

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



Seared Hokkaido Scallops

Gari-pumpkin mousseline, edamame and black olive sponge cake yuzu dressing, bonito flakes. 168



Wagyu and Truffle Homemade Ravioli

Mushroom fricassee. 158

Australian Flower Crab Cake

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

Foie Gras Risotto Bianco

Green asparagus, Asiago cheese, truffle jus. 222

Freshly Shucked Oysters

Six different dressings

1/2 dozen. 58

1 dozen. 108

Rubia Gallega Bone Marrow

Sticky oxtail marmalade, salsa verde, toasted country bread, wild rocket. 170



Signature dish

Kindly notify one of our associates if you have any allergic intolerances

Above prices are inclusive of 10% service fee and 6% service tax

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

Warm Portobello Mushrooms

Locally-farmed Rocket salad, Shaved parmesan and fresh truffles. 88

Large Bowl of Locally-Farmed Greens

Choice of dressing upon request. 38



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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

50/50 Wild Mushrooms Soup and Lobster Bisque 78



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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



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Hanwoo Grade 1++ at Prime

PRIME INTRODUCES WORLD'S FIRST AND ONLY HALAL KOREAN BEEF IN MALAYSIA!

Korean beef, known as “Hanwoo” or “Hanu”, refers to a breed of cattle native to Korea. Hanwoo is highly prized for its high marbling, tenderness and slightly sweet aftertaste. The secret lies in the way the cattle are fed and raised. The beef is one of the most rare and expensive in the world as it has all the juiciness and flavour of a Prime Beef, without being overpowered by the excessive marbling and Wagyu aftertaste.

South Korea Beef Grading System Explained:

South Korea utilizes its unique meat grading system, which assesses beef through its marbling and colour. The grading scale includes ratings of 1++, 1+, 1, 2 and 3, with 1++ representing the highest grade attainable. 1++ Hanwoo holds a position equivalent of A5 Wagyu, signifying its superior quality. The taste profile of Hanwoo is a harmonious combination of Wagyu and American Angus Beef.

Hanwoo Grade 1++

*Striploin 1++

290 / 100g

*Tenderloin 1++

310 / 100g

*Ribeye

300 / 100g

Suggested Korean Side Dishes:

Gamja Jorim - Korean Braised Potatoes 35

Creamy and Buttery Mashed Cauliflower 28

Baek Kimchi - White Kimchi 28

Cilantro Lime Rice 20



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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

Sirloin

120z / 340g. 280

Ribeye

80z / 220g. 220

120z / 340g. 320



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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



Butter Poached Maine Lobster

Beurre blanc, rainbow tomatoes, sweet basil. 390

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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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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