



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)	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  
Béchamel, 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  
Cremeux

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

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,  
May contain: (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.



# PRIME TIME

DAILY 6PM - 6:30PM

## 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 - 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

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(SS) - Sesame Seeds, (F) - Fish, (E) - Egg, (M) - Milk, (G) - Gluten, (C) - Celery, (MUS) - Mustard, (SUL) - Sulphites.



# BRUNCH

## AT PRIME68

AED 295  
*including soft beverages*

AED 495  
*including house beverages and sparkling wine*

### WARM UP

- Bread** (G)(M)(SUL)  
Butter, Speck, Olives
- Burrata** (M)(SUL)  
Tomato, Basil
- Oysters** (S)(SUL)  
Fin de Claire, Mignonette
- Beef Marmalade Sliders** (E)(SOY)(G)(SUL)(M)(A)  
Beef, Brioche, Caramelized Onion, Gherkin
- Chopped Salad** (M)(MUS)(SUL)  
Iceberg, Tomato, Cucumber, Pancetta, Bleu Cheese, Herbs

### TALK OF THE TOWN

- USDA Bone-In Rib Eye** (A)(M)(E)(SUL)  
Smoked Bourbon Peppercorn - Béarnaise
- Grilled Jumbo Prawns** (S)(SUL)  
Garlic, Herbs, Chili
- Red Wine Braised Short Rib** (E)(A)(SOY)(SUL)(M)(C)  
Celeriac Slaw, Chimichurri

### SIDES

- Truffle Mac & Cheese** (V)(G)(M)
- Sweet Potato Fries** (V)(E)(SOY)
- Grilled Greens** (V)
- Simple Mash** (V)(M)

### SWEET TOOTH

- Chocolate Cherry Trifle** (E)(G)(TN)(M)(V)  
Marinated Cherries, Chocolate Cremeux
- Strawberry Cheese Cake** (E)(G)(TN)(M)(V)  
Cream Cheese, Vanilla
- Truffle Gouda** (G)(M)(TN)(SUL)  
Chutney

### COCKTAILS

- Flaming Hot Bloody Mary** (C)  
Vodka, Horseradish, Pepper, Flavored Salt
- Passion Fruit Martini**  
Vodka, Passionfruit, Guava Syrup
- Berry Blossom**  
Gin, Elderflower, Mix Berries
- Smoked Old Fashion**  
Whiskey, Smoked Bitters

### MOCKTAILS

- Slurpee**  
Peach, Lemon, 7Up
- Hoppy**  
Orange Juice, Mango Juice, Pineapple Juice, Grenadine
- Frosted**  
Blackberry, Orgeat, Orange Juice