

THE *Cutler* GRILL

If you are allergic to certain food ingredients, please advise our service associates
All prices are in CNY and inclusive of service charge and VAT

Stockyard Imported Chilled Australian Wagyu Beef

Filet Mignon, Red Label, Ms 5+ (Minimum 150g)	4.4/g
Rib Eye, Silver Label, Ms 7+ 11oz/300g	930
Filet Mignon, Black Label, Ms 8+ 7oz/200g	1,502

500+Days Grain Fed AACO Australian Wagyu Beef

Filet Mignon, Ms 5+ 8oz/220g	767
Rib Eye, Ms 5+ 9oz/250g	651
Striploin, Ms 5+ 8oz/220g	697

100% Grass Fed Spring Creek, Canadian Black Angus Beef

Filet Mignon, 8oz/220g	429
Rib Eye, 10oz/280g	394
Striploin, 9oz/250g	406

Signature Cuts

Chef's Beef Sampler 12oz/330g	814
Porterhouse 30oz/900g	1,269
Tomahawk 50oz/1500g	1,502
Australian Angus Bone in Rib Eye 15oz/450g	581

Add Surf To Your Turf

2 Grilled Jumbo Prawns	128
1/2 Grilled Boston Lobster	301
Whole Grilled Boston Lobster	581

Imported Live Oysters

1 piece - RMB 70 6 pieces - RMB 347 12 pieces - RMB 639

Choose To Have Your Oyster Raw with Traditional Condiments or Grilled with Garlic Butter

"The Cut" Favorite Tasting Menu

RMB 1,035 Per Person RMB 1,478 Per Person with Wine Pairing

Oyster and Melting Beef Short Rib with Guacamole

Double Boiled Roma Tomato Consomme with Talleggio and Dried Cherry Tomato Raviolini

Grilled Australian 5+ Wagyu Beef Filet Mignon with Sautéed Duck Foie Gras, Red Wine Risotto and Seasonal Vegetables

Autumn Trilogy with Homemade Maple and Walnut Ice cream

Starters & Salads

"The Cut" Signature Lifestyle Caesar Salad	103
<i>Romaine Lettuce with Parmesan Caesar Dressing, Bacon Bits and Bread Croûtons Served with a Slow Poached Egg</i>	
Garden Salad	91
<i>Served with Cherry Tomatoes, Mozzarella Dice, Parmesan Crackers and Balsamic Vinaigrette</i>	
Marinated Tuna Carpaccio	114
<i>Sautéed Enoki Mushroom, Mesclun Leaves</i>	
Prawn Cocktail	126
<i>Fresh Avocado, "The Cut" Signature Dressing, Lemon Vinaigrette and Cucumber Oil</i>	
New Zealand Venison Tartar	184
<i>Served with Chestnut, Blueberry, Shallots and London No.1 Gin</i>	
"The Cut" Signature Crab Cake	126
<i>Served with Coleslaw</i>	
Australian Wagyu Beef Carpaccio	50g /245
	60g /289
	70g /324

Hot Appetizers & Soups

Sautéed "Rougié" Duck Foie Gras Dice with Brandy Glace	173
<i>Brioche, Cranberry, Purple Potato</i>	
Roasted Diver Scallops	138
<i>Cauliflower Purée and Chorizo Sausage</i>	
Lemon Grass and Coconut Soup	103
<i>Cilantro Oil, Chili and Pink Pepper</i>	
Crab and Boston Lobster Bisque	114
<i>Toasted Lobster and Crab Baguette, Rouille Paste</i>	

Grill, Pot & Pans

Grilled Fresh Mixed Seafood Platter <i>A Half Boston Lobster, Scallop, Salmon and Tiger Prawns, Served with Homemade Lemon and Sour Cream Tagliolini, Provencale Butter</i>	499
Pan Seared Yellow Fin Tuna With Oyster Demi Glace <i>Served on Wasabi Mashed Potatoes and Sautéed Vegetable Julienne</i>	231
Poached Iceland Halibut <i>Served with Garlic Potato, Vegetable Pearls and Bouillabaisse Essence</i>	278
Roasted New Zealand Lamb Rack <i>Red Wine Risotto, Mini Patisson, Asparagus and Cherry Tomatoes</i>	347
Flame Grilled Australian Wagyu Beef Burger <i>Crispy Grain Bun, Bacon, Cheddar Cheese, Romaine Lettuce, Roma Tomatoes, Tartar Sauce</i> <i>Served with Fries or Salad</i>	184
Peccorino and Eggplant Tortellini <i>Hazelnut Butter, Strawberry and Sage</i>	173

Signature Sides

68

Silky Mashed Potatoes	Parmesan Risotto
"Jumbo" Jacket Potato	Sautéed Spinach with Garlic
"Cut" Signature Fries	Oven Baked Mushrooms
Skinny French Fries	Sautéed Green Asparagus with Herbs
Rösti Potato	Carrots and Peas
Beer Battered Onion Rings	40g Pan Fried Foie Gras