

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) **+25**
Tarragon Emulsion, Spiced Pickle, Beef Fat Snow,
Charred Sourdough

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 **+50**
Tenderloin 200g

Rangers Valley Australian Black Angus MB3+ **+100**
Ribeye 350g

AACo Wagyu Ribeye AA5 **+150**
Ribeye 300g

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 - 100ml

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)(G)(M)
Garlic, Parmesan Crisp

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

APPETIZERS

Jumbo Prawn Cocktail (S)(A)(MUS)(E)(SUL)(SOY)	Baby Gem Lettuce, Mary Rose, American Cocktail Sauce, Lime	95
Gambero Rosso Carpaccio (S)(MUS)(E)	Peach, Pink Pepper, Yuzu, Kaluga Caviar	125
Steak Tartar (MUS)(G)(SUL)(E)(M)	Tarragon Emulsion, Spiced Pickle, Beef Fat Snow, Charred Sourdough	
	Black Angus MB2 +	95
	Wagyu	115
Burrata (V)(G)(M)	Black Truffle, Wild Mushroom, Lamb's Lettuce, Grilled Sourdough	95
Truffle Gnocchi (V)(E)(G)(M)(A)	Five Cheese Fondue, Black Truffle	85/110
Maryland Crab Cake (E)(G)(C)(M)(S)(SOY)(MUS)	Fennel-Radish Slaw, Pickled Mustard, Old Bay Tartar, Lemon	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)	Caramelized Onion, Smoked Scarmoza, Gruyère Cheese, Crouton	65
Caesar Salad (E)(G)(M)(F)(MUS)	Baby Gem Lettuce, White Anchovies, Garlic, 36 Month Aged Parmesan, Pancetta	65
Wedge Salad (SUL)(MUS)(M)	Iceberg Lettuce, Tomato, Pancetta, Avocado, Fourme d'Ambert, Chives	65

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 | 650

Rib Eye MB 3+
350g | 305

FULL BLOOD KIWAMI WAGYU

Dry Aged Tomahawk MB9+
1.2kg | 1595

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

Filet Mignon
250g | 345 350g | 425

Rib Eye
350g | 365

New-York Striploin
350g | 345

USDA PRIME

Tomahawk
1kg | 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

Pan Seared Foie Gras (M) 65

½ Grilled Atlantic Lobster (S)(M)(MUS) 225

Gold Plated 125

Black Truffle Shavings 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
Béchalme, Gruyère, Butter Crumb

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

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

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

VEGETABLES

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

Creamed Spinach (V)(G)(M) 40
Garlic, Parmesan Crisp

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

Charred Broccolini (V) 40
Extra Virgin Olive Oil, Sea Salt

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

DESSERTS

Strawberry Cheesecake 55

(E)(G)(TN)(M)(V)

Graham Cracker, Strawberry Gel,
Vanilla Chantilly

Chocolate Cherry Trifle 55

(E)(G)(TN)(M)(V)

Marinated Cherries, Chocolate
Crèmeux

Artisanal Cheese of the Day 55

(G)(M)(TN)(SUL)

Crackers, Fig Chutney,
Dried Fruits

Baked Alaska 75

(E)(G)(TN)(M)(V)(SUL)(A)

Meringue, Chocolate Ice Cream,
Mandarin Sorbet, Praline Feuilletine,
Grand Marnier