

PRIMEGRILLPRIMEWINEPRIMETIME



To Start

Oyster fine de claire

1/2 dozen. 72

1 dozen. 140

Foie Gras trilogy

Foie gras prune marble terrine, charcoal grilled,
crème brulee with balsamic reduction

One choice. 60

The trilogy. 170



Seared sea scallops

Cauliflower purée, poached egg, coral butter sauce. 78

Roasted bone marrow

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

Norwegian smoked salmon

Beetroot and onion salad, avocado purée
citrus segment, dill crème fraiche. 70

Spanish style prawns

Merguez sausage, olives and smoked paprika. 88

Vele al tartuffo, mushroom fricassée 72

Prime crab cakes

Maryland raifort sriracha remoulade
chive oil, corn salsa. 68

Wagyu-caviar

Smoked beef carpaccio, black pepper, horseradish chantilly,
caviar oscietra, original carpaccio sauce, melba toast. 188



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

Choice of topping:

Smoked salmon, soft shell crab, homemade BBQ chicken. 68

Dry bovinus beef, grilled half lobster tail and claw, seared oyster blade. 118

Warm Portobello mushrooms

Rocket salad, shaved parmesan and truffle. 62

Cameron Highlands fresh mesclun salad

Virgin olive oil and old balsamic vinegar dressing. 38

Roasted smoked duck salad

Pear chips, balsamic jelly, honey lemon dressing. 78

Figs, arugula, dried beef and truffle burrata

With virgin olive oil. 68



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Soups-Bisque-Cream



Roasted Roma tomato soup

Basil foam and cep mushroom

Ratatouille garlic bread, parmesan cheese flakes. 52



Lobster bisque

Creamy lobster soup covered with golden crust. 62

Prime Malay spiced Black Angus beef cheek soup

Vegetables, green lime, chilli sambal, cheesy Gougère. 62

Roasted pumpkin and coconut soup

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

50/50 roasted Roma tomato soup and 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	hot pink centre	56°C
Medium well	slightly pink to brown centre	60°C
Well done	fully cooked, no pink centre	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) 618

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

120z / 340g. 698

Blackmore Wagyu D Rump

80z / 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

120z / 340g. 420

Centre cut filet mignon

80z / 220g. 339

120z / 340g. 502

Sirloin

120z / 340g. 397



Australian Certified Wagyu Beef

(Marble score 9 and above)

Sirloin

120z / 340g. 511

Tenderloin

80z / 220g. 410

Wagyu T-Bone

(Marble score 8 / 9)

160z / 440g. 538



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Wagyu Secondary Cut

(Marble score 6 / 7)

Chuck flap tail

8oz / 220g. 188

Inside skirt

8oz / 220g. 118

Tri-tip

8oz / 220g. 118

Oyster blade

8oz / 220g. 178

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, pristinely 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. 199

12oz / 340g. 280

Ribeye

8oz / 220g. 129

12oz / 340g. 164

Sirloin

8oz / 220g. 117

12oz / 340g. 140



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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 centre cut filet mignon

8oz / 220g. 164

12oz / 340g. 263

Augustus ribeye

8oz / 220g. 140

12oz / 340g. 196

Augustus sirloin

12oz / 340g. 185

Beef Short Ribs

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



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Wagyu Burger

With foie gras and onion jam, porcini cream spread on buns and topped with tomato ketchup leather, melted cheese and poached egg, served with traditional French fries. 168

Add To The Cuts

Blue cheese 14

Caramelised onions 18

Wild field mushrooms 20

Pan-fried foie gras 53

Shaved truffle 82

Bultarra Australian Saltbush Lamb

Saltbush lambs are exclusively high grade prime Dorper 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 rack of lamb

Lamb kofte, lamb tomato jus, pesto potato mash. 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

Oven grilled Maine lobster

With Sriracha garlic butter and pilaf rice. 272

BBQ jumbo grilled scallops and prawns skewer

Chilli and honey Thai sauce

2 prawns / 2 scallops. 118

Honey-soya glaze roasted cod

With asparagus

6oz / 160g. 152

Pan seared salmon

On potato, chives, coriander and crab salad,
homemade sundried tomatoes,
lemon and extra virgin olive oil vinaigrette. 108

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 potato, and
Crispy onion rings 80

Potato



Steak fries seasoned with Cajun spices 18



Truffle mashed potato 28

Roasted sweet potato 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

Grilled zucchini and eggplants 28

Rocket salad

With EVOO dressing. 22

Grilled corn on the cob 24

Crispy onion rings 18

Roma tomato and red onion salad with sea salt and extra virgin olive oil 26



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PRIME “Cut by Cut”

Filet Mignon

The tenderest 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 be grilled, but must marinate first.

Prime Rib

Rich in flavour, juicy, tenderness and majestic appearance. The grand champion of beef roasts. One of the tenderest 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 tenderest 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 is braising.

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.