

PRIMEGRILLPRIMEWINEPRIMETIME



To Start

Oyster Fine de Claire

1/2 dozen 72

1 dozen 140



Seared sea scallops

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

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 toppings:

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

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

Soups-Cream

Fine peas velouté

Poached egg, melba french baguette

sour cream and arenka Caviar. 58

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



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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

BBQ Beef Ribs Burger

Original slaw, French fries. 98

Wagyu Burger

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



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Red Gum Beef

Red Gum is a cross between Angus and Hereford 100% British Breed raised in Australia. The cattle lives in a natural free range environment without hormones and antibiotics. They are fattened on natural grass, and then fed on grain without been forced-fed in feedlot for over a minimum of 50 days. This ensures that their meat is beautifully soft and tender with a marbling of 2+

Striploin

12oz / 340g. 200

Ribeye

12oz / 340g. 220

Tenderloin

8oz / 220g. 240

12oz / 340g. 300



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Angus Beef

By Nolan Australia

Angus beef is from South Eastern Australia, a region renowned for temperate conditions that creates quality produce. This region is home to many premium breeds, but the real king is Angus. Only the very best Angus cattles are selected for the NOLAN Angus brand. They are fattened on natural grass, and then fed on a barley and silage mix for a minimum of 80 days. Young cattles thrive with a high growth rate that ensures that their meat is beautifully soft and tender without the need for added hormones.

All NOLAN Grain Fed Angus meat are processed using the world's best practice HACCP Quality Assurance system that incorporates stringent hygiene controls and the most modern food safety testing protocols.

Nolan-Angus striploin

120z / 340g. 210

Nolan-Angus ribeye

120z / 340g. 240

Nolan-Angus tenderloin

80z / 220g. 280

120z / 340g. 340



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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

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 / 16og. 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

Japanese yakiniku



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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 potatoes, and
Crispy onion rings 80

Potato



Steak fries seasoned with Cajun spices 18



Truffle mashed potato 28

Roasted sweet potato 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 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 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 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 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.