

CUT Lunch

Salads & Starters

Big Eye Tuna Tartare, Wasabi, Ginger, Togarashi Crisps, Tosa Soy

Butter Lettuce Salad, Avocado, Roquefort Blue Cheese, Herb Vinaigrette

Hand Cut Sirloin Steak Tartare, Grilled Bread, Mustard, Herb Aioli

Roasted Baby Beets, Mint, Citrus, Toasted Pistachio, Aged Goat Cheese

King Crab, Lobster & Gulf Shrimp "Louis" Cocktail, Spicy Tomato Horseradish

Heirloom Tomatoes, Fresh Italian Buratta, Basil Pesto Aioli, Aged Balsamic

Grilled King Prawns, Mediterranean Chopped Salad, Cucumbers, Grilled Onions, Pine Nuts, Feta

Pasta

Celery Root & Heirloom Apple Agnolotti, Mascarpone, Sage, Parmigiano-Reggiano

Ricotta Gnocchi, Wagyu Beef Bolognese, Chili, Wild Oregano

Tagliatelle Pasta "Frutti di Mare", Canadian Lobster, Sweet Shrimp, King Crab, Saffron, Basil

Risotto with Chanterelle Mushrooms, Parsley, Parmigiano-Reggiano

From the Wood Burning Oven

Pizza Margherita, Fresh Mozzarella, Tomato, Basil

Pizza with Spicy Chicken, Roasted Peppers, Eggplant, Sweet Onions

Pizza with Wild Mushrooms, Goat Cheese, Thyme, Pencil Asparagus

Pizza with Gulf Shrimp, Basil Pesto, Garlic, Parsley, Goat Cheese

Pizza with Smoked Salmon, Dill Creme Fraiche, Chives

Sauteed & Pan Roasted

Steamed Salmon "Hong Kong Style", Soy, Chili, Cilantro, Jasmine Rice

Pan Roasted Young Chicken, Smoked Shallot Purée, Wild Field Mushrooms, Thyme-Natural Jus

Grilled USDA Prime Steak Salad, Petite Greens, Smoked Bone Marrow Vinaigrette, Crispy Shallots

USDA Prime Burger, Aged White Cheddar, Smoked Shallot Marmalade, Butter Lettuce, Hand Cut French Fries

Pan Roasted Filet Mignon "Au Poivre", Black Peppercorn-Mustard Sauce

USDA Prime New York Sirloin "Steak Frites", Sauce Bearnaise

On The Side

Tempura Onion Rings

French Fries with Herbs

Désirée Potato Purée

Cavatappi Pasta "Mac & Cheese"

Creamed Spinach with Fried Organic Egg

Tuscan Black Kale, Spinach, Garlic, Olive Oil

Roasted Butternut Squash, Braised Leeks, Granola

CUT by Wolfgang Puck serves only Halal Certified Meat

All prices are displayed in local currency QAR

CUT Prix Fixe Lunch Menu

Choice of Starter

Heirloom Apple & Endive Salad

Shropshire Cheese, Spiced Marcona Almonds, Pomegranate

Handmade Agnolotti Pasta

Celery Root & Heirloom Apple, Mascarpone, Parmigiano-Reggiano

Fresh Italian Buratta

Heirloom Tomatoes, Pesto Aioli

Choice of Main

Steamed Salmon “Hong Kong Style”

Soy, Chili, Cilantro, Jasmine Rice

Pan Roasted Young Chicken

Shallot Purée, Wild Field Mushrooms

U.S.D.A. Petite Steak Frites

Black Peppercorn-Mustard Sauce, French Fries

Choice of Dessert

Banana Cream Pie

Madagascar Vanilla Crème Brûlée, Caramel, Banana Sorbet

Blueberry & Pineapple Baked Alaska

Pineapple Sorbet, Vanilla Buttermilk Cake, Blueberry Ice Cream

Chef Selection of House Made Sorbet & Ice Cream