

ALL DAY DINING

APPETIZERS

CHILLED JUMBO PRAWNS 620+
Avocado gazpacho dressing

BROILED OYSTERS THERMIDOR 495+
Garlic parmesan butter, fresh lemons, fleur de sel

**LOBSTER & TRUFFLE
MAC N CHEESE** 425+
*Fresh lobster, ziti macaroni,
Italian telaggio cheese, chives, and truffle oil*

DUO OF FOIE GRAS 725+
*House pineapple jam, toasted brioche, balsamic
grape gastrique*

SOUPS

LOBSTER BISQUE 355+
*Poached lobster, shellfish oil,
tomato herb croutons, emmental herb brioche*

MUSHROOM CAPPUCINO 290+
Grilled brioche, truffle oil, and chives

FRENCH ONION SOUP 290+
Gratinated gruyere cheese, herbs crostinis

SEAFOOD SOUP 320+
*With Fennel tomato broth, lemon,
basil oil and toasted croutons*

GREENS

PRIME'S CAESAR 360+
*Bacon, six minutes egg, garlic croutons,
bacon, shaved parmesan*

WAGYU SKIRT STEAK 895+
*Tagaytay cherry tomato, organic greens,
crispy onion rings, and herb ranch dressing*

YELLOW FIN TUNA 695+
**SUSTAINABLY LINE CAUGHT CERTIFIED
Quinoa salad, fresh arugula, spiced pecans,
and aged balsamic*

AROMATIC GRILLED VEGETABLE 280+
*Feta cheese, extra virgin olive oil,
balsamic vinaigrette*

STEAK FRITES

WAGYU SIRLOIN STEAK 1,300+
*200g grilled SRF sirloin steak,
herb roasted mushrooms and truffle fries*

USDA NEW YORK STRIPLOIN 1,100+
*200g grilled angus striploin steak,
mushrooms, steak sauce
and truffle fries*

US BEEF SLIDERS 550+
*Sharp cheddar cheese, blue cheese,
caramelized onion jam, with truffle fries*

FOR THE TABLE

Please allow 30 minutes cooking time
All sharing items comes with soup of the day

PRIME'S TOMAHAWK 5,500+
(GOOD FOR THREE)
*USDA prime angus bone in ribeye, grilled asparagus, mushroom, tomato parmesan,
truffle potato gratin, served with signature sauces*

SIGNATURE STEAK PLATTER 4,425+
(GOOD FOR THREE)
*USDA angus prime rib eye, wagyu sirloin and striploin with spinach potato gratin
and saute haricot vert and mushroom served with signature sauces*

NORWEGIAN CUT SALMON 2,400+
(GOOD FOR THREE)
Grilled Tagaytay vegetables, cilantro rice, served with signature sauces

GRILLED MIXED SEAFOOD 2,950+
(GOOD FOR THREE)
*Grilled prawns, salmon, tuna, mahi mahi, squid, and mussels
Served with corn on the cobb, grilled vegetables, heirloom rice pilaf, and traditional sauces*



ALL DAY DINING

OUT OF THE PAN

BLACK TRUFFLE RISOTTO 680+

Soft egg, roasted mushrooms, truffle sauce, shaved parmesan

SCALLOPS & CLAM LINGUINI 720+

Ancho chilli spinach, fresh basil, cherry tomato and extra virgin olive oil

CRISPY SALMON FILLET 975+

Nori potato puree, asparagus, burnt cauliflower, and wasabi cream

PAN ROASTED MAHI MAHI 740+

*SUSTAINABLY LINE CAUGHT CERTIFIED

Warm quinoa salad, olive glazed fennel, cherry tomatoes, and truffle beurre blanc

BAKED LAPU-LAPU FILLET 925+

With green vegetable fricassee, oyster mushroom served with mushroom pilaf rice

USDA ANGUS BEEF BURGER 650+

Crispy onion rings, French fries, double-smoked bacon, sharp cheddar, 22 Prime steak sauce

STEAK KNIFE SANDWICH 690+

Certified USDA angus striploin with caramelized onions, mushrooms, crumbled blue cheese, house steak sauce

ROASTED CHICKEN AIRLINE 990+

Stuffed with foie gras, truffle barely risotto, baby asparagus, and mushroom emulsion

SURF & TURF 1,450+

Grilled angus rib eye (200g), jumbo prawns, twice baked potato, Served with signature sauces

USDA BRAISED BEEF SHORT RIBS 995+

Roasted bone marrow, butternut square purée, glazed baby carrots, asparagus

AUSTRALIAN LAMB SHANK 995+

Potato puree, asparagus, forest mushrooms, carrot-thyme lamb jus

HERB CRUSTED PORK CHOP CENTER CUT 860+

Jalapeño mac 'n cheese, green apple slaw, herb mustard sauce

THE CLASSIC REUBEN 485+

USDA angus corned beef, sauerkraut, melted swiss, Russian dressing Served with French fries and onion rings

STEAKS & CHOPS

We work with sustainable farmers to ensure our standards are at the highest level.
Our meats are USDA certified Prime-Grade Angus beef.
All of our grilled items are served with 22 Prime's signature sauces.

TURF

RIBEYE 400g 2,350+

FILET MIGNON 250g 2,350+

T-BONE STEAK 350g 1,950+

NEW YORK STRIPLOIN 250g 1,550+

WAGYU SIRLOIN STEAK 250g 2,100+

WAGYU SKIRT STEAK 250g 1,850+

HALF BONELESS CHICKEN 795+

SURF

YELLOW FIN TUNA 200g 895+

*SUSTAINABLY LINE CAUGHT CERTIFIED

LAPU LAPU 200g 850+

MAHI MAHI 200g 725+

*SUSTAINABLY LINE CAUGHT CERTIFIED

NORWEGIAN SALMON

FILLET 180g 995+

POTATOES 145+

Whipped potatoes
Truffle pommes puree
Garlic roasted potatoes
Parmesan rosemary fries
Twice baked potato
Sweet potato fries
Bacon potato gratin

VEGETABLES 175+

Wilted garlic spinach
Sauteed haricot verts
Sauteed forest mushrooms
Grilled vegetables
Corn on the cobb
Grilled asparagus

SIGNATURE SIDES 195+

Truffle mac n cheese
Short rib "fried rice"
House made onion rings
Heirloom rice pilaf
Creamed spinach with mushroom
Cauliflower gratin