

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 in our 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**

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

**SOUPS AND SALADS**

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

**HOT APPETIZERS**

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

**PRIME68 SIGNATURE CUTS**

*Served with a sauce of your choice*

<p><b>TENDERLOIN</b>          USDA Certified Prime          250g / <b>280</b>    350g / <b>370</b></p> <p>Australian Black Angus MB2+          250g/ <b>225</b>    350g/ <b>295</b></p>	<p><b>RIBEYE</b>          USDA Certified Prime          350g / <b>335</b></p> <p>Argentinian Grass Fed          400g/ <b>325</b></p>	<p><b>NEW -YORK STRIPLIN</b>          USDA Certified Prime          350g / <b>270</b></p> <p>Australian Black Angus MB 4+          350g / <b>345</b></p>
<p><b>Sauces:</b> Mushroom Jus   Béarnaise   Spicy Chimichurri   Three Peppercorn Sauce   Smoked Chili Glaze</p>		<p><b>Butters:</b> Black Truffle</p>

**CUSTOMIZE YOUR STEAK**

<ul style="list-style-type: none"> <li>• <b>Lump Crab "Oscar" (S) - 115</b></li> <li>• <b>"Surf &amp; Turf" Josper Grilled Lobster Tail (S) - 125</b></li> <li>• <b>Pan Seared Foie Gras - 80</b></li> </ul>	<ul style="list-style-type: none"> <li>• <b>Shaved Black Truffle - 35 per gram</b></li> <li>• <b>King Prawn (S) - 70</b></li> <li>• <b>Bleu Cheese Crusted (V) - 40</b></li> </ul>
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**SIGNATURES**

<b>Pan Fried Corn-Fed Chicken 185</b> Honey Glazed Carrots, Mushroom Ragout
<b>Cedar Plank Roasted Loch Duarte Salmon 175</b> King Oyster Mushrooms, Herb Roasted Potato, Smoked Chili Glaze
<b>Josper Grilled Line Caught Sea Bass 190</b> Black Mussels, Saffron Potato
<b>Romanesque Cauliflower Steak (V) 165</b> Grilled Asparagus, Sautéed Spinach, Sun Dried Tomato, Parmesan Cream, Scarmoza Cheese

**STARCHES**

<b>Yukon Gold Whipped Potato (V) 35</b> Roasted Garlic, Sour Cream and Chives
<b>Josper Roasted Potato 35</b> Fresh Herbs, Duck Fat
<b>Parmesan Truffle Wedges 35</b> Black Truffle Dip, Parmesan
<b>Mac &amp; Cheese 35</b> Three Cheese Sauce, Veal Bacon, Parmesan-Panko Crumb
<b>Sweet Potato Fries (V) 35</b> Cajun Spice, Spiked Ketchup

**VEGETABLES**

<b>Roasted Root Vegetables (V) 35</b> Honey Glazed, Chopped Herbs
<b>Charred Brocolini (V) 35</b> Lemon Zest, Spiced Mace Salt
<b>Brussels Sprouts 35</b> Veal Bacon, Caramelized Onion
<b>Josper Grilled Asparagus (V) 35</b> Extra Virgin Olive Oil
<b>Creamed Spinach (V) 35</b> Nutmeg
<b>Roasted Wild Mushrooms (V) 35</b> Thyme, Chopped Chives

