

PRIMEGRILLPRIMEWINEPRIMETIME



To Start

Fresh Irish Oysters from Donegal Area Northern Western Ireland

6 different dressings

1/2 dozen 70

1 dozen 110



Foie gras experience

Charcoal grilled, crème brûlée and terrine. 75



Seared sea scallops

Parmesan potato, poached egg, fresh herbs dressing. 55

Deep-fried smoked St. Simon cheese

Bresaola air-dried beef and cherry compote. 55

Apple wood smoked

Norwegian salmon 45

Jumbo prawns and Boston lobster

Avocado, spicy cocktail sauce. 65

Truffle ravioli, mushroom fricassée 55

Australian crab cakes

Chili flakes, garlic sauce and mango salsa. 55

Hachis Parmentier

Diced Kobe beef and porcini ragoût in twice baked
Idaho potato. 40



Signature dish

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Beef With Spices



Australian grass fed centre cut filet mignon

Pounded flat and seared with sesame oil, ginger and garlic
Young mango salad in tangy honey lime dressing. 50

Seared chuck flap tail

Hummus smear, smoked spicy tomato relish. 60

Salads



Classic Caesar salad 45

Add a choice of : dill cured salmon, fried soft shell crab or grilled BBQ chicken breast. 60

Warm Portobello mushrooms, rocket salad,

Shaved parmesan and fresh truffle 45

Cameron Highlands fresh mesclun salad

Virgin olive oil and old balsamic vinegar dressing. 30

Prime composed salad

Iceberg lettuce, baby spinach, radicchio, mushrooms, green olive tapenade, soft boiled eggs, heart of palm, croutons, bleu cheese, lemon basil dressing and crispy onions with homemade beef strips. 40

Baby spinach salad

With homemade Wagyu bresaola, roasted fig, Manchego cheese, tomato pulp dressing. 50



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Soups-Chowder-Bisque-Cream

French sweet onion soup 40



Roasted Roma tomato soup,
basil foam and cep mushroom

Ratatouille garlic bread, parmesan cheese flakes. 40



Lobster bisque

Creamy lobster soup covered with golden crust. 45

Pacific clam chowder 40

Cream of wild mushrooms

Chili oil, cheesy Ciabatta Croque-Monsieur. 45

Potage Dubarry

Cauliflower soup, shaved truffle, herbs gnocchi. 45



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The Wagyu Prime Rib

Served with Idaho steak fries potato, wild forest mushroom fricassée and light black summer truffle jus.
Per kg (For 2 persons) 480

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

8oz / 220g. 398

Blackmore Wagyu D Rump

8oz / 220g. 188

Blackmore Wagyu Chuck Flap Tail

8oz / 220g. 180

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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Australian Certified Wagyu Beef/Kobe Style

(Marble score 6 and above)



Ribeye

120z / 340g. 360

Centre cut filet mignon

80z / 220g. 290

120z / 340g. 430

Sirloin

120z / 340g. 340

Charcoal grilled Wagyu thick skirt

80z / 220g

Rubbed with Sarawak crushed black pepper
and diced shallots fondue. 128



Australian Master Kobe

(Marble score 9 and above)

Master Kobe sirloin

80z / 220g. 380

Master Kobe oyster blade steak

80z / 220g. 130

Master Kobe is the latest release in Wagyu brands from AAco. It is “luxury beef achieved from the mastery of pure Wagyu breeding and grain feeding”. Produced from only the elite, pure bred Wagyu with the highest marbling, supplies are not available outside of a small list of loyal and invited users.



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Australian Black Angus - 200 Days Grain Fed

Centre cut fillet mignon



8oz / 220g. 190
12oz / 340g. 280

Ribeye

8oz / 220g. 120
12oz / 340g. 160

O'Connor Beef

O'Connor's 150-180 days premium grain fed Black Angus is a 100% Black Angus program 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 fillet mignon

8oz/220g. 170
12oz/340g. 240

Ribeye

8oz/220g. 110
12oz/340g. 140

Sirloin

8oz/220g. 100
12oz/340g. 120



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Australian Black Angus Gourmet Pasture Fed Beef



Centre cut fillet mignon

8oz / 220g. 150

12oz / 340g. 190

Ribeye

8oz / 220g. 80

12oz / 340g. 110

Sirloin

8oz / 220g. 85

In Australia, cattle are predominantly pasture-fed, producing leaner beef. It is an important source of protein, essential vitamins and minerals.

Australian - 120 Days Grain Fed

Prime rib

16oz / 450g. 150

T-bone steak

16oz / 450g. 150



Braised short ribs

in homemade BBQ sauce, 18oz / 500g. 150



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Simply The Best Of Beef Tenderloin 280

Australian Black Angus pasture fed, 40z / 110g

Australian Black Angus 200 days grain fed, 40z / 110g

Australian Wagyu, 40z / 110g

Chimichurri sauce, Béarnaise sauce, green asparagus tips, Portobello mushrooms, roasted baby potatoes.

Beef Burger

Cibo burger

Italian version of American cheese burger adapted from Cibo, New York.

Charcoal grilled Wagyu burger served on a split buttered brioche roll, topped with oven-roasted tomatoes, foie gras, shaved truffle and served with steak fries, guacamole, homemade tomato ketchup and fresh horseradish cream. 128

Organic Australian Beef

Sirloin

80z / 220g. 110

Centre cut fillet mignon

80z / 220g. 110

Ribeye

80z / 220g. 100

ORGANIC OBE beef cattle are bred in the remote inland area of Australia known as the Channel Country often referred to as “nature’s feedlot” of the Australian Outback!



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Exquisite lamb from Katanning

Prime is proud to introduce to you the exquisite lamb from Katanning, Western Australia the prime lamb country region of the state. Western Australia lies in a unique corner of the southern hemisphere, away from the heavy industrial area. A land of unspoiled beauty, it is known for its vast open spaces, rich farmlands, abundant sunshine and predictable rains.

Our Western Australian Lamb comes from smaller and most premium lamb breeds (About 50% of Prime crossbred lambs in Western Australia are from a Poll Dorset sire out of a merino mother). Other major crossbred sires are SAMM, Suffolk, White Suffolk, Texel, Border Leicester and Dorpers.

The reason a merino is utilised for mothers is because they are large milk providers, strong maternal strengths, leanness of carcasses, large frame (ease of lambing) and wool value.



Simply The Best of Lamb 125

Lamb cutlet with rosemary flavoured tomato fondue

Charcoal grilled lamb noisette on wilted spinach

Skewer of lamb loin with garlic cream and roasted baby potatoes

Lamb shank confit

Herbs rubbed roasted fingerling potatoes, minted vegetables and light jus. 80

Lamb rack

Smoked chili-apricot French cut rack of lamb
BBQ lamb kofte, potato-feta cheese croquette. 90

Roast Chicken

Slow roasted free range spring chicken
rubbed with

Malay spices or

Texas smoked BBQ sauce

24oz / 68og. 50



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

Rare	cool red centre
Medium rare	red warm centre
Medium	pink hot centre
Medium well	slightly pink to brown centre
Well done	broiled throughout, no pink centre

Sauces

Béarnaise sauce
Smoked garlic sauce
Cracked Sarawak peppercorn sauce
Truffle sauce
Wild mix mushroom sauce
Argentinean chimichurri dressing
Romesco Sauce

Mustard

French Dijon mustard
Whole grain Moutarde de Meaux Pommery
Homemade English mustard

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!

Homemade Mustard

Grainy Mustard

Basil & Orange Marmalade Mustard

Fresh Horseradish with Grainy Mustard Chantilly

Sweet-Hot Mustard

Homemade basic sauces

Freshly Grated Horseradish Sauce

Roasted Roma Tomato Ketchup

Texas Barbeque Sauce with Jalapenos

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Prime Surf And Turf 170

Grilled Australian 80 days grain fed fillet mignon, 5oz/150g

Half Boston lobster, 12oz/340g

From The Sea



Simply charcoal grilled Boston lobster

Brushed with lemon pepper 210

Baked lobster thermidor 230

BBQ Cajun spice fresh Tiger King prawns

Wild rice pilaff with roasted almonds & raisins 110

Grilled American cod fish

8oz / 220g. 90

Roasted Penang wild Barramundi fillet

Lemon wedges, red onion and vine ripe tomato salad. 70

Norwegian salmon fillet

8oz / 220g. 75

Sauces:

Citrus beurre blanc

Fresh tarragon crab fondue

Garlic butter

Salsa verde




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Side Dishes

Potato

 Steak fries seasoned with Cajun spices 15

Truffle mashed 15

Potato cheese cake 15

Pomme Pont Neuf

Original French fries 15

Veggies

 Wilted Australian broccolini 25

 Charcoal grilled Australian Portobello mushrooms 30

Sautéed green asparagus 15

Creamy spinach with garlic 15

Grilled Mediterranean vegetables 15

Prime BBQ bean stewed with lamb chorizo and pimiento 20

Fondue of leek, celery and onions with beef bacon 20

Deep-fried breaded crispy onion rings 12

Roma tomato and red onion salad with sea salt and extra virgin olive oil 15

Rice & Pasta

Pesto angel hair with pine nuts and grape tomatoes 15

Wild rice pilaff with roasted almonds & raisins 20



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