THREE CUTS

STARTERS

WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E) — 75
Bacon Crumble, Smoked Croutons, Parmesan Cheese

GREEN GARDEN SALAD (VG) — 60
Romaine & Baby Gem Lettuce, Cucumber Rolls, Vinagrette Dressing

WARM GOAT CHEESE SALAD (D)(G)(N)(E)(V) — 85
Grilled Peach, Orange, Honey Rosemary Dressing

SALADE ENDIVE ROQUEFORT (D)(N)(V) — 75
Pecan, Green Apple, Roquefort Sauce

SMOKED SALMON SALAD (S) — 95
Le Fumoir by Joe Bassili Salmon, Lettuce, Orange Balsamic

BEETROOT SALMON CARPACCIO (D)(S) — 95
Beetroot & Orange Smoked Salmon, Crispy Beetroot, Orange Zest, Olive Oil, Chives

MISO MUSSELS (D)(S) — 85
Fresh Mussels, Miso Beurre Blanc, Pickled Shallots

FRIED CALAMARI (D)(G)(S)(E) — 85

SHRIMP COCKTAIL (D)(S)(E) — 95

FISHERMAN'S SOUP (G)(S) — 95
Seabream, Salmon, Mussels, Shrimp

BONE MARROW (D)(G) — 130
Caramelized Onion, Sourdough

• RAW BAR •

OYSTERS (S)(R)
Per Shuck
20

SALMON TARTARE (S)(R)
Le Fumoir by Joe Bassili Light-Smoked Salmon
115

BEEF CARPACCIO (D)(R)(N)
Rocket Salad, Pecorino Cheese, Balsamic Dressing
135

BEEF TARTARE (G)(S)(R)
Horseradish, Dijon Mustard, Shallots, Capers
+ Additional Bone Marrow {35}
135

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+
210

TENDERLOIN 250G
Black Angus, Australia, MB4+
295

RIBEYE 300G
Wagyu, South Africa, MB8-9
395

STEAK FRITES (D)(G)(S)
Striploin Steak served with Skinny Fries and Entrecôte or Mushroom Sauce
265

BRAISED SHORT RIB (D)(G)(S)(N)
Slow-Cooked Braised Short Rib served with Creamy Mash Potato & Beef Jus
275

3 CUTS PLATTER 800G
A selection of Striploin, Tenderloin & Ribeye with 3 Sides & 3 Sauces
875

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+
1,500

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

ORGANIC PAN-FRIED SALMON (D)(S) — 155
Roasted Baby Potatoes, Grilled Broccolini, Fennel Salad, Lemongrass Beurre Blanc

ATLANTIC CANARY SEA BASS (S) — 195
Herbes de Provence Ratatouille

RISOTTO DE LA MER (D)(S)(G) — 220
Shrimp, Mussels, Bisque, Parmesan Cheese

BLACK ANGUS SKEWERS (D)(G) — 195
Triple-Cooked Fries, Green Pepper Sauce

CHEESE BURGER | DRY-AGED (D)(G)(E) — 135 | 160
USDA Black Angus Beef Patty, Cheddar Cheese, Tomato, Iceberg Lettuce, Pickles, Red Onion

WOOD-CHARRED CHICKEN BREAST (D)(G) — 155
Baby Potatoes, Mushroom, Tarragon Chicken Jus

MUSHROOM RISOTTO (D)(V) — 145
King Oyster Mushroom, Dried Porcini Mushroom

BEEF STROGANOFF (D)(G)(N) — 185
Black Angus Beef Strips, Mashed Potato, Button Mushroom

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

THREE CUTS

THREE CUTS pays homage to the classic steakhouse experience whilst breaking the traditional mould with a one-page menu of simplicity, quality, and serious flavour.



MEAT ME *by* 3CUTS

SHARING PLATTER + BOTTLE OF HOUSE WINE AT AED 790
EVERY MONDAY, TUESDAY & WEDNESDAY
ALL DAY



DATE NIGHT

CURATED 4-COURSE SET MENU FOR COUPLES AT AED 500
EVERY WEDNESDAY NIGHT



STEAK FRITES

WITH ENDLESS HOUSE WINE AT AED 365
EVERY THURSDAY
FROM 8PM TO 11PM



THE HANGOVER CLUB

OYSTERS AT AED 10 PER PIECE
BLOODY JOES AT AED 50
EVERY SATURDAY & SUNDAY
FROM 12PM TO 5PM



BURGERS & BEER

CARNISTORE DRY-AGED DIPPED BURGER
DRAUGHT BEER AT AED 175
MONDAY - SATURDAY
FROM 12PM TO 7PM



SUNDAY ROAST

SUNDAY ROAST AT AED 165
BLOODY JOES AT AED 50
EVERY SUNDAY
FROM 12PM TO 5PM

BUSINESS LUNCH

MON-FRI | 12PM TO 4PM
AED 135

• *STARTERS* •
Choice of One

SOUP OF THE DAY (D)

BEEF CARPACCIO (D)(R)(N)

SMOKED SALMON SALAD (S)

BEETROOT SALMON CARPACCIO (D)(S)

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

• *MAINS* •
Choice of One

STEAK FRITES (D)(G)(S)

BEEF STROGANOFF (D)(G)(N)

MUSHROOM RISOTTO (D)(V)

ORGANIC PAN-FRIED SALMON (D)(S)

WOOD-CHARRED CHICKEN BREAST (D)(G)

HAPPY HOUR

EVERYDAY | 3PM TO 7PM



WINE & BEER

HOUSE WINES & BEERS
AT AED 45 EACH



COCKTAILS

SELECTED CLASSIC COCKTAILS
AT AED 50 EACH



SPIRITS

HOUSE SPIRITS
AT AED 40 EACH

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 inclusive of 5% VAT and 7% Municipality Tax