio, AU
Gran Ventino, Prosecco, IT
Rosé d'Anjou, FR
Cold Beverages



NON-ALCOHOLIC

2HR - 3HR - 4HR
120 - 180 - 240

Coco Rush, Mocktail
Virgin Mojito, Mocktail
Hot & Cold Beverages

PREMIUM

2HR - 3HR - 4HR
450 - 600 - 700

Terre Allegre, Sangiovese, IT
Rioja Tinto Navajas, Tempranillo, ES
Arcadian, Pinot Grigio, AU
Babydoll, Sauvignon Blanc, NZ
Da Luca Prosecco, IT
Rosé d'Anjou, FR
Minuty M Rosé, FR
Heineken, Beer
Corona, Beer
Grey Goose, Vodka
Hendrick's, Gin
Havana 7, Rum
Herradura Reposado, Tequila
Johnnie Walker Black Label, Whiskey
Aperol Spritz, Cocktail
Americano, Cocktail
Cold Beverages





WINTER RENTALS

October - May

AREA	5PM - 9PM	9PM - 1AM
TERRACE	10K RENTAL FEE + 40K MIN. SPEND 50K	20K RENTAL FEE + 50K MIN. SPEND 70K
RESTAURANT	8K RENTAL FEE + 32K MIN. SPEND 40K	15K RENTAL FEE + 35K MIN. SPEND 50K
MEZZANINE	10K MIN. SPEND	15K MIN. SPEND
SMOKING TERRACE	10K MIN. SPEND	15K MIN. SPEND
SPEAKEASY	15K MIN. SPEND	30K MIN. SPEND
TOTAL	25K RENTAL FEE + 75K MIN. SPEND 100K	35K RENTAL FEE + 105 MIN. SPEND 140K

SUMMER RENTALS

June - September

AREA	5PM - 9PM	9PM - 1AM
RESTAURANT	15K RENTAL FEE + 45K MIN. SPEND <u>60K</u>	20K RENTAL FEE + 60K MIN. SPEND <u>80K</u>
MEZZANINE	10K MIN. SPEND	15K MIN. SPEND
SPEAKEASY	10K MIN. SPEND	15K MIN. SPEND
TOTAL	20K RENTAL FEE + 50K MIN. SPEND <u>70K</u>	30K RENTAL FEE + 70 MIN. SPEND <u>100K</u>





• ————— *CONTACT US* ————— •

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