

# THREE CUTS

## STARTERS

|   |            |
|---|------------|
| <b>WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E)</b>   | <b>70</b>  |
| <i>Bacon Crumble, Smoked Croutons, Parmesan Cheese</i>                                      |            |
| <b>GREEN GARDEN SALAD (VG)</b>  | <b>60</b>  |
| <i>Romaine &amp; Baby Gem Lettuce, Cucumber Rolls, Vinagrette Dressing</i>                  |            |
| <b>WARM GOAT CHEESE SALAD (D)(G)(N)(E)(V)</b>   | <b>85</b>  |
| <i>Grilled Peach, Orange, Honey Rosemary Dressing</i>                                       |            |
| <b>SALADE ENDIVE ROQUEFORT (D)(N)(V)</b>  | <b>75</b>  |
| <i>Pecan, Green Apple, Roquefort Sauce</i>  |            |
| <b>SMOKED SALMON SALAD (S)</b>  | <b>90</b>  |
| <i>Le Fumoir by Joe Bassili Salmon, Lettuce, Orange Balsamic</i>                            |            |
| <b>BEETROOT SALMON CARPACCIO (D)(S)</b>   | <b>75</b>  |
| <i>Beetroot &amp; Orange Smoked Salmon, Crispy Beetroot, Orange Zest, Olive Oil, Chives</i> |            |
| <b>MISO MUSSELS (D)(S)</b>  | <b>85</b>  |
| <i>Fresh Mussels, Miso Beurre Blanc, Pickled Shallots</i>                                   |            |
| <b>FRIED CALAMARI (D)(G)(S)(E)</b>  | <b>85</b>  |
| <b>SHRIMP COCKTAIL (D)(S)(E)</b>  | <b>95</b>  |
| <b>FISHERMAN'S SOUP (G)(S)</b>  | <b>95</b>  |
| <i>Seabream, Salmon, Mussels, Shrimp</i>  |            |
| <b>BONE MARROW (D)(G)</b>   | <b>130</b> |
| <i>Caramelized Onion, Sourdough</i>   |            |

## • RAW BAR •

**SALMON TARTARE (S)(R)**  
**110**

**BEEF CARPACCIO (D)(R)(N)**  
*Rocket Salad, Pecorino Cheese, Balsamic Dressing*  
**120**

**BEEF TARTARE (G)(S)(R)**  
*Horseradish, Dijon Mustard, Shallots, Capers*  
*+ Additional Bone Marrow {35}*  
**130**

**PRUNIER CAVIAR (D)(S)(R)(E)**  
*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+*

**295**

### RIBEYE 330G

*Wagyu, South Africa, MB8-9*

**395**

### STEAK FRITES (D)(G)(S)

*Striploin Steak served with Skinny Fries and Entrecôte or Mushroom Sauce*

**245**

### BRAISED SHORT RIB (D)(G)(S)(N)

*Slow-Cooked Braised Short Rib served with Creamy Mash Potato & Beef Jus*

**275**

### 3 CUTS PLATTER 830G

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

**835**

### T-BONE STEAK 1.2KG

*Black Angus, United States, MB3+*

**950**

### A5 JAPANESE WAGYU RIBEYE 1KG

*Served on a block of Natural Himalayan Rock Salt*

**2,000**

### TOMAHAWK 1.4KG

*Wagyu, Australia, MB9+*

**1,400**

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

GREEN PEPPER SAUCE (D)(G) | 25 — MUSHROOM SAUCE (D)(G) | 25 — ENTRECÔTE SAUCE (D)(S)(G) | 25 — BÉARNAISE SAUCE (D) | 25

## MAINS

|  |            |  |            |
|--|------------|--|------------|
| <b>ORGANIC PAN-FRIED SALMON (D)(S)</b>   | <b>155</b> | <b>DRY-AGED CHEESE BURGER (D)(G)(E)</b>  | <b>160</b> |
| <i>Roasted Baby Potatoes, Grilled Brocolini, Fennel Salad, Lemongrass Beurre Blanc</i> |            | <i>USDA Dry-Aged Beef Patty, Cheddar Cheese, Tomato, Iceberg Lettuce, Pickles, Red Onion</i> |            |
| <b>ATLANTIC CANARY SEA BASS (S)</b>  | <b>195</b> | <b>WOOD-CHARRED CHICKEN BREAST (D)(G)</b>  | <b>155</b> |
| <i>Herbes de Provence Ratatouille</i>  |            | <i>Baby Potatoes, Mushroom, Tarragon Chicken Jus</i>   |            |
| <b>RISOTTO DE LA MER (D)(S)(G)</b>   | <b>220</b> | <b>MUSHROOM RISOTTO (D)(V)</b>   | <b>145</b> |
| <i>Shrimp, Mussels, Bisque, Parmesan Cheese</i>  |            | <i>King Oyster Mushroom, Dried Porcini Mushroom</i>  |            |
| <b>BLACK ANGUS SKEWERS (D)(G)</b>  | <b>195</b> | <b>CHEESE BURGER (D)(G)(E)</b>   | <b>135</b> |
| <i>Triple-Cooked Fries, Green Pepper Sauce</i>   |            | <i>Black Angus Beef Patty, Cheddar Cheese, Tomato Iceberg Lettuce, Pickles, Red Onion</i>    |            |

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