

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

BEETROOT SALMON CARPACCIO (D)(S)

Beetroot & Orange Smoked Salmon, Crispy Beetroot, Orange Zest, Olive Oil, Chives

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 •

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

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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

*Wagyu, South Africa
MB8-9*

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

*Wagyu, South Africa
MB8-9*

TENDERLOIN

*Black Angus, Australia
MB4+*

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

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 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

BETROOT SALMON CARPACCIO (D)(S)

Beetroot & Orange Smoked Salmon, Crispy Beetroot, Orange Zest, Olive Oil, Chives

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+*

STRIPLOIN

*Black Angus, Australia
MB2+*

ATLANTIC CANARY SEA BASS (S)

Herbes de Provence Ratatouille

MUSHROOM RISOTTO (D)(V)

King Oyster Mushroom, Dried Porcini Mushroom



• DESSERTS •

APPLE TART (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 TARTELETTE (D)(G)(S)(R)

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

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

BEETROOT & GOAT CHEESE RAVIOLI (D)(V)



• HOT CANAPÉS •

STUFFED MUSSELS (D)(G)(S)

MINI BEEF BURGER (D)(G)(E)

MINI SALMON BURGER (D)(G)(S)

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)



• 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

Ketel One, Vodka
Tanqueray, Gin
Bacardi Superior, 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

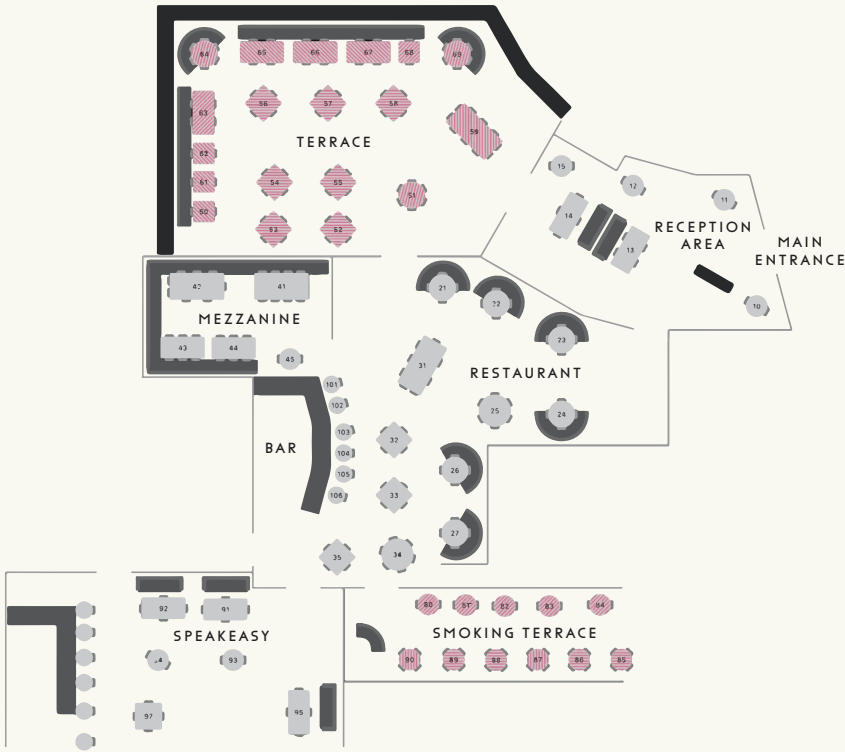
2HR - 3HR - 4HR
120 - 180 - 240

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 120 STANDING
TOTAL	235 SEATING 390 STANDING