

ALL DAY MENU

SOUP

LOBSTER BISQUE	365
<i>Poached Lobster, Shellfish Oil, Tomato Herb Croutons, and Emmental Herb Brioche</i>	
MUSHROOM CAPPUCINO	290
<i>Grilled Brioche, Truffle Oil, and Chives</i>	
FRENCH ONION SOUP	230
<i>Gratinated Gruyère Cheese and Herb Crostini</i>	
SEAFOOD SOUP	320
<i>With Fennel Tomato Broth, Lemon, Basil Oil, and Toasted Croutons</i>	
SMOKED TOMATO SOUP	285
<i>With Cheese Bread</i>	

APPETIZERS

CHILLED JUMBO PRAWNS	650
<i>Sun-Dried Tomato Pesto, Chili and Avocado Purée</i>	
BROILED OYSTERS THERMIDOR	495
<i>With Garlic Parmesan Butter, Fresh Lemons, and Fleur de Sel</i>	
MISO GLAZED SALMON	425
<i>With Kimchi Purée</i>	
DUCK CONFIT CROQUETTE	685
<i>With Seared Foie Gras, and Apple Jam</i>	
SOUS VIDE OCTOPUS	395
<i>With Quinoa Salad, Dehydrated Olives, Crushed Pistachio, and Micro Greens</i>	
CARAMELIZED SCALLOP	820
<i>With Parmesan Cauliflower Purée, and Fava Beans Vinaigrette</i>	

GREENS

PRIME'S CAESAR	360
<i>With Bacon, Six minute Egg, Garlic Croutons, Bacon, and Shaved Parmesan</i>	
WAGYU STEAK	950
<i>With Tagaytay Cherry Tomatoes, Organic Greens, Crispy Onion Rings, and Herb Ranch Dressing</i>	
ORGANIC GREEN SALAD	275
<i>Assorted Tagaytay Greens, Mango, Kesong Puti, and Honey Mustard Vinaigrette</i>	

FOR SHARING

Please allow 30 minutes cooking time. All sharing items are good for three, and comes with Soup of the day.

PRIME'S TOMAHAWK	7,500
<i>USDA Prime Angus Bone-In Rib Eye, Grilled Asparagus, Mushroom, Tomato Parmesan and Truffle Potato Gratin. Served with Signature Sauces</i>	
SIGNATURE STEAK PLATTER	4,600
<i>USDA Angus Prime Rib Eye, Wagyu Hanger and Striploin with Spinach Potato Gratin and Sautéed Haricot Vert and Mushroom served with Signature Sauces</i>	
HERB GARLIC GRILLED CHICKEN WITH WILTED GARLIC KALE	2,500
<i>Served with Bacon Fried Rice</i>	
PRIME'S PORTERHOUSE	4,950
<i>USDA Angus Prime Porterhouse with Grilled Mediterranean Vegetables and Jalapeño Mac and Cheese. Served with Signature Sauces</i>	
GRILLED MIXED SEAFOOD	3,250
<i>Grilled Prawns, Salmon, Tuna, Mahi-Mahi, Squid, and Mussels. Served with Corn on the Cob, Grilled Vegetables, Heirloom Rice Pilaf, and Traditional Sauces</i>	

STEAK FRITES

Comes with Sautéed Mushroom, and a choice of Truffle Parmesan or Sweet Potato Fries

WAGYU HANGER STEAK	1,300
<i>200g Snake River Farms Hanger Steak</i>	
USDA NEW YORK STRIPLON	1,350
<i>200g USDA Angus Striploin Steak</i>	
RIB EYE	1,650
<i>200g USDA Prime Rib</i>	

YELLOW FIN TUNA	695
<i>With Quinoa Salad, Fresh Arugula, Spiced Pecans, and Aged Balsamic Vinegar</i>	
AROMATIC GRILLED VEGETABLE	295
<i>With Feta Cheese, Extra Virgin Olive Oil, and Balsamic Vinaigrette</i>	
QUINOA CHOPPED SALAD	295
<i>Smashed Avocado, Tomatoes, Celery, Feta Cheese, and Lemon Vinaigrette</i>	

OUT OF THE PAN

BLACK TRUFFLE RISOTTO <i>Soft Egg, Roasted Mushrooms, Truffle Sauce, and Shaved Parmesan</i>	760	ROASTED CHICKEN SUPREME <i>Chicken Breast Stuffed with Foie Gras, Truffle Barley Risotto, Baby Asparagus, and Mushroom Emulsion</i>	990
SCALLOPS & CLAM LINGUINI <i>Ancho Chile Spinach, Fresh Basil, Cherry Tomatoes, and Extra Virgin Olive Oil</i>	720	SURF & TURF <i>Grilled Angus Rib Eye (200g), Jumbo Prawns, and Twice Baked Potato. Served with Signature Sauces</i>	2,000
CRISPY SALMON FILLET <i>Nori Potato Purée, Asparagus, Roasted Cauliflower, and Wasabi Cream</i>	995	AUSTRALIAN LAMB SHANK <i>Potato Purée, Asparagus, Forest Mushrooms, and Carrots and Thyme Infused Lamb Au Jus</i>	995
FISH AND SCALLOPS <i>Seared Scallops and Roasted Barramundi Parsnip Purée and Pickled Fennel</i>	1,100	SEAFOOD RISOTTO <i>Mixed Seafood with Tomatoes, Basil, and Mascarpone Cheese</i>	1,100
PAN ROASTED MAHI MAHI <i>With Warm Quinoa Salad, Olive Glazed Fennel, Cherry tomatoes, and Truffle Beurre Blanc</i>	740	STEAK AND RICE <i>Grilled Wagyu Hanger Steak with Mushroom Pilaf Rice, Pickled Red Cabbage, and Soy reduction</i>	1,550
USDA ANGUS BEEF BURGER <i>With Crispy Onion Rings, French Fries, Double-Smoked Bacon, Sharp Cheddar, and 22 Prime Steak Sauce</i>	750	SPAGHETTI PRAWNS <i>Grilled Jumbo Prawns with Saffron Spaghetti, Wilted Spinach, Lemon, Sun-Dried Tomato, Basil, and Chili</i>	965
ANGUS STEAK OPEN-FACED SANDWICH <i>Certified USDA Angus Striploin with Caramelized Onions, Mushrooms, Crumbled Blue Cheese, and 22 Prime Steak Sauce. Served with Fries.</i>	750	BLACKENED PORK TACOS <i>Garlic Sauce, Homemade Guacamole, and Pico de Gallo. Served with Sweet Potato Fries</i>	650
SHORT RIBS TRUFFLE MAC AND CHEESE <i>Braised USDA Short Ribs, Penne Pasta, Italian Talegio Cheese, and Chives</i>	1,100	CAJUN SPICED PORK CHOPS <i>Jalapeño Mac and Cheese, and Olive Oil Glazed Broccoli</i>	875

FROM THE GRILL

Our meats are USDA Certified Prime-Grade Angus beef. All dishes come with 3 signature sauces

TURF

SURF

Ribeye	400g	2,350
Filet Mignon	250g	2,350
T-Bone Steak	350g	1,950
New York Striploin	250g	1,550
Wagyu Hanger Steak	250g	2,100
Wagyu Center Cut Sirloin	250g	1,850
Boneless Half Chicken		850
Pork Chops	250g	865
Australian Lamb Chops	350g	1,200

Yellowfin Tuna	200g	895
Barramundi Fillet	180g	750
Mahi-Mahi	200g	725
Norwegian Salmon Fillet	180g	995
King Prawns	5pcs	1,250
Mixed Seafood		1,350

Additional Sides

Choice of

POTATOES

185 *Whipped Potatoes | Truffle Pommes Purée | Garlic Roasted Potatoes | Parmesan Rosemary Fries | Twice Baked Sweet Potato | Sweet Potato Fries | Bacon Potato Gratin*

VEGETABLES

190 *Wilted Spinach with Garlic | Sautéed Haricot Verts | Sautéed Forest Mushrooms | Grilled Vegetables | Corn on the Cob | Grilled Asparagus*

SIGNATURE SIDES

230 *Truffle Mac and Cheese | Short Rib Fried Rice | House Made Onion Rings | Sautéed Kale | Heirloom Rice Pilaf | Creamed Spinach with Mushroom | Cauliflower Gratin*

DESSERT

CHOCOLATE MARQUISE <i>Our Signature Dessert: Soft Chocolate Mousse with Vanilla English Cream and Pistachio Bits</i>	375
CHOCOLATE GODDESS <i>Double Chocolate Mousse, Chocolate Layered Almond Cake with Melted Dark Chocolate and Candied Pistachios</i>	350
ESPRESSO CRÉME BRÛLÉE <i>With Pistachio Financier</i>	225
SALTED CARAMEL CHEESECAKE <i>With Cashew Graham Crust</i>	245
PECAN AND WALNUT COOKIES <i>With Homemade Parmesan Ice Cream</i>	235
CHEESE PLATTER <i>With Homemade Bread, Dried Fruits and Nuts</i>	495
FRESH FRUIT PLATE <i>Seasonal Fruits</i>	195
ASSORTED PRALINES	340

NEW ZEALAND ICE CREAM

CHOICE OF

Boysenberry Dream
Chocolate Ecstasy
Vanilla Classic
Cookies and Cream

White Chocolate Raspberry
Macadamia Supreme
Mint Choco Kisses
Mixed Berries Sorbet

230

FOR SHARING

GOOD FOR 6 TO 8 PERSONS
AVAILABLE EVERY SATURDAY & SUNDAY

SET 1

10,500 NETT

**SOUP OF THE DAY
PRIME'S TOMAHAWK
CENTER CUT SALMON
DESSERT PLATTER**

SET 2

8,700 NETT

**SOUP OF THE DAY
STEAK PLATTER
TURF KING PRAWNS
DESSERT PLATTER**

SET 3

7,500 NETT

**SOUP OF THE DAY
HERB GARLIC CHICKEN
GRILLED SEAFOOD PLATTER
DESSERT PLATTER**