

THREE CUTS

WORLD COCKTAIL DAY

13TH OF MAY, 2026

• MEAT CUTS •

Choice of One Cut served with a Side and Sauce

STRIPLOIN

*Black Angus, Australia
MB2+*

AED 250

TENDERLOIN

*Black Angus, Australia
MB4+*

AED 350

RIBEYE

*Wagyu, South Africa
MB8-9*

AED 450

SAUCES

<i>Béarnaise (D)</i>		<i>Mushroom (D)(G)</i>
<i>Entrecôte (D)(S)(G)</i>		<i>Green Pepper (D)(G)</i>

SIDES

Sautéed Spinach (VG)

Roasted Potatoes (D)(V)

Brussel Sprouts (D)(V)

Sautéed Mushrooms (V)

Triple-Cooked Fries (NV)

Grilled Vegetables (VG)

Mashed Potato (D)(N)

Grilled Asparagus (VG)

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

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• SIGNATURE COCKTAILS •

Choice of 3 Signature Cocktails



MOMOCELLO

Limoncello, Aperol, Crème de Pêche, Prosecco



AGAVE PUNCH

Clarified Tequila Punch, Pomme Verte, Guava, Coconut, Agave



THREE SIPS

Gin, Nigori, Cloudy Sake, St-Germain



ST-GERMAIN DES PRÉS

Gin, St-Germain, Elderflower, Cucumber



THREE CUTS MARTINI

Platino Rum, Umeshu, Pineapple, Pomegranate, Raspberry



HOLY WATER

Frozen Pisco Acholado, Lime Leaf Extract



SHISO SMOKIN'

Blended Whiskey, Yuzu Sake, Lapsang Souchong, Shiso Leaf



BUCKWHEAT OLD-FASHIONED

Brown Butter Washed Bourbon, Amaro, Buckwheat Raspberry Infusion



AZTECA

Tequila Reposado, Mezcal, Yuzu Sake, Crème de Pêche, Aperol, Grapefruit