



JEAN & CHRIS

Acoustic Thursday

Live acoustic music performances to elevate your dining experience.

*Every Thursday except 2 July

JUN	AIRSIDE	18:30- 21:30
JUL	THE SOUTHSIDE	18:00- 21:00
AUG	AIRSIDE	18:30- 21:30

5th

ANNIVERSARY

Let's celebrate!

THE ART OF AGEING

Celebrate our anniversary with an extraordinary crafted aged Ribeye, limited-edition culinary masterpiece.

JUN to SEPT



Guest Bartender's Night

World-class mixologists shaking up limited-edition anniversary cocktails.

4 JUN AIRSIDE

9 JUL THE SOUTHSIDE

6 AUG AIRSIDE



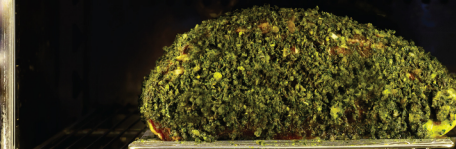
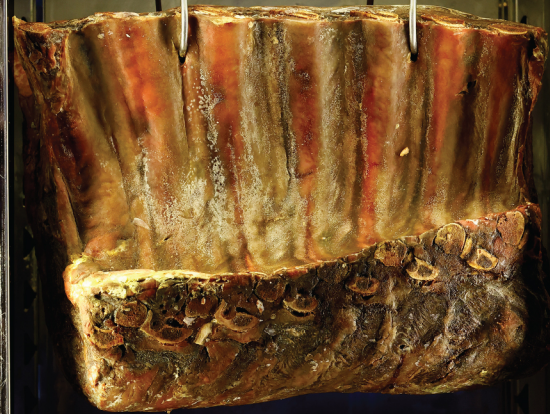
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THE ART OF AGEING

KOREAN GOCHUJANG DRY AGED BLACK ANGUS RIBEYE

BLACK GARLIC DRY AGED BLACK ANGUS RIBEYE

HERB PESTO DRY AGED BLACK ANGUS RIBEYE

SAKE KASU DRY AGED BLACK ANGUS RIBEYE

Flavor Symphony

The Four Flavor Ribeye Journey

extraordinary crafted aged Ribeye, limited-edition culinary masterpiece.

風味交響詩：安格斯肉眼風味盛宴



JUN

KOREAN GOCHUJANG DRY AGED BLACK ANGUS RIBEYE 300g \$398

Fries, Carrots, Gochujang Butter

韓式辣醬 - 乾式熟成黑安格斯肉眼扒、薯條、甘筍、辣椒牛油

JUL

BLACK GARLIC DRY AGED BLACK ANGUS RIBEYE 300g \$398

Fries, Carrots, Black Garlic Butter

黑蒜 - 乾式熟成黑安格斯肉眼扒、薯條、甘筍、黑蒜牛油

AUG

HERB PESTO DRY AGED BLACK ANGUS RIBEYE 300g \$398

Fries, Carrots, Herb Pesto Butter

香草青醬 - 乾式熟成黑安格斯肉眼扒、薯條、甘筍、香草牛油

SEPT

SAKE KASU DRY AGED BLACK ANGUS RIBEYE 300g \$398

Fries, Carrots, Sake Kasu Butter

清酒粕 - 乾式熟成黑安格斯肉眼扒、薯條、甘筍、清酒牛油



5th

ANNIVERSARY



5 Years of Passion, Flavor, and Togetherness

From our humble beginnings at Gold Coast Piazza in September 2021, Chef's Cuts has grown into a beloved culinary destination with four outlets across the city. Navigating the unprecedented challenges of the pandemic only strengthened our resilience and deepened our bond with you, our community. Today, we are not just celebrating five years of growth; we are honoring the unforgettable memories we have created together.

To show our gratitude, we are launching an spectacular four-month anniversary celebration. Get ready to indulge in an exclusive dry-aged ribeye menu, experience vibrant guest-shift bartender nights and enjoy soulful acoustic music performances.

Scallop Odyssey Sailing Across Five Sensations

帶子五部曲：醬意尋味之旅

Seared Scallop
香煎北海道帶子
\$188



Smoked Paprika Beetroot Purée
Radish, Balsamic
煙燻紅菜頭蓉
蘿蔔、意大利黑醋汁

Salted Egg Potato Purée
Cauliflower, Cashew Nut, Chilli Oil
鹹蛋薯蓉
椰菜花、腰果、辣椒油

Pumpkin Aji Amarillo Purée
Corn, Coriander, Chilli & Orange
南瓜黃辣椒蓉
粟米、芫荽、辣椒、橙肉

Green Peas Purée
Apple, Mint, Shallot & Edamame
青豆蓉
蘋果、薄荷、乾蔥、枝豆

Black Garlic Purée
Pickled Mushroom,
Mustard Seed, Truffle oil
黑蒜蓉
醃漬蘑菇、芥末籽、松露油



Guest Bartender's Night

New Month · New Vibe · Fresh Drinks

Every month, the industry's finest guest bartenders take over our bars to craft exclusive cocktails of the month. They bring the magic. They build the menu. You raise the glass.

4 JUN

AIRSIDE

9 JUL

THE SOUTHSIDE

6 AUG

AIRSIDE

Cocktails of the Month

by Jason Lui & Hueson Chu



Golden Crumble \$108

Monkey Shoulder
Blended Malt Whisky
Frangelico
Apple Crumble Foam (Contains Egg)



Sunset Spritz \$128

Another Hendrick's Gin
Cointreau
Mango & Passionfruit Tea
Prosecco



Pink Botanica \$118

Hendrick's Gin
Rose & Hibiscus Syrup
Tonic



Prices are in HKD | 10% service charge applies | Photos are for reference only

Limited time only