



STEAKHOUSE + BAR

APPETIZERS

Stuffed Calamari

Braised calamari stuffing with minced scallop and cream served with Italian tomato sauce
158

Seared Foie Gras and US Scallop

Seared foie gras and US scallop served with prime special sauce and mango salsa
258

Yellow Fin Tuna Tartare

Served with bouquet lettuce, avocado, fresh lemon juice, parmesan shave
and sherry vinegar
158

SALAD

Smoke Duck Breast Salad

Smoke duck breast served with sweet mango, avocado, apple, cucumber, onion
mesclun salad and honey mustard dressing
168

Caesar Salad Scallop

Caesar salad served with crispy bacon, garlic croutons and grilled scallop
178 / 168 (Vegetarian)

Crab Cake Salad

Alaskan crab cake served with mesclun salad and spicy sauce
198

Prime Garden Salad

Fresh mixed vegetable salad with cucumber, tomato, olive and vinaigrette
168

SOUP

Roasted Tomato

Served with cherry tomato confit and basil croutons

138

Wild Mushroom

Served with crispy beef bacon and sautéed mushroom

148

Lobster Bisque

Served with Jullienne carrot, chives and lobster tail

168

PASTA & RICE

Fettuccine Alfredo

Fettuccine pasta served with chicken and mushroom cream sauce

208 / 165 (Vegetarian)

Seafood Pasta Agile Olio Style

Choice of pasta served with chili, garlic, prawn, calamari, mussel, tomato confit and lettuce

248 / 208 (Vegetarian)

Seafood Risotto

Creamy risotto served with grilled calamari, prawn, mussel and tempura soft shell crab

248 / 208 (Vegetarian)

Tiger Prawn Pasta

Choice of pasta served with grilled tiger prawn

248

All price in IDR'000 and subject to 21 % government tax and service charge
Alert your waiter for any allergic concern

MAIN COURSE

SEAFOOD

Lobster Thermidor

Baked lobster with cream and cheese served with gnocchi pasta and mushroom
788

Pan Seared Norwegian Salmon Trout

Served with rosemary potato, pineapple salsa, sauté asparagus and lemon butter sauce
358

Grilled Crispy Lobster

Served with sauté vegetable, mashed potato and lemon butter sauce
788

Seafood Extravaganza

Lobster tail, calamari, prawn, barramundi, scallop, half green mussel
served with buttered vegetable, mash potato or rice, beurre blanc sauce
518

Pan Seared Silver Barramundi

Served with carrot puree, dice vegetable, tomato salsa, seared prawn,
sauté mushroom and garlic foam
358

POULTRY

Half Spring Chicken

Grilled boneless half spring chicken served with sauté spinach, quenelle mashed potato, pumpkin puree and mushroom sauce

218

LAMB

Stewed Lamb shank

Served with braised mix vegetable, potato in brown sauce and barbeque sauce

358

Grilled Lamb Rack

Served with mushroom rice, sauté green bean, marble carrot, comfit tomato and lamb joux

358

BEEF

Stew Short ribs

Served with mashed potato, sautéed vegetable and spicy barbeque sauce
418

Australian Wagyu Tenderloin

Served with pumpkin puree, croquet potato, grilled vegetables and seared foie gras
708 (220gr) / 968 (300gr)

Australian Wagyu Striploin

Served with puree mushroom, fondant potato, parsley vegetable
678 (220gr) / 898 (300gr)

Australian Wagyu Rib Eye

Served with sauté asparagus, wrapped vegetable with bacon, and wedges potatoes
678 (220gr) / 918 (300gr)

United States Prime Beef Tenderloin

Served with broccoli and spinach puree, sauté mix vegetable and potato foam
568 (220gr) / 758 (300gr)

United States Prime Beef Striploin

Served with mushroom, cream, mix salad and cheese potato
468 (220gr) / 568 (300gr)

United States Prime Beef Rib Eye

Served with corn and peas, sauté bok choy and rosemary potato
568 (220gr) / 718 (300gr)

BEEF

Australian Grain fed Black Angus Tenderloin

Served with braised potato, sauté green bean and saffron foam
468 (220gr) / 578 (300gr)

Australian Grain fed Black Angus Striploin

Served with grilled sweet potato, sauté spring vegetables
358 (220gr) / 458 (300gr)

Australian Grain fed Black Angus Rib Eye

Served with gratin potato and grilled vegetable
398 (220gr) / 498 (300gr)

All the meat served with your own choice of sauces:

- Mushroom sauce
- Black pepper sauce
- Barbeque sauce
- Red wine sauce
- Hollandaise sauce
- Bearnaise sauce

SWEET MOMENT

Prime Sorbet

Three kinds of fruit sorbet
108

Chocolate Lava

Served with stracciatella ice cream
108

Flame Baked Alaska

Served with caramel pineapple
108

Tangerine Crème Brulee

Served with almond and seasonal fruit
108

Chef's Cheese Brownie

With jack fruit served with raspberry sauce
108