



APPETISER

Beef Carpaccio ○ AED 90

Arugula, truffle aioli, parmesan shaving
Balsamic jelly

The Wedge ○ AED 60

Ice berg lettuce, kumato tomato, chives, beef strip
Roquefort cheese dressing

Seared Scallops (N) AED 100

Butternut squash purée, snow peas, pine seed salsa

PRIME Signature Atlantic Lobster Cocktail ○ AED 150

Gem lettuce, avocado, pomelo, tomato concasse
Spicy cocktail sauce

Caesar Salad ○ AED 80

Baby romaine, focaccia crouton, quail egg
Crispy veal bacon, white anchovy, shaved parmesan

Pan fried Crab Cake ○ AED 75

Red bell pepper remoulade, sesame lavosh

PRIME Signature Beef Tartar ○ AED 110

Creekston a high quality corn-based feed
Classic condiments, toasted baguette

Italian Buratta Mozzarella ○ (V) AED 85

Heirloom tomatoes, basil pesto
Focaccia bread

Variety of Duck ○ AED 145

Pan fried duck liver, confit duck leg celeriac mousseline
Red cabbage, jus

Wasabi Prawns ○ AED 85

Mango salsa, wasabi mayonnaise

SOUPS

Velouté of Forest Mushroom ○ (V) AED 55

Black truffle cream

Fregola Seafood Soup ○ AED 85

Prawns, mussels, scallops, clams, saffron

MAIN COURSE

Bultarra Saltbush Rack of Lamb ○ AED 210

Vanilla sweet potato, aubergine caviar, lamb jus

Char-Grilled Gulf King Prawns ○ AED 160

Braised leeks, mint green pea puree, ginger soy emulsion

Eggplant Lasagna (V/N) AED 85

Eggplant, zucchini, tomato fondue, baby spinach basil pesto

Corn Fed Chicken Breast ○ AED 125

Garlic mash potato, wilted baby spinach, Mustard sauce

Dover Sole Meunière or Grilled ○ AED 410

Asparagus, baby carrot and Meunière sauce

Porcini Risotto (V) AED 80

Porcini mushrooms, green asparagus

Veal Fillet Mignon ○ AED 175

Sweetbread, kale and truffle jus

Pan Seared Salmon ○ AED 160

Fennel herb salad, cucumber dill yoghurt sauce

PRIME Signature Slow Cooked Short Ribs (A) AED 160

La ratte potato, asparagus, caramelized shallot
Prime bordelaise sauce

FROM THE GRILL

FILLET

Wagyu Tajima Signature 200g AED 350 / 300g AED 525

Marble Score 9

Ranger Valley 200g AED 280 / 300g AED 420

Marble score 4-6

Creekston USAD Prime 200g AED 215 / 300g AED 330

STRIPLOIN

Wagyu Tajima 200g AED 340 / 300g AED 480

Marble Score 9

Creekston USDA Prime 200g AED 170 / 300g AED 255

RIBEYE

Wagyu Tajima 200g AED 340 / 300g AED 450

Marble Score 9

Ranger Valley 200g AED 220 / 300g AED 330

Marble score 4-6

PRIME ADD ONS

Gulf King Prawn ○ AED 45

Pan Seared Foie Gras AED 60

Grilled Canadian Lobster Tail ○ AED 65

SAUCES AED 10

Port wine (A)

Wild Mushroom

Green Peppercorn

BBQ

Béarnaise

Black Truffle Butter

FLAMBÉ FOR ONE

Steak Diane 300gm (A) AED 300

Brandy flambéed tenderloin

Steak Rossini 300gm (A) AED 340

Tenderloin with seared duck foie gras, fresh truffles
Madeira sauce

(Served with your selection of starch and vegetables)

CARVED FOR TWO

Château Briand 500gm AED 430

Tomahawk Steak 1.4kg AED 495

Angus Porterhouse 250Day 700gm AED 300

(Served with a Choice of starch, vegetables and sauces)

ON THE SIDE

Oven roasted Jersey Royals (V) AED 25

Classic Mash Potato AED 25

Potato Gratin (V) AED 25

Steak Fries (V) AED 25

Garlic Fries (V) AED 25

Sautéed Wild Mushrooms (V/O) AED 30

Creamed baby Spinach AED 30

Char-Grilled Asparagus (V) AED 30

Selection of seasonal Vegetables (V) AED 30

Mac and Cheese AED 30

(N) May Contain Nuts (V) Vegetarian ○ Diabetic Friendly (A) contain ALCOHOL

All prices are inclusive of 10% municipality fee and 10% service charge.