



AED 225 Three Course Menu AED 149 Wine Pairing

APPETIZERS	French Onion Soup (G)(M)(SUL)(A) Caramelized Onion, Crouton Smoked Scarmoza and Gruyère Cheese,			
	Caesar Salad (E)(G)(M)(F)(MUS) Baby Gem Lettuce, White Anchovies, Garlic, Aged Parmesan, Pancetta			
	Truffle Gnocchi (E)(G)(M)(A)(V) Five Cheese Fondue, Black Truffle Paste			
	Prime68 Steak Tartar (E)(G)(MUS)(M)(SUL) Tarragon Emulsion, Spiced Pickle, Beef Fat Snow, Charred Sourdough	+25		
WINE PAIRING	D' Arenberg The Olive Grove, Chardonnay, Australia, 2020 - 100ml			
	Riff Pinot Grigio, 2020, Italy - 100ml			
MAINS	Roasted Loch Duarte Salmon (E)(M)(F)(SUL) Charred Broccolini, Béarnaise			
	Pan Fried Corn-Fed Chicken (M) Sautéed Wild Mushrooms, Steakhouse Butter			
	Australian "Augustus Grain Fed" Striploin 250g			
	USDA Prime Black Angus Tenderloin 200g	+50		
	Rangers Valley Australian Black Angus MB3+ Ribeye 350g	+100		
	AACo Wagyu Ribeye AA5 Ribeye 300g	+150		
	Served with Lamb's Lettuce and Garlic Confit Choice of Sauce: Peppercorn (A)(M)(SUL), Wild Mushroom (M), Béarnaise (E)(M)(SUL) Red Wine (A)(SUL)),		
WINE PAIRING	Pablo Old Vine Garnacha, Spain, 2020			
	Shiraz & Cabernet 'Koonunga Hill' Penfolds South Australia, 2019 - 100ml			
	Sauvignon Blanc Mud House, Marlborough, New Zealand, 2020 - 100)ml		
SIDES +25	Simple Mash Potato (v)(M) Milk, French Butter			
	Truffle Mac & Cheese (V)(G)(M) Béchamel, Gruyère, Butter Crumb			
	Sweet Potato Fries (v)(E) Chipotle Mayonnaise			
	Sautéed Wild Mushrooms (V)(SUL) Garlic, Shallots, Chives			
	Creamed Spinach (V)(C)(M)			

Garlic, Parmesan Crisp

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DESSERTS	Strawberry Cheesecake (E)(G)(V)(TN)(M) Graham Cracker, Strawberry Gel, Vanilla Chantilly	
	Chocolate Cherry Trifle (E)(G)(V)(TN)(M) Marinated Cherries, Chocolate Cremeux	
	Artisanal Cheese of the Day (V)(G)(TN)(P)(M)(SUL) Crackers, Fig Chutney, Dried Fruits	
WINE PAIRING	Nederberg, Noble Late Harvest, South Africa - 60ml Tio Pepe Fino Sherry, Jerez, NV, Spain - 60ml	

 All prices are in UAE Dirhams (AED) and include 10% service charge 5% VAT and 7% municipality fee. If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
{V} - Vegetarian, (A) - Contains Alcohol, (S) - Shellfish, (P) - Peanuts, (TN) - Tree Nuts, (SOY) - Soybean,
{SS} - Sesame Seeds, (F) - Fish, (E) - Egg, (M) - Milk, (G) - Gluten, (C) - Celery, (MUS) - Mustard, (SUL) - Sulphites.



Dubai's Premiere steakhouse, where supreme quality ingredients are served in a contemporary style. Each steak is carefully handpicked and cut in house before being expertly grilled in our Josper charcoal grill. Josper is an elegant combination of grill and an oven in a single piece of equipment. Josper works with 100% charcoal in a unique closed barbecue design, featuring different levels of grilling. This cooking technique produces a steak with a caramelized exterior and an elegant wood charcoal flavor profile.

APPETIZERS

Jumbo Prawn Cocktail (S)(A)(MUS)(E)(SUL)(SOY) Gambero Rosso Carpaccio (S)(MUS)(E) Steak Tartar (MUS)(G)(SUL)(E)(M)	Baby Gem Lettuce, Mary Rose, American Cocktail Sauce, Lime Peach, Pink Pepper, Yuzu, Kaluga Caviar Tarragon Emulsion, Spiced Pickle, Beef Fat Snow, Charred Sourdough	95 125
	Black Angus MB2 + Wagyu	95 115
Burrata (V)(G)(M) Truffle Gnocchi (V)(E)(G)(M)(A) Maryland Crab Cake (E)(G)(C)(M)(S)(SOY)(MUS)	Black Truffle, Wild Mushroom, Lamb's Lettuce, Grilled Sourdough Five Cheese Fondue, Black Truffle Fennel-Radish Slaw, Pickled Mustard, Old Bay Tartar, Lemon	95 85/110 95

Seafood Sampler for Two (S) (SUL)(SOY) 425

Fine De Claire Oysters, Atlantic Lobster, Alaskan King Crab, Marinated Mussels, Jumbo Prawns, Mignonette Sauce, Cocktail Sauce

SOUPS AND SALADS

French Onion Soup (G)(M)(SUL)(A)		
Caesar Salad (E)(G)(M)(F)(MUS)		

Wedge Salad (SUL)(MUS)(M)

Caramelized Onion, Smoked Scarmoza, Gruyère Cheese, Crouton Baby Gem Lettuce, White Anchovies, Garlic, 36 Month Aged Parmesan, Pancetta Iceberg Lettuce, Tomato, Pancetta, Avocado, Fourme d'Ambert, Chives

PRIME68 SIGNATURE CUTS

served with a sauce of your choice

RANGERS VALLEY AUSTRALIAN BLACK ANGUS

Filet Mignon MB 3+ 250g | 330 350g | 400

Chateaubriand MB 3+ $600g \mid 650$

Rib Eye MB 3+ 350g | **305**

FULL BLOOD KIWAMI WAGYU

 $\begin{array}{c} \text{Dry Aged Tomahawk MB9+} \\ 1.2 \text{kg} \,|\, 1595 \end{array}$

AACO WAGYU

Filet Mignon AA5 250g | 435

> **Rib** Eye AA5 300g | 415

FULL BLOOD STONE AXE WAGYU

> Filet Mignon MB9+ 250g | 795

Striploin MB9+ 250g | 625

USDA PRIME BLACK ANGUS

65

65

65

Filet Mignon 250g | 345 | 350g | 425

> **Rib** Eye 350g | 365

 $\begin{array}{c} \textbf{New-York Striploin}\\ 350g\,|\,345 \end{array}$

USDA PRIME

Tomahawk lkg | 800

SAUCES

Wild Mushroom Cream (M) | Béarnaise (E)(M)(SUL) | Chimichurri (SUL) Smoked Bourbon Peppercorn (A)(M)(SUL) | Steakhouse Butter (M)(MUS)(SUL) | Red Wine (A)(SUL)

> ADD - ONS ¹/₂ Grilled Atlantic Lobster (S)(M)(MUS) 225

Gold Plated 125

Black Truffle Shavings 65

Pan Seared Foie Gras (M) 65

Grilled Jumbo Prawns (M)(MUS)(S) 65

Fourme d'Ambert Crust (G)(M)(V) 35

STARCHES

Mashed Potatoes (V)(M) 40 Milk, French Butter

Truffle Mac & Cheese (V)(G)(M) 40 Béchamel, Gruyère, Butter Crumb MAINS

Whole Atlantic Lobster (S)(M)(MUS) 425 Fennel-Radish Slaw, Lobster Butter

Pan Fried Corn-Fed Chicken (M) 195 Sautéed Wild Mushrooms, Chicken Jus

VEGETABLES

Grilled Asparagus (V) 40 Extra Virgin Olive Oil, Sea Salt

 $\begin{array}{c} Creamed \; Spinach \; (V)(G)(M) \; 40 \\ & \mbox{Garlic}, \; \mbox{Parmesan Crisp} \end{array}$

Sautéed Wild Mushrooms (V)(SUL) 40 Garlic, Shallots, Chives

Sweet Potato Fries (V)(E)(SOY)40 Chipotle Mayonnaise

Truffle Fries (V)(E)(MUS)(M)(SUL) 40 Truffle Aioli, Parmesan

Truffle Mashed Potatoes (V)(M) 50 Milk, French Butter, Truffle Cedar Wood Roasted Salmon (E)(M)(F)(SUL) 195 Grilled Asparagus, Béarnaise

Braised Short Rib (E)(SOY)(C)(SUL)(M)(A) 195 Chimichurri & Celeriac Slaw **Charred Broccolini** (V) 40 Extra Virgin Olive Oil, Sea Salt

Burnt Beef Fat Carrots (M)(SUL) 40 Chimichurri, Sour Cream

DESSERTS

Strawberry Cheesecake 55	Chocolate Cherry Trifle 55	Artisanal Cheese of the Day 55	Baked Alaska 75
(E)(G)(TN)(M)(V)	(E)(G)(TN)(M)(V)	(G)(M)(TN)(SUL)	(E)(G)(TN)(M)(V)(SUL)(A)
Graham Cracker, Strawberry Gel,	Marinated Cherries, Chocolate	Crackers, Fig Chutney,	Meringue, Chocolate Ice Cream,
Vanilla Chantilly	Cremeux	Dried Fruits	Mandarin Sorbet, Praline Feuilletine,
			Grand Marnier

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