

Starters

Australian Wagyu Beef Sashimi, Spicy Radishes

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

Sweet Corn Agnolotti, Mascarpone, Sage, Parmigiano-Reggiano

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

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

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

Tagliatelle Pasta "Frutti di Mare", Lobster, Sweet Shrimp, Preserved Lemon, Saffron

Salads

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

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

Heirloom Apple & Endive Salad, Shropshire Cheese, Spiced Almonds, Pomegranate

Slow Simmered & Pan Roasted

French Dover Sole "A La Meuniere", Preserved Lemon, Shallots, Parsley

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

Baladna Farm's Double Cut Lamb Chops, Charred Eggplant Caviar, Falafel "Macarons", Tzatziki, Harissa Aioli

Spicy Braised Wagyu Beef Goulash, Sweet Paprika, Spatzle, Parsley

"Zwiebelrostbraten", Grilled Rib Eye Steak, Crispy Onions, Smoked Marrow, Shropshire Cheese, Arugula

Austrian Veal "Wienerschnitzel", Marinated Cucumbers, Potato Salad, Mâche

Fish From The Fish Market

Grilled Arabian Sea King Prawns, Toasted Chili Oil, Soy, Garlic, Ginger, Sesame, Coriander

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

Grilled Whole Spangled Fish, Moroccan Chermoula per 100g

Pan Roasted Canadian Lobster, Black Truffle Hollandaise 1kg

Grilled Over Hard Wood & Charcoal Then Finished Under A 650 Degree Broiler

(Each Steak Includes Choice of One Sauce & Side of French Fries, Potato Purée, Grilled Market Vegetables or Polenta)

USDA PRIME, Nebraska Corn Fed, Aged 28 Days

New York Sirloin 280g

Rib Eye Steak 335g

Filet Mignon 225g

Bone-in 'Kansas City' Sirloin 400g

Porterhouse for Two 970g

Australian Wagyu / Angus 300+ Days Grain Fed

Rib Eye Steak 280g

Petite Cut Filet Mignon 170g

Australian Black Platinum 100% Pure Wagyu

New York Sirloin 115g

Filet Mignon 115g

Japanese Pure Wagyu Beef, Shiga Prefecture

Rib Eye Steak 115g

New York Sirloin 115g

Filet Mignon 115g

Tasting of New York Sirloin

USDA Prime Corn Fed 28 Days 85g

Australian Wagyu From Rangers Valley 85g

Japanese Wagyu Beef From Shiga Prefecture 55g

From the Market

French Fries with Herbs

Désirée Potato Purée

Roasted Butternut Squash, Braised Leek, Granola

Cavatappi Pasta "Mac & Cheese"

Creamed Spinach with Fried Organic Egg

Wild Field Mushrooms, Japanese Shishito Peppers

Creamy Parmesan Polenta

Crispy Tempura Onion Rings

Tuscan Black Kale, Spinach, Garlic, Olive Oil

Add to The Cuts

Italian Black Summer Truffles

Fried Organic Egg

Roquefort Blue Cheese

Wild Field Mushrooms

Caramelized Shallots, Pearl & Cipollini Onions

Black & Golden Caramelized Garlic

Sauces

House Made Steak Sauce Grain Mustard & Peppercorn

Creamy Horseradish Bearnaise

Wild Mushroom Sauce Argentinian Chimichurri

Yuzu Kosho

CUT by Wolfgang Puck serves only Halal Certified Meat

All prices are displayed in local currency QAR

Ben Small, Executive Chef