

PRIMEGRILLPRIMEWINEPRIMETIME



To Start

Oyster Fine de Claire

1/2 dozen. 72

1 dozen. 140

Prime foie gras duo

Terrine “au naturel”, red dragon fruit jelly, shaved green asparagus, truffle, sea salt and seared with squash purée, short pan jus

Choice of one. 80

Choice the duo. 150



Seared sea scallops

Cauliflower purée, poached egg, flying fish roe velouté. 88

Roasted bone marrow

Sticky oxtail marmalade, salsa verde, toasted country bread and greens. 68

Smokehouse fishery salmon

Fennel salad, red onions, caper berries, soft boiled egg, rolled blinis with dill cream cheese. 70

Spanish style prawns

Merguez sausage, olives and smoked paprika. 88

Leek and truffle lasagna

Fontina cheese and aged parmesan. 62

Baltimore crab cakes

Roasted red bell pepper sauce, grain mustard cream. 68

Boston lobster

Avocado and mango, brandy snap, Calypso American sauce. 128



Signature dish

Kindly notify one of our associates if you have any allergic intolerances
Above prices are inclusive of 10% service charge and 6% GST



Salads



Classic Caesar salad 55

Additional choice of topping:

Smoked salmon / soft shell crab / homemade BBQ chicken. 15

Dry bovinus beef / grilled half lobster / seared oyster blade. 50

Warm Portobello mushrooms

Rocket salad, shaved parmesan and truffle. 62

Cameron Highlands fresh mesclun salad

Virgin olive oil and old balsamic vinegar dressing. 38

Spicy Thai beef salad

Mint, cilantro, basil, roasted pine nuts. 68

Figs, arugula, dried beef and truffle burrata

With virgin olive oil. 68

Baked asparagus wrapped in filo pastry

Rich cep cream sauce, micro green. 62



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Soups-Bisque-Cream

Fine peas velouté

Poached egg, melba french baguette
sour cream and arenka Caviar. 58



Lobster bisque

Creamy lobster soup covered with golden crust. 62

Wagyu beef consommé

Foie gras tortellini, Japanese mushrooms, braised beef on toast. 68

Roasted pumpkin and coconut soup

Toasted pumpkin seed, pumpkin oil, rustic ciabatta pesto croutons. 58

50/50 roasted pumpkin and coconut soup,
lobster bisque 72



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For optimum flavour, we recommend your steak be prepared medium rare to medium.

| DONENESS | APPEARANCE | CENTRE COOKED TEMPERATURE |
|-------------|---------------------------|---------------------------|
| Rare | cool red centre | 32°C |
| Medium rare | warm red centre | 46°C |
| Medium | warm pink centre | 56°C |
| Medium well | hot, slightly pink centre | 60°C |
| Well done | fully cooked, no pink | 65°C |

The Wagyu Prime Rib



Served with steak fries potato, wild forest mushroom fricassée and light black summer truffle jus.
Per kg (For 2 persons) 680

Wagyu cattle were originally draft animals selected for physical endurance. They have more intra-muscular fat cells, known as marbling and are regarded as very high quality beef. They are graded on meat; fat colour and marbling of the eye muscle using the AUS-MEAT Reference Standards. Marbling grades vary from 1 - 9 with 6 considered a perfect balance of lean meat and fat content.



Blackmore

An award-winning 100% Full Blood Japanese Wagyu Beef, it has an intensively sweet, delicate and persistent flavour.

Blackmore Wagyu Beef achieves a consistent high marbling score of 9+ (Australian highest score). The marbling melts at room temperature, giving the meat its moisture and tenderness.

Blackmore Wagyu Cube Roll

12oz / 340g. 698

Blackmore Wagyu D Rump

8oz / 220g. 220

Note:

Slaughtering only 40 cattles each month, the availability of cuts are exclusive. Please refer to our Manager for availability of cuts.



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Australia first imported Wagyu in 1990 and began a breeding programme using artificial insemination. In the mid 1990's Australia imported full blooded Wagyu bulls and cows from the United States to enhance their Wagyu breeding program. Over the years, the Australian Wagyu breed has gained in strength and popularity for intense marbling and taste.

Australian Certified Wagyu Beef

(Marble score 6 and above)



Ribeye

12oz / 340g. 450

Centre cut filet mignon

8oz / 220g. 360

Sirloin

12oz / 340g. 397

Oyster blade

8oz / 220g. 178



Australian Certified Wagyu Beef

(Marble score 9 and above)

Sirloin

12oz / 340g. 520

Tenderloin

8oz / 220g. 450



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O'Connor Beef

O'Connor's 150-180 days premium grain fed Black Angus is a 100% Black Angus programme certified by AQIS. Sourced from Victoria's finest Angus breeders and fed with best quality high barley content feed, together with fresh air, pristine clean water, nutrient rich pastures with a mixed of clover and rye grass. Plentiful rainfall and temperature climate makes Gippsland undeniably Australia's most prized environment for producing superior marbled Black Angus beef with unique combination of flavour and tenderness.

Centre cut filet mignon

8oz / 220g. 240

12oz / 340g. 300

Ribeye

12oz / 340g. 220

Sirloin

12oz / 340g. 200



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Augustus Australia's Finest Beef

By Stanbroke, an Australian, family owned company

The Stanbroke Cattles are born in the gulf region of Queensland and raised in rich pastures of Flinders and Mitchell grass.

Augustus, named after one of Stanbroke's iconic cattle properties, is the next iteration of Stanbroke's stable of premium beef brands. The cattles are hand selected from breeds that include European and British breeds. Grain fed for up to 120 days, the Augustus beef aims to provide excellent taste and quality.

Augustus ribeye

12oz / 34og. 196

Augustus sirloin

12oz / 34og. 185

Beef Short Ribs

16 hours sous vide short ribs in spicy Tex-Mex sauce, tomato and avocado salsa. 168

BBQ beef ribs burger

Original slaw, French fries. 98



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Wagyu Burger

6oz / 165g Wagyu beef patties on foie gras velouté, poached egg on top, béarnaise sauce, truffle and cream cheese borek. 168

Add To The Cuts

Caramelised onions 18

Wild field mushrooms 20

Pan-fried foie gras 53

Shaved truffle 82

Australian Grass Fed Lamb

Australian grass fed lambs are exclusively high grade prime lambs grazing on natural native pastures that have not been altered through cropping, chemicals or fertilisers.

The lamb is seasoned on the hoof with robust and rich flavours while still delicate enough to carry exceptional spice blends and an exceptional fresh clean taste.

Fall-off-the-bone crock-pot lamb shank

Braised with tomatoes and mushrooms,
Salsa verde & soft herbs polenta. 98

Garlic and rosemary rubbed rack of lamb

Lamb kofte, fine parsnip purée, red onions
and rocket leaf, lamb jus. 168

Roast Chicken

Slow roasted spring chicken

Rubbed with Malay spices or
Smoked BBQ sauce
24oz / 680g. 78



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Back To Basics

This year, our chefs take simple ingredients to a whole new level. Have it your way as PRIME introduces a range of homemade sauces, toppings and condiments... all spiced up with our signature style!

Sauces

Béarnaise sauce

Cracked Sarawak peppercorn sauce

Truffle sauce

Mix mushroom sauce

Argentinean chimichurri dressing

Mint and cilantro yoghurt sauce

Mustard

French Dijon mustard

Whole grain Moutarde de Meaux Pommery

Homemade English mustard

Homemade Mustard

Basil & orange marmalade mustard

Fresh horseradish

with grainy mustard chantilly

Sweet-hot mustard

Homemade basic sauces

Freshly grated horseradish sauce

Roasted tomato ketchup

Barbeque sauce with jalapenos

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From The Sea

Butter poached lobster

With fresh rainbow tomatoes and basil. 272

Cotriade

Brittany seafood ragoût with prawns, mussels, sea scallop and cod garlic bread and saffron aioli. 198

Honey-soya glaze roasted cod

With asparagus

6oz / 160g. 152

Pan roasted “Hiramasa” king fish

Peas “a la Francaise”, seared scallops, horseradish fresh cream. 118

Sauces:

Citrus beurre blanc

Tarragon crab fondue

Garlic butter

Salsa verde

Wasabi teriyaki sauce

Japanese yakiniku sauce



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Side Dishes

Side Dish Combo

Roma tomato and red onion salad with sea salt and extra virgin olive oil,
Sautéed green asparagus,
Roasted sweet potatoes, and
Crispy onion rings 80

Potato



Steak fries seasoned with Cajun spices 18



Truffle mashed potato 28

Roasted sweet potatoes 30

Pomme Pont Neuf

Original French fries. 18

Pasta-Polenta

Pan seared jumbo ricotta gnocchi 35

Soft mascarpone polenta 22



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Veggies



Wilted broccolini 40



Charcoal grilled Portobello mushrooms 40

Sautéed green asparagus 35



Creamed or sautéed spinach with onions 24

Roasted root vegetables with herbs 28

Rocket salad

With extra virgin olive oil dressing. 22

Grilled corn on the cob 24

Crispy onion rings 18

Roma tomatoes and red onion salad

With sea salt and extra virgin olive oil. 26



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PRIME “Cut by Cut”

Filet Mignon

The most tender beef cut. Meat is succulent yet lean, elegant and convenient. Velvety buttery texture accompanied with subtle flavour in a compact shape.

Skirt Steak

A deep, rich, beefy flavour. When slicing, cut through the grain. Best grilled, but must marinate first.

Prime Rib

Rich in flavour, juicy, tenderness and majestic appearance. The grand champion of beef roasts. One of the most tender beef cuts. Fine-grained with generous marbling, that melts in your mouth.

Ribeye Steak

A rib steak minus the bone. A fine-grained steak, that is rich with beefy flavour. Juicy meat that is generous in marbling texture throughout the surface. One of the most tender beef cuts.

T-bone Steak

Combines two lean, tender steaks. Consist of both top loin (strip) and tenderloin steaks, which are connected by a tell-tale T-shaped bone. If diameter of tenderloin is smaller than golf ball, it's usually considered a T-bone. If larger than a golf ball, it is considered a Porterhouse.

Short Ribs

Tender, juicy and meaty; can be cut long, short or boneless. A less tender cut. Take full advantage of its great taste when braised.

Striploin / Sirloin Steak

Lean, tender and full-flavoured. Meat is best for a quick-cooking. Steak with fine-grained that is sturdy in texture.

Oyster Blade Steak

Well-marbled, tender and juicy; second in tenderness only to tenderloin and about half the cost. Boneless steak has excellent beef flavour.

The steaks are cross-cut from the top blade. It has a line of tough connective tissue down the middle, creating a tough steak best suited to braising. It is becoming more popular and profitable to abstain from cross cutting the top blade and instead produce flat iron steaks which eliminate the connective tissue.