



Dubai's Premiere steakhouse, where supreme quality ingredients are served in a contemporary style. Each steak is carefully handpicked and cut in house before being expertly grilled on our custom built Jospier charcoal grill. Jospier is an elegant combination of grill and an oven in a single piece of equipment. Jospier works with 100% charcoal in a unique closed barbecue design, featuring different levels of grilling. This cooking technique produces a steak with a caramelized exterior and an elegant wood charcoal flavor profile.

### COLD APPETIZERS

<b>Jumbo Tiger Prawn Cocktail (S)</b>	Mixed Greens, Tomato, Avocado, Quail Egg, Marie Rose Sauce	90
<b>PRIME68 Beef "Tarpaccio"</b>	Quail Egg, Pickled Mushrooms, Celery Heart, Parmesan, Black Pepper Aioli, Focaccia Crisp	95
<b>PRIME68 Sea Bass Crudo</b>	Avocado, Jalapeño, Coriander, Pink Peppercorn Vinaigrette, Vegetable Crisps	80
<b>Burrata and Heirloom Tomato Mosaic (V)</b>	Organic Watermelon, Pickled Cucumber, Roasted Red Onion Dressing	85
<b>Foie Gras Terrine (N)</b>	Kumquat Jam, Fresh Fig, Spiced Molasses Cake, Toasted Hazelnuts	100

### HOT APPETIZERS

<b>Smoked Potato Gnocchi (V)</b>	Heirloom Tomato Sauce, Pecorino, Basil Cress	65
<b>Jumbo Lump Crab Cake (S)</b>	Veal Bacon and Tomato Jam, Jicama-Cabbage Slaw, Old Bay Aioli	90
<b>Braised Short Ribs and Bone Marrow Butter</b>	Sweet Potato Puree, 12 Hour Braised Mushrooms, Herb Salad, Veal Jus	90
<b>Lobster Pot Pie (A)</b>	½ Canadian Lobster, Root Vegetables, Puff Pastry Crust	205
<b>Wagyu Meat Balls</b>	Parmesan Cream, Shaved Black Truffle, Basil Cress	90
<b>PRIME68 Oysters Rockefeller (S)</b>	Sautéed Spinach, Hollandaise, Bleu Cheese Crumble, Veal Bacon	185

### SOUPS AND SALADS

<b>PRIME68 Signature Onion Soup</b>	Caramelized Onion, Aged Sherry, Smoked Scamorza Cheese	70
<b>Boston Lobster Chowder (A) (S)</b>	Poached Lobster, Celery, Potato, Crispy Veal Bacon	80
<b>Organic Baby Beets and Artisan Feta (V) (N)</b>	Local Greens, Green Apple, Candied Hazelnuts, White Balsamic Vinaigrette	65
<b>Classic Caesar Salad</b>	Herb Croutons, 36 Month Aged Parmesan	65
<b>Wedge Salad</b>	Iceberg Lettuce, Crispy Shallots, Cecina Ham, Avocado Goddess, Bleu Cheese Dressing	65

### **PRIME68 SIGNATURE CUTS**

*served with a sauce of your choice*

#### **FILET**

USDA Certified Prime  
250g / 280      350g / 370  
Australian Grandchester Reserve  
250g / 255      350g / 345

#### **NEW YORK STRIP**

USDA Certified Prime  
340g / 270  
Dry Aged John Stone Irish Striploin  
340g / 290

#### **RIBEYE**

USDA Ribeye  
350g / 335  
Argentinian Ribeye  
400g / 325

Horseradish Cream | Borderlaise (A) | Béarnaise | Spicy Chimichurri | Peppercorn Jus | Signature Steak Sauce | Ginger Garlic Soy Sauce  
Bone Marrow Butter - 10 | Black Truffle Butter - 10 | Herb and Peppercorn Butter - 10

### **CUSTOMIZE YOUR STEAK**

- Lump Crab "Oscar" (S) - 115
- King Prawns (S) - 70
- Jospier Grilled Lobster Tail (S) - 125
- Bleu Cheese Crusted (V) - 40
- Pan Seared Foie Gras - 80
- Shaved Black Truffle - 35 per gram

### **SIGNATURES**

- Romanesque Cauliflower Steak (V) 165**  
Grilled Asparagus, Sautéed Spinach, Sun Dried Tomatoes, Capers, Parmesan Cream and Smoked Scamorza Cheese
- Cedar Plank Roasted Loch Duart Salmon 175**  
King Oyster Mushrooms, Herb Roasted Potatoes, Ginger Garlic Soy Sauce
- Classic Lobster Thermidor (S) 375**  
Grilled Vegetables
- Foie Gras Stuffed Chicken Breast 170**  
Cheese Grits, Sautéed Spinach, Morel Mushrooms, Chicken Jus
- Jospier Grilled Line Caught Filet of Sea Bass 190**  
Steamed Quinoa, Smoked Corn, Asparagus, Lemon Buérre Blanc

### **STARCHES 35**

- Yukon Gold Whipped Potato (V)**  
Roasted Garlic, Sour Cream and Chives
- Loaded Baked Potato**  
Veal Bacon, Scallions, Cheddar, Sour Cream
- Parmesan Truffle Potato Wedges (V)**  
Black Truffle Dip
- Steamed Quinoa (V)**  
Smoked Butter Corn
- Mac and Cheese (V)**  
Cheddar-Parmesan Sauce and Panko Crusted
- Buttermilk Onion Rings (V)**  
Horseradish Chipotle Sauce
- Sweet Potato Fries (V)**  
Cajun Spice, Spiked Tomato Ketchup

### **VEGETABLES 35**

- Organic Beet Root (V)**  
Aged Balsamic
- Jospier Grilled Asparagus (V)**  
Extra Virgin Olive Oil, Maldon Sea Salt
- Creamed Spinach or Sautéed Spinach (V)**  
Reduced Cream and Nutmeg
- Wild Mushroom and Caramelized Onion (V)**  
Herbs and Butter
- Charred Broccolini (V)**  
Ginger, Garlic and Chili Flakes
- Slow Roasted Brussels Sprouts**  
Veal Bacon and Onion
- Organic Baby Heirloom Carrots (N)**  
Smoked Maple Syrup, Pistachio

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fee and 5% VAT. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (V) – Vegetarian, (N) – Contains Nuts, (S) – Contains Shellfish, (A) – Contains Alcohol