

PACKAGES



THREE CUTS
STEAKHOUSE & BAR

THREE CUTS

PACKAGES

SET MENU 1

SHARING FOR 3 PEOPLE | AED 300 PER PERSON

• STARTERS •

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

Grilled Peach, Orange, Honey Rosemary Dressing

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

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

WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E)

Bacon Crumble, Smoked Croutons, Parmesan Cheese

BEEF TARTARE (G)(S)(R)

Horseradish, Dijon Mustard, Shallots, Capers



• MAINS •

BEEF STRIPLOIN

*Black Angus, Australia
MB2+*

ORGANIC PAN-FRIED SALMON (D)(S)

*Roasted Baby Potatoes, Grilled Broccolini, Fennel Salad,
Lemongrass Beurre Blanc*

MUSHROOM RISOTTO (D)(V)

King Oyster Mushroom, Dried Porcini Mushroom



• DESSERTS •

STICKY TOFFEE PUDDING (D)(G)

Caramel Sauce, Custard Cream, Vanilla Ice Cream

APPLE TART (D)(G)(N)

Apple Jam, Cinnamon Ice Cream

Contains (E) Eggs (N) Nuts (S) Seafood or Shellfish (D) Dairy (G) Gluten (NV) Non Vegetarian (V) Vegetarian (VG) Vegan (R) Raw

All prices are in AED and inclusive of 5% VAT and 7% Municipality Tax

THREE CUTS

PACKAGES

SET MENU 2

SHARING FOR 3 PEOPLE | AED 350 PER PERSON

• STARTERS •

SMOKED SALMON SALAD (S)

Le Fumoir by Joe Bassili Salmon, Lettuce, Orange Balsamic

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

Grilled Peach, Orange, Honey Rosemary Dressing

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*

BEEF STRIPLOIN

*Black Angus, Australia
MB2+*

MUSHROOM RISOTTO (D)(V)

King Oyster Mushroom, Dried Porcini Mushroom



• DESSERTS •

CHOCOLATE MOUSSE (D)

Vanilla Chantilly, Shredded Chocolate

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

Pear Jelly

Contains (E) Eggs (N) Nuts (S) Seafood or Shellfish (D) Dairy (G) Gluten (NV) Non Vegetarian (V) Vegetarian (VG) Vegan (R) Raw

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THREE CUTS

PACKAGES

SET MENU 3

SHARING FOR 3 PEOPLE | AED 500 PER PERSON

• STARTERS •

WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E)

Bacon Crumble, Smoked Croutons, Parmesan Cheese

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

Grilled Peach, Orange, Honey Rosemary Dressing

BEEF CARPACCIO (D)(R)(N)

Rocket Salad, Pecorino Cheese, Balsamic Dressing

BEEF TARTARE (G)(S)(R)

Horseradish, Dijon Mustard, Shallots, Capers



• MAINS •

RIBEYE STEAK

*Wagyu, South Africa
MB8-9*

BEEF TENDERLOIN

*Black Angus, Australia
MB4+*

BEEF STRIPLOIN

*Black Angus, Australia
MB2+*



• DESSERTS •

CHOCOLATE MOUSSE (D)

Vanilla Chantilly, Shredded Chocolate

APPLE TART (D)(G)(N)

Apple Jam, Cinnamon Ice Cream

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

Pear Jelly

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THREE CUTS

PACKAGES

SET MENU 4

SHARING FOR 3 PEOPLE | AED 750 PER PERSON

• STARTERS •

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

SEAFOOD TOWER (D)(S)(R)

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



• MAINS •

TOMAHAWK

*1.4 Kg, Wagyu, Australia
MB9+*

BEEF STRIPLOIN

*Black Angus, Australia
MB2+*

PAN-FRIED ROYAL SEA BREAM (D)(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

STICKY TOFFEE PUDDING (D)(G)

Caramel Sauce, Custard Cream, Vanilla Ice Cream

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

Vanilla Ice Cream, Strawberry Coulis

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THREE CUTS

CANAPÉS

CANAPÉS

CHOICE OF 6 CANAPÉS | AED 180 PER PERSON

CHOICE OF 9 CANAPÉS | AED 250 PER PERSON

CHOICE OF 12 CANAPÉS | AED 300 PER PERSON

• COLD CANAPÉS •

CAPRESE MOUSSE (D)(NV)

OYSTER GRATIN (S)(R)

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

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

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

BEETROOT & GOAT CHEESE RAVIOLI (D)(V)



• HOT CANAPÉS •

MINI BURGER (D)(G)(E)

SHRIMPS AND CHORIZO (S)

CHICKEN GLAZED SUPREME (D)(G)

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

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

BEEF CROQUETTE (D)(G)(E)

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



• SWEET CANAPÉS •

CARAMEL CHOUX (D)(G)(E)

PECAN TART (D)(G)(N)(E)

DARK CHOCOLATE ORANGE TRUFFLE (D)(E)

Contains (E) Eggs (N) Nuts (S) Seafood or Shellfish (D) Dairy (G) Gluten (NV) Non Vegetarian (V) Vegetarian (VG) Vegan (R) Raw
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THREE CUTS

PACKAGES

REGULAR

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

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

PREMIUM

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

Arcadian, Merlot, AU
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
Grey Goose, Vodka
Hendrick's, Gin
Havana 7, Rum
Herradura Reposado, Tequila
Johnnie Walker Black Label, Whiskey
Aperol Spritz, Cocktail
Margarita, Cocktail
Cold Beverages

NON-ALCOHOLIC

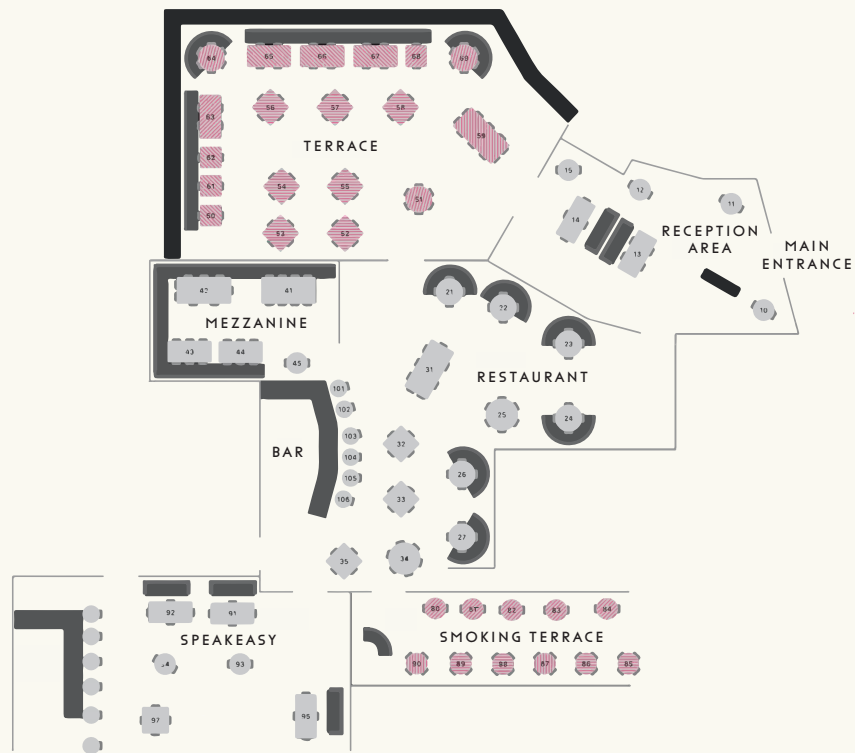
2HR - 3HR - 4HR
120 - 180 - 240

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

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THREE CUTS

THE VENUE



AREA	CAPACITY
TERRACE	90 SEATING 140 STANDING
RESTAURANT	65 SEATING 100 STANDING
MEZZANINE	30 SEATING 40 STANDING
SMOKING TERRACE	22 SEATING 30 STANDING
SPEAKEASY	30 SEATING 50 STANDING
TOTAL	235 SEATING 360 STANDING