

PRIME

STEAK BOUTIQUE & CHILL

RAW BAR

Fresh Oysters (6 pieces)	250
Specialty	
David Herve Oyster Boudeuse	139/piece
David Herve Oyster Royale	179/piece
Sauces	
Cocktail sauce Mignonette Garlic Aioli	
Tiger Shrimp Cocktail (5 pieces)	285
Jumbo shrimp, Cocktail sauce, Lemon	
Seafood Platter	990
4 Ha Long Fresh Oysters, 4 Jumbo Shrimps Cocktail, 4 Clams and 4 Green Mussels	
<i>Add Caviar (extra charge) Caviar Sterlet</i>	75/G

STARTERS

Garlic Butter Brioche Rolls 🌿	165
Freshly baked daily brioche bun, Garlic, Butter, Flaky sea salt	
Beef Tartare 🔥	360
Diced striploin MB4+ steak, Mustard, Capers, Onion, Fried shallot, Amber egg yolk, Sesame rice crackers	
Pan Seared Jumbo Scallops 🔥	590
Jumbo scallops, Celery puree, Cured lime brown butter, Asparagus, Zucchini, Micro green	
Fisherman's Stew 🔥	290
Steamed mussels and clams, Chorizo, Butter, White wine sauce, Toasted baguette	
Grilled Bone Marrow	380
Grilled bone marrow, Pickle onion, Mustard seed, Micro wasabi, Sourdough bread	
Baked Oysters	160
Oysters, Miso, Browned butter, Parsley	
Calamari	350
Fried Calamari, with Garlic aioli	
Crab Cakes	290
Lump crab meat, Breadcrumbs, Garlic aioli, Mix salad, Onion, Bell peper, Pomelo and Lemon	
Thick Cut Bacon	280
Grilled smoked bacon, Brown sugar and Honey	

GRILL

AUSTRALIAN BLACK ANGUS MB4+

Hanger Steak and Fries (200G)	850
New York (300G)	1,100
Ribeye (300G)	1,300
Bacon - Wrapped Tenderloin (200G) 🔥	1,600
T-Bone (600G+)	290/100G
Porterhouse (600G+)	290/100G

45 DAYS DRY AGED (Based on availability)

New York (300G+)	500/100G
Ribeye (300G+)	650/100G
Bone in Ribeye (600G+)	650/100G
T-Bone (600G+)	445/100G
Porterhouse (600G+)	445/100G

65 DAYS DRY AGED (Based on availability)

New York (300G+)	700/100G
Bone in Ribeye (600G+)	785/100G
T-Bone (600G+)	520/100G
Porterhouse (600G+)	520/100G

100 DAYS DRY AGED (Special order)

Choose Your Sauce

Red Wine Sauce 🔥	120
Peppercorn Sauce	80
Compound Butter	80
Roasted Tomato Chili Sauce	80

Choose Your Side Dishes 🌿

Truffle Mashed Potato	200
Sauteed Mushroom with Japanese Amber Egg yolk 🔥	135
Grilled Broccolini	120
Seasoned Garlic Fries with Parmesan cheese	80
Sautéed Garlic Spinach	80
Honey Roasted Baby Carrots	80
Stir Fry Charred Corn	120

DESSERTS

PRIME Tiramisu	280	Truffle Ice Cream 🔥	350	Dark Mirror Gem	160
Lady finger, Tiramisu cream, Mascarpone chantilly, Chocolate 65%, Coffee		Black truffle ice cream, Ha Noi Green Rice Puffs, Dak Lak Honey		Black chocolate mousse, Crème brûlée, Raspberry jam, German moist chocolate cake	
Hazelnut Gelato with Caviar	280	Key Lime Pie 🔥	140	Seasonal Fruit Sorbet	150
Homemade gelato with Sterlet Caviar		Fresh lime, Crème brulée, Piecrust		Homemade sorbet, Seasonal fruits	

MAINS & PASTA

Pistachio Crusted Lamb Chops	720
Grilled Lamb chops, Pistachio, Herbs, Red wine sauce, Smoked Pear	
Chicken Diavola	260
Pan-roasted chicken thighs, Potatoes wedges, Honey-glazed baby carrots	
Grilled Salmon with Miso Sauce	320
Fish fillet, Zucchini, Carrot, Asparagus, Ikura, Kumquat, Miso sauce	
Garlic Noodles with Garlic Butter Sauce 🌿 🔥	180
Linguine, Garlic and Parmesan cheese, Chilli, Spring Onion	
Scallops Truffle Pasta 🔥	750
Jumbo scallop, Linguine, Shimeji mushroom, King oyster mushroom, Truffle cream sauce	
Linguine Alle Vongole	260
Liguine pasta, Clams, Olive oil, Garlic, Parsley, White wine	
Crab & Uni Sauce with Squid Ink Pasta	340
Lump crab meat, Uni sauce, Garlic, Salmon roe, Parmesan cheese, Squid ink pasta	

SOUP & SALADS

French Onion Soup 🔥	260
Onions, Red wine, Toasted Bread, Shaved Gruyere cheese, Beef Stock	
Soup Of The Day	160
<i>[Please ask our staff for more information]</i>	
Fresh Tomato Salad 🌿	180
Beefsteak tomato, Parsley, Parmesan cheese, Olive oil, Sea salt, Lemon zest	
Little Gem Salad 🌿	210
Little gem, Summer squash, Lemon vinaigrette	
Watermelon Salad 🌿	280
Watermelon, Mango, Dragon fruit, Burrata Cheese, Smoked Greek yogurt	
Grilled Romaine Wedge Salad 🔥	340
Romaine wedge, Bacon, Blue cheese dressing, Micro green	

Prices are in ,000 VND and subject to VAT and 5% Service Charge.

🔥 Chef recommends | 🌿 Suitable for Vegetarian