



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 on our custom built 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.

COLD APPETIZERS

Jumbo Tiger Prawn Cocktail (S)	Mixed Greens, Tomato, Avocado, Quail Egg, Marie Rose Sauce	90
PRIME68 Beef "Tarpaccio"	Quail Egg, Pickled Mushrooms, Celery Heart, Parmesan, Black Pepper Aioli, Focaccia Crisp	95
PRIME68 Sea Bass Crudo	Avocado, Jalapeño, Coriander, Pink Peppercorn Vinaigrette, Vegetable Crisps	80
Burrata and Heirloom Tomato Mosaic (V)	Organic Watermelon, Pickled Cucumber, Roasted Red Onion Dressing	85
Foie Gras Terrine (N)	Kumquat Jam, Fresh Fig, Spiced Molasses Cake, Toasted Hazelnuts	100

HOT APPETIZERS

Smoked Potato Gnocchi (V)	Heirloom Tomato Sauce, Pecorino, Basil Cress	65
Jumbo Lump Crab Cake (S)	Veal Bacon and Tomato Jam, Jicama-Cabbage Slaw, Old Bay Aioli	90
Braised Short Ribs and Bone Marrow Butter	Sweet Potato Puree, 12 Hour Braised Mushrooms, Herb Salad, Veal Jus	90
Lobster Pot Pie (A)	½ Canadian Lobster, Root Vegetables, Puff Pastry Crust	205
Wagyu Meat Balls	Parmesan Cream, Shaved Black Truffle, Basil Cress	90
PRIME68 Oysters Rockefeller (S)	Sautéed Spinach, Hollandaise, Bleu Cheese Crumble, Veal Bacon	185

SOUPS AND SALADS

PRIME68 Signature Onion Soup	Caramelized Onion, Aged Sherry, Smoked Scamorza Cheese	70
Boston Lobster Chowder (A) (S)	Poached Lobster, Celery, Potato, Crispy Veal Bacon	80
Organic Baby Beets and Artisan Feta (V) (N)	Local Greens, Green Apple, Candied Hazelnuts, White Balsamic Vinaigrette	65
Classic Caesar Salad	Herb Croutons, 36 Month Aged Parmesan	65
Wedge Salad	Iceberg Lettuce, Crispy Shallots, Cecina Ham, Avocado Goddess, Bleu Cheese Dressing	65

PRIME68 SIGNATURE CUTS

served with a sauce of your choice

FILET

USDA Certified Prime
250g / 280 350g / 370
Australian Grandchester Reserve
250g / 255 350g / 345

NEW YORK STRIP

USDA Certified Prime
340g / 270
Dry Aged John Stone Irish Striploin
340g / 290

RIBEYE

USDA Ribeye
350g / 335
Dry Aged John Stone Irish Bone-In Ribeye
500g / 425

Horseradish Cream | Borderlaise (A) | Béarnaise | Spicy Chimichurri | Peppercorn Jus | Signature Steak Sauce | Ginger Garlic Soy Sauce
Bone Marrow Butter - 10 | Black Truffle Butter - 10 | Herb and Peppercorn Butter - 10

CUSTOMIZE YOUR STEAK

- Lump Crab "Oscar" (S) - 115
- King Prawns (S) - 70
- Josper Grilled Lobster Tail (S) - 125
- Bleu Cheese Crusted (V) - 40
- Pan Seared Foie Gras - 80
- Shaved Black Truffle - 35 per gram

SIGNATURES

- Romanesque Cauliflower Steak (V) 165**
Grilled Asparagus, Sautéed Spinach, Sun Dried Tomatoes, Capers, Parmesan Cream and Smoked Scamorza Cheese
- Cedar Plank Roasted Loch Duart Salmon 175**
King Oyster Mushrooms, Herb Roasted Potatoes, Ginger Garlic Soy Sauce
- Classic Lobster Thermidor (S) 375**
Grilled Vegetables
- Foie Gras Stuffed Chicken Breast 170**
Cheese Grits, Sautéed Spinach, Morel Mushrooms, Chicken Jus
- Josper Grilled Line Caught Filet of Sea Bass 190**
Steamed Quinoa, Smoked Corn, Asparagus, Lemon Buérre Blanc

STARCHES 35

- Yukon Gold Whipped Potato (V)**
Roasted Garlic, Sour Cream and Chives
- Loaded Baked Potato**
Veal Bacon, Scallions, Cheddar, Sour Cream
- Parmesan Truffle Potato Wedges (V)**
Black Truffle Dip
- Steamed Quinoa (V)**
Smoked Butter Corn
- Mac and Cheese (V)**
Cheddar-Parmesan Sauce and Panko Crusted
- Buttermilk Onion Rings (V)**
Horseradish Chipotle Sauce
- Sweet Potato Fries (V)**
Cajun Spice, Spiked Tomato Ketchup

VEGETABLES 35

- Organic Beet Root (V)**
Aged Balsamic
- Josper Grilled Asparagus (V)**
Extra Virgin Olive Oil, Maldon Sea Salt
- Creamed Spinach or Sautéed Spinach (V)**
Reduced Cream and Nutmeg
- Wild Mushroom and Caramelized Onion (V)**
Herbs and Butter
- Charred Broccolini (V)**
Ginger, Garlic and Chili Flakes
- Slow Roasted Brussels Sprouts**
Veal Bacon and Onion
- Organic Baby Heirloom Carrots (N)**
Smoked Maple Syrup, Pistachio

THE *Butcher's Block*



PRIME RIB SUNDAYS

20 oz. of Prime Rib per person | Baked potato with fixings | Horseradish cream and jus | Your choice of unlimited red or white grapes

350 per person

Australian Stockyard "Black Label"

Wagyu Ribeye

Stockyard is Australia's leading exporter of wagyu beef. Stockyard wagyu beef is derived from animals with genetics from Crossbred Wagyu F1 50% to Wagyu Full blood 100%. The cattle are fed a diet exclusively designed and managed by our Japanese nutritionist.

350g

570

Jack's Creek Black Angus Chateaubriand

Jack's Creek Certified 100% Black Angus cattle are corn fed up to 170 days which produces excellent marbling and gives meat its natural and exquisite flavor.

For 2 people | 560g

785

Australian Blackmore Striploin

Blackmore Wagyu is an award winning and internationally recognized producer of 100% Full blood Wagyu beef, cattle that are not diluted with any other breed.

340g

575

USDA Prime Tomahawk Ribeye

Tomahawk is known for its long bone and consists of a well marbled and flavorful USDA Prime Ribeye which is nearly 2" thick.

For 2 people | 1000g

735

USDA Prime Porterhouse

Experience two incredible USDA Prime steaks with a Porterhouse: The Filet Mignon, the most tender cut, and The NY Strip, one of the most flavorful cuts. It is thick cut and cooked on the bone to enhance the beef flavor. Served with a natural jus.

For 2 people | 1200g

890

Calvetti American Wagyu Tenderloin 8+

Calvetti Meats offers only corn-fed, 100% Black Angus beef, sourced from the family farmed regions of the mid-western United States We are a second generation, family run business, for over 40 years.

250g

525

Japanese A5 Wagyu Striploin

Famous worldwide, Hokkaido is the birthplace of the Japanese Brand Wagyu Providing tender, juicy, and high-quality Wagyu is what distinguishes Hokkaido Brand Wagyu as the best

300g

1300

Master Kobe Tenderloin

Master Kobe - is AAc's Flagship brand and is produced from full blood and purebred Wagyu cattle only. In order to achieve Master Kobe "status", cattle spend a minimum of 500 days on a specialized grain ration and much achieve a marble score of AA9.

250g

885

PRIME68 BUTCHER'S SPECIAL

USDA Tomahawk Rib Eye and USDA Porterhouse

Hand-selected by our chefs and cooked as per your liking in a signature Jospier Grill. Carved tableside, the Butcher's Special allows each guest to taste the USDA Prime Tenderloin, Striploin and Rib Eye, served with a choice of two sides and a selection of signature sauces

Minimum of 4 guests

1525

Sweet Indulgences

New York Cheesecake (N) 55
Strawberries Compote, Vanilla Chantilly and Graham Cracker Crust

Triple Chocolate (N) 55
Hazelnuts, Coffee Crumble, Caramelized Banana and Meringue

Crème Brûlée 55
Poached Raspberries, Shortbread and Raspberry Sorbet

Josper Grilled Pineapples 55
Chef's Selection of Sorbet, Whipped Cream and Mint

PRIME68 PASSION (N) 65
Crêpes Passion Fruit Sorbet, Dark Chocolate Mousse, Toasted Almonds

DESSERT COFFEE DRINKS

PRIME68 ESPRESSO MARTINI (A) 55
Ketel One Vodka, Kahlua, Espresso, Sugar

AFFOGATO 40
A Scoop of Ice Cream
Shot of Hot Espresso poured Over the Top

IRISH COFFEE (A) 55
Jameson's Whiskey, Coffee and Cream

DESSERT WINES & PORTS

THE WINEMASTERS RESERVE NOBLE LATE HARVEST, NEDERBURG, SOUTH AFRICA

Glass 100ml 70
Bottle 375ml 270

GRAHAM'S SIX GRAPES RESERVE PORT

Glass 60ml 45

TAYLOR'S RUBY TAWNY PORT

Glass 60ml 50

OTIMA 20 YEAR OLD TAWNY

Glass 60ml 95

FONSECA VINTAGE 2009

Glass 60ml 360

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300g of Prime Rib per person | Baked potato with fixings | Horseradish cream and jus | Selected bottle of red or white grapes and receive the second bottle at half price

360 per person

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Glass 60ml 50

TAYLOR'S RUBY TAWNY PORT

Glass 60ml 55

OTIMA 20 YEAR OLD TAWNY

Glass 60ml 95

FONSECA VINTAGE 2009

Glass 60ml 360

DIAMONDS ARE FOR EVERYBODY

Beef Tartar "PPK" Cone
Arugula, Parmesan, Truffle Aioli

FROM ITALY WITH LOVE

Beef Truffle Salami
Cecina De Leon
Mini Salametti

Selection of Mon's Cheese
Goose Speck

Assorted Organic Mustards, Marinated Olives, Cornichons, Homemade Pickles, Assorted Crackers

GOLDEN-FORK

Waldorf Salad (V) (N)

Celery, Apple, Soft Grapes, Toasted Caramelized Walnuts

Heirloom Tomatoes and Buffalo Mozzarella (V)

Slow Cooked Tomatoes, Cucumber, Roasted Red Onion Dressing

Wedge Salad

Avocado Goddess Sauce, Cecina Ham, Blue Cheese Dressing

THE BOND CLASSICS

Foie Gras Parfait (A)

Port Wine Jelly, Confit Red Onion

Foie Gras Lollipops (A)

Blueberry Cotton Candy

Foie Gras Terrine (N)

Persimmon Compote, Hazelnuts and Toasted Brioche

SECRET INTERMEDIATE SERVICE

Prime68 Ahi Tuna Tartar

Mint, Red Chili, Arugula, Lemon and Olive Oil,
Prepared at a Table Side Trolley

QUANTUM OF SATISFACTION

Boardwalk Style Crab Cake (S)

New Orleans Remoulade

Mushroom Soup Martini

Poached Quail Egg, Panchetta and Shaved Truffle

Short Rib Pretzel Bites

Short Rib Mousse, Gorgonzola Sauce, Crisp Veal Bacon

Wagyu Meatballs

Slow Cooked Tomatoes, Parmesan, Basil

THE WORLD IS NOT ALL BEOUF

Josper Grilled Australian Beef Tenderloin

With Butter and Thyme

Whole Australian Rib Eye

Cooked with Garlic and Herbs

US Prime Short Ribs

Braised and served with Polenta and Natural Jus

Pan Seared Filet of Sea Bass and Marinated Shrimps (S)

With Lemon Butter Sauce

Selection of Sauces

Chimichurri, Peppercorns, Béarnaise

FOR YOUR MOUTH ONLY

Sautéed Green Beans Almondine
Roasted Balsamic Mushrooms
Steak House Fries with BBQ Sauce

Sour Cream Mashed Potato
Truffled Mac and Cheese
Asparagus

THE 068 ROYALE

Citrus Cheese Cake
Salted Caramel Brownie
Crunchy Opera Cake
Peanut Butter Mousse (N)
Strawberry Tartlet

Carrot Cake
Chocolate Mousse
Honey Financier
Pecan Nut Cake (N)
Sliced Fruit

068 SECRET DESSERT SERVICE

Be Sure To Reserve
For This Top Secret House Specialty...

COCKTAILS

Bond Blend

bourbon | cranberry | coffee liqueur

Mayday

bourbon | ginger ale | apple juice

Trigger

vodka | lychee liqueur | rosewater

Kissy Suzuki

rum | peach nectar | grapefruit

Solitaire

gin | cucumber | elderflower | tonic

Mrs. Frost

prosecco | vodka | yuzu |
passionfruit | peach bitter

MOCKTAILS

Holly GoodHead

pineapple juice | passion fruit | 7-UP

Christmas Jones

cranberry | raspberry | tonic

Mary Goodnight

orange juice | mango purée | soda