

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 Josper charcoal grill. Josper is an elegant combination of grill and an oven in a single piece of equipment. Josper 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

Jumbo Tiger Prawn Cocktail (S)	Mixed Greens, Tomato and Avocado, Quail Egg, Marie Rose Sauce	90
PRIME68 Angus Beef Tartar	Tarragon Mayonnaise, Grilled Sourdough	95
Foie Gras Terrine (N) (A)	Shallot Jam, Fig Jam, Beetroot Jelly, Grilled Butter Brioche	100
Burrata Heirloom Tomato Carpaccio (V) (N)	Josper Roasted Pumpkin Pesto, White Balsamic, Spiced Nuts	85

SOUPS AND SALADS

PRIME68 Signature Onion Soup	Smoked Scamorza Cheese	70
Boston Lobster Chowder (A) (S)	Celery, Potato, Veal Bacon	80
Poached Atlantic Lobster Salad (S)	King Crab, Mango Salsa, Vegetable Crisps, Champagne Vinaigrette	155
Beetroot Salad (V) (N)	Candied Hazelnuts, Mixed Greens, Grenadine Syrup	65
Classic Caesar Salad	Garden Herb Croutons, 36 Month Aged Parmesan Shavings	65
Wedge Salad	Iceberg Lettuce, Crispy Shallots, Beef Cecina Ham, Avocado Goddess, Bleu Cheese Dressing	65

HOT APPETIZERS

Potato Gnocchi (V)	Five Cheese Fondue, Shaved Black Truffle	70
King Crab Cake (S)	Celeriac Remoulade, Old Bay Spice	95
Smoked Angus Beef Meat Balls	Marinara Sauce, Parmesan Cheese, Crispy Basil	90
Seared 'Soulard' Rosti (A)	Confit Duck Leg, Potato Rosti	70
Pan Seared Diver Scallops	Wrapped in Beef Pancetta, Mint Pea Puree, Pea Shoots, Chorizo Oil	90

PRIME68 SIGNATURE CUTS

served with a sauce of your choice

FILLET

USDA Certified Prime Fillet
250g / 280 350g / 370

Australian Tenderloin
250g / 255 350g / 345

STRIPLOIN

USDA Certified Prime Striploin
340g / 270

Australian Striploin
340g / 340

RIB EYE

USDA Certified Ribeye
350g / 335

Argentinian Ribeye
400g / 325

Sauces: Mushroom Jus | Béarnaise | Spicy Chimichurri | Three Peppercorn Sauce | Smoked Chili Glaze Butters: Black Truffle

CUSTOMIZE YOUR STEAK

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

SIGNATURES

Pan Fried Corn-Fed Chicken 185
Honey Glazed Carrots, Mushroom Ragout

Cedar Plank Roasted Loch Duarte Salmon 175
King Oyster Mushrooms, Herb Roasted Potato, Smoked Chili Glaze

Josper Grilled Line Caught Sea Bass 190
Black Mussels, Saffron Potato

Romanesque Cauliflower Steak (V) 165
Grilled Asparagus, Sautéed Spinach, Sun Dried Tomato, Parmesan Cream, Scamorza Cheese

STARCHES

Yukon Gold Whipped Potato (V) 35
Roasted Garlic, Sour Cream & Chives

Josper Roasted Potato (V) 35
Fresh Herbs, Duck Fat

Parmesan Truffle Fries (V) 35
Black Truffle Dip

Mac & Cheese (V) 35
Three Cheese Sauce, Parmesan-Panko Crumb

Sweet Potato Fries (V) 35
Cajun Spice, Spiked Ketchup

VEGETABLES

Roasted Root Vegetables (V) 35
Honey Glazed, Chopped Herbs

Charred Broccolini (V) 35
Lemon Zest, Spiced Mace Salt

Brussels Sprouts 35
Veal Bacon, Caramelised Onion

Josper Grilled Asparagus (V) 35
Extra Virgin Olive Oil

Sautéed Spinach (V) 35
Garlic, Grated Nutmeg

Roasted Wild Mushrooms 35
Thyme, Chopped Chives

DESSERT

Warm Apple Pie (N) 55
Vanilla ice cream and salted caramel sauce

Cheese Cake (N) 55
Spiced berry compote and honey almond wafer

Dark Chocolate Almond Brownie (N) 55
Butter scotch ice cream, chocolate sauce

Vanilla Bean Lime Brule 55
Short bread and fresh raspberries