

PRIMEGRILLPRIMEWINEPRIMETIME



## To Start



### Prime Beef Tenderloin Bite

Toasted French baguette, chopped wild mushroom, Dijon mustard  
basil tomato salsa, homemade aioli sauce dip. 88

### Wagyu Beef Carpaccio

Olive oil, pear, lobster and foie gras on top. 168

### Smokehouse Fishery Salmon

Fennel salad, red onions, caper berries, soft-boiled egg, rolled blinis with dill cream cheese. 88



### Wagyu and Truffle Homemade Ravioli

Mushroom fricassee. 158

### Australian Flower Crab Cake

Panko, heirloom tomatoes, tobiko, fresh horseradish crème. 88



## Signature dish

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## Salads

### Fresh Spinach and Burrata Mozzarella Salad

Grilled figs and wagyu flap, aged balsamic dressing. 78



### Classic Caesar Salad

Homemade Caesar dressing, urban-farmed Romaine  
smoked beef, parmesan, brioche croutons. 68

### Large Bowl of Locally-Farmed Greens

Choice of dressing upon request. 38

## Soups-Bisque

### Roasted Roma Tomato Soup

Extra virgin olive oil emulsion

Diced ratatouille garlic bread, parmesan cheese flakes. 58



### Baked Lobster Bisque

Creamy lobster soup covered with puff pastry. 72

### Wild Mushrooms Soup

Roasted almond, chilli oil. 66



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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	pink hot centre	56°C
Medium well	slightly pink to brown centre	60°C
Well done	fully cooked, no pink	65°C

## Prime Grill

Grilled over volcanic stones

### Devesa Chilled Beef Argentina 180 Days Grain Fed



Devesa is located in the city of Azul, at the center of the Buenos Aires and Cordoba Province.

At the heart of the pampas cattle raising region, 12 ranches and feedlots provide ample of resources to feed our cattle with both pasture and grains. Our cattle feeds are locally grown and carefully prepared along with feed ration to achieve the required marbling.

### \*Tenderloin

8oz / 220g 260

### \*Ribeye

8oz / 220g 200

12oz / 340g 280

### \*Sirloin

12oz / 340g 250



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## Dry Aged Beef

Our dry aged beef is hung up in our dry aging cellar for a minimum of 21 days, where it is exposed to steady humidity and optimal air quality. This allows the meat to mature, rest and reach its highest possible grade.

The meat darkens on the outside and a crust is formed. Evaporation shrinks the beef, concentrating its flavour as it softens the meat. Its texture cannot be compared to “an ordinary piece of meat.” The dry aged beef texture is soft and buttery, and has remarkable depth of flavour. It’s no wonder that the dry aged beef is renowned as the “king of meats” on the steak menu.

Please check with our associate on the availability.

### NOTE:

The Dry Ager DX 1000® is the first dry aging fridge worldwide that combines an activated carbon filter with an active UVC-ventilated-disinfection system, which sterilises all of the air in the fridge every minute. As a result, germs and bacteria don’t stand a chance.



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# Japanese Wagyu

## Japanese Miyazaki

Grade A5

The essence of Miyazaki Wagyu is the marbling of the meat. The texture, smoothness and mellow richness creates a juicy and elegant balance which melts in the mouth. Directly imported from the land of the rising sun, Japan, the prized beef is three-times ‘Wagyu Olympics’ champion from the Miyazaki prefecture on Kyushi Island.

### \*Ribeye

Grilled Japanese Wagyu A5, potato salad, cucumbers, carrots, mayo dressing, yakiniku sauce

320 / 100g

### \*Picanha

Teriyaki Glazed Japanese Wagyu A5, Picanha Rocket leaves with rainbow tomatoes, freshly grated wasabi

150 / 100g

## Japanese Premium Saga-Gyu

Grade A5

Saga-Gyu (Saga Beef) is recognized as one of the best wagyu in Japan, ranking with Matsuzaka Beef and Kobe Beef. It is known for its superior quality, winning multiple awards in Japanese beef competitions every year. To maintain Saga-gyu’s quality, a strict and scientific certification rule must be met, proving it to be the finest beef.

### \*Ribeye

310 / 100g

### \*Sirloin

300 / 100g

### \*Tenderloin

310 / 100g

## Sher Wagyu Australia

Sher Wagyu beef is marketed as Sher Black in Japan, as Japanese regulations restrict the use of the word Wagyu to beef produced in Japan. All Sher Wagyu cattle can be traced back to their Japanese ancestors. Cattle are pasture fed until 18 months of age, then grain fed for 400 days to create a delicious and consistent Wagyu product for you to enjoy.

Sher Wagyu is the ultimate eating experience. Delicious, tender & juicy with a superb flavour. Here at PRIME we would like you to experience the best of Sher Wagyu beef double black label MS9+. An exclusive Wagyu experience for the truly discerning diner.

### \*Ribeye MS9+

210 / 100g

### \*Striploin MS9+

198 / 100g

### \*Tenderloin MS9+

230 / 100g

## Pure Black Angus Beef

Generally, Black Angus tastes better and is more tender than the other. This is attributed to the meat's marbling - a trait that Black Angus is known for. In marbled meat, the fat is distributed thinly and evenly, which leads to consistent flavour and juiciness.

### Tenderloin

80z / 220g. 328

### Ribeye

80z / 220g. 220

120z / 340g. 320

### Sirloin

120z / 340g. 280



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## Lamb



### 5hr Australian Lamb Shank

Mascarpone polenta, salsa verde, homemade ricotta toast, greens. 170

### Green Herbs Coated Rack of Australian Lamb

Pea's mousseline, sun-dried tomatoes, roasted pumpkin gnocchi, rosemary jus. 180

## Aside From Beef

### Atlantic Black Cod

Miso paste, copper onion, kumara purée. 198

### Plant Based Lasagna Al Forno (V)

Parmesan and mozzarella cheese, rich tomato sauce & truffle oil. 138



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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!

### Chef's Specialty Sauce

Roasted illy Coffee Steak

### Sauces

Béarnaise

Cracked Sarawak Peppercorn

Truffle

Wild Mixed Mushroom

Argentinean Chimichurri Dressing

### Mustard

French Dijon

Whole Grain Moutarde de Meaux Pommery

Homemade English

### Homemade basic sauces

Freshly Grated Horseradish

Roasted Roma Tomato Ketchup

Texas Barbeque Sauce with Jalapenos

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## Side Dishes

### Potatoes

Steak fries seasoned with Cajun spices 25



Truffle mash 38

Triple cooked fries 30

Pont Neuf original French fries 25

### Vegetables

Wilted organic broccoli 26

Asian sautéed mushrooms 26

Buttered green asparagus 40

Creamy spinach with garlic 30

Sautéed spinach, Parmesan, nutmeg 28

Roma tomatoes and red onions, sea salt, balsamic and extra virgin olive oil 35



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\*Discount is not applicable for selected items.

## Desserts



### illy Café Liégeois

A French cold dessert made from lightly sweetened illy coffee, illy coffee-flavoured ice cream and chantilly cream. Chocolate dipped tuile “cigarette”. 42



### Baked Truffle Cream Cheesecake

Raspberry sauce, gold leaf. 62

### Thin, Crispy Apple tart

Honey, lemon and vanilla mascarpone ice cream. 38



### Le Scoop by Le Méridien

Chef’s crafted signature homemade gelato. 18 / scoop

### Rich Hot Chocolate Cake

Chocolate sauce, stracciatella chocolate chips gelato. 42

### Hazelnut Gianduja

Chocolate and hazelnut praline, Chantilly chocolate. 48



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