

The background of the entire image is a dark, almost black, space filled with intricate, overlapping scribbles in a vibrant orange-brown hue. These scribbles are dense and chaotic, creating a sense of movement and depth. They vary in thickness and direction, some forming loops and others appearing as straight, intersecting lines. The overall effect is a complex, organic pattern that resembles a microscopic view of a material or perhaps a close-up of a textured surface.

**“MAY YOUR STEAK BE DONE WELL  
NOT WELL DONE”**

CHEF KHAI VU

**PRIME**

STEAK BOUTIQUE & CHILL



# RAW BAR

## Fresh Oyster

6 pieces

250,000

### Sauce

Cocktail sauce

Ponzu sauce

Tabasco

Garlic Aioli

Mignonette

## Tiger Shrimp Cocktail

5 pieces

285,000

Jumbo shrimp, cocktail sauce, lemon

Tôm sú, sốt cocktail, chanh vàng

## Seafood Platter

990,000

[Including: 4 Fresh Oysters, 4 Jumbo Shrimp Cocktail,  
4 Clams and 4 Green Mussels]

Hào sữa Pháp, tôm sú, nghêu, vẹm xanh

Add Caviar (extra charge)

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The price is not including VAT 10% and Service charge 5%



# APPETIZERS

## Baked Oysters

160,000

Oyster, miso, browned butter, parsley  
Hàu sữa Pháp, miso, bơ nâu, ngò tây

## Garlic Butter Brioche Rolls<sup>\*\*\*\*\*</sup>

165,000

Freshly baked daily brioche bun, garlic, butter, flaky sea salt  
Bánh mì brioche, tỏi, bơ, muối biển

## Buffalo Hot Wings

190,000

Chicken wings, hot sauce, butter, Blue Cheese dipping sauce  
Cánh gà, tương ớt, bơ, nước chấm phô mai xanh

## Crab Cakes

290,000

Lump crabmeat, breadcrumb, lemon dill aioli, salad and pomello  
Thịt cua, vụn bánh mì, sốt mayo chanh thì là, xà lách, bưởi hồng

## Fisherman's Stew<sup>\*\*\*\*\*</sup>

290,000

Steamed mussels and clams, chorizo, butter, white wine sauce, toasted baguettes  
Vẹm xanh, nghêu, xúc xích Ý, bơ, vang trắng, bánh mì nướng

## Beef Carpaccio

300,000

Australian Ribeye Beef, salted egg yolk, rocket, garlic aioli  
Thịt bò ribeye Úc, lòng đỏ trứng muối, rau rocket, sốt mayo tỏi

## Calamari

350,000

Fried Calamari, with lemon aioli  
Mực ống tươi, sốt chanh mayo

## Cheesy Honey<sup>\*\*\*\*\*</sup>

400,000

Baked camembert cheese and truffle honey, nuts and toasted bread  
Phô mai camembert nướng, mật ong nấm truffle, các loại hạt và bánh mì nướng

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# SALADS

## Fresh Tomato Salad

180,000

Beefsteak tomato, parsley, olive oil, sea salt, lemon zest  
Cà chua beefsteak, ngò tây, dầu ô liu, vỏ chanh bào

## Little Gem Salad

210,000

Little gem, summer squash, lemon vinaigrette  
Xà lách gem, bí ngò xanh và vàng, sốt giấm chanh vàng

## Fennel and Apple Salad

240,000

Shaved fennel, apple, dill, mixed nuts, Parmesan cheese with  
creamy lemon dressing  
Củ thì là, táo, thì là, các loại hạt, phô mai parmesan, sốt chanh vàng

## Grilled Romaine wedge Salad

\*\*\*\*\*

340,000

Romaine wedge, bacon, blue cheese dressing  
Xà lách Romaine, thịt xông khói, sốt phô mai xanh

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# SOUPS

## Italian Wedding Soup

180,000

Beef and pork meatballs, vegetables and noodle  
Thịt viên heo, bò, xà lách carron, cà rốt, phô mai, nui

## French Onion Soup\*\*\*\*\*

260,000

Onions, red wine, toast, shaved Gruyère cheese  
Hành tây, vang đỏ, bánh mì, phô mai Gruyère

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# GRILL

What is “dry age beef”? Dry aging is a time-honored technique in which unwrapped cuts of beef are stored in a specially constructed room where all aspects of the environment are strictly regulated; temperature, humidity, air circulation and bacteria levels. We are proudly take pride in our dry aged program and offer the Finely Curated Premium Dry Aged Steaks at PRIME to our guests to taste the difference

## AUSTRALIAN BLACK ANGUS MBS4+

### Choose Your Cut

Skirt Steak and Fries (200G)	850,000
New York (300G)	1,100,000
Ribeye (300G)	1,300,000
T-Bone (500G+)	290,000/100G
Porterhouse (1000G+)	290,000/100G
Tomahawk (1000G+)	310,000/100G

### 45 days Dry Aged (Based on availability)

Ribeye (300G+)	650,000/100G
T-Bone (500G+)	445,000/100G
Porterhouse (1000G+)	445,000/100G
Tomahawk (1000G+)	490,000/100G

### 65 days Dry Aged (Based on availability)

Ribeye (300G+)	785,000/100G
T-Bone (500G+)	520,000/100G
Porterhouse (1000G+)	520,000/100G
Tomahawk (1000G+)	570,000/100G

### 100 days Dry Aged (Based on availability)

Ribeye (300G+)	Special Order
T-Bone (500G+)	Special Order
Porterhouse (1000G+)	Special Order
Tomahawk (1000G+)	Special Order

### Choose Your Sauce

Salsa Verde (sốt ngò tây xanh)	80,000
Peppercorn Sauce (sốt tiêu xanh)	80,000
Compound Butter (bơ trộn gia vị)	80,000
Red Wine Sauce (sốt vang đỏ)	120,000

### Choose Your Side Dishes

Sautéed Mushroom with Japanese Amber egg Yolk (nấm xào và lòng đỏ trứng Nhật sống)	135,000
Seasoned Garlic Fries (khoai tây chiên tỏi)	80,000
Garlic Mashed Potato (khoai tây nghiền)	80,000
Sautéed Garlic Green Beans (đậu cove xào tỏi)	80,000
Sautéed Garlic Spinach (bó xôi xào tỏi)	80,000
Honey Roasted Baby Carrots, Thyme, Garlic Butter (cà rốt baby nướng bơ, mật ong)	80,000

PLEASE CONTACT OUR SERVERS FOR CURRENT DRY AGED BEEF OPTIONS INCLUDING  
USDA PRIME / AUSTRALIAN WAGYU / A5 WAGYU

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# MAINS

## Grilled Ocean Prawn

240,000

Butterfly prawn, parsley, chilli, garlic butter, lemon  
Tôm sú biển, ngò tây, chanh vàng, bơ, ớt bột

## Grilled Chicken Diavola

260,000

Pan-roasted chicken thighs, potatoes wedges,  
honey-glazed baby carrots  
Má đùi gà, khoai tây nướng múi cau, cà rốt nướng mật ong

## Grilled Red Snapper

320,000

Fish fillet, mix crystal green salad  
Phi lê cá hồng, xà lách rau thủy tinh

## 500G Tomahawk Pork Chop with Fennel Dry Rub

520,000

Pork chop 500g, fennel dry rub, garlic mashed potato  
Sườn heo Tomahawk, hạt thì là, khoai tây nghiền

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# PASTA

## Garlic Noodles with Special Sauce

180,000

Mì linguine, garlic and Parmesan cheese, parsley  
Mì linguine, tỏi, phô mai parmesan

## Linguine Alle Vongole

260,000

clams, olive oil, garlic, parsley, white wine, linguine  
Nghêu, dầu olive, tỏi, ngò tây, vang trắng, mì linguine

## Crab & Uni Sauce with Squid Ink Pasta<sup>\*\*\*\*\*</sup>

340,000

Lump crab meat, uni sauce, garlic, salmon roe, parmesan cheese,  
squid ink pasta  
Thịt cua, sốt cầu gai, tỏi, trứng cá hồi, phô mai parmesan, mì  
linguine mực đen

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# DESSERTS

## Key Lime Pie (1 slice) <sup>\*\*\*\*\*</sup>

140,000

Fresh lime, crème brulée, piecrust  
Bánh phô mai chanh xanh

## Seasonal Fruit Sorbet

150,000

Homemade sorbet, seasonal fruits  
Kem trái cây

## Baked Alaska

150,000

Yuzu ice cream and coconut cake topped with  
Yuzu meringue  
Bánh bông lan dừa, kem Yuzu, phủ meringue Yuzu

## Dark Mirror Gem <sup>\*\*\*\*\*</sup>

160,000

Black chocolate mousse, Crème brûlée, raspberry jam,  
German moist chocolate cake  
Sô cô la đen, Flan kiểu Pháp, mứt phúc bồn tử,  
bánh sô cô la Đức

## Hazelnut Gelato with Caviar <sup>\*\*\*\*\*</sup>

280,000

Homemade gelato with Ossetra caviar  
Kem hạt phỉ, trứng cá caviar

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# WATER & SOFT DRINK

COKE	50,000
LIGHT COKE	50,000
SPRITE	50,000
SODA WATER	50,000
TONIC WATER	50,000
DRY GINGER ALE	50,000
ICE LIME SODA	60,000
ACQUA PANNA (750ML)	170,000
S.PELLEGRINO (750ML)	170,000

# BEER

FAR EAST IPA (EAST WEST)	110,000
EAST WEST PALE ALE (EAST WEST)	110,000
SUMER HEFE WEIZEN (EAST WEST)	110,000

# TEA

FRENCH EARLY GREY TWG	165,000
JASMINE QUEEN TWG	165,000
VANILLA BOURBON TWG	165,000
CHAMOMILE TWG	165,000
SILVER MOON TWG	165,000

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