

PRIME RESTAURANT'S ULTIMATE MEAT DEGUSTATION

Original
Innovative
Premium

PRIME RESTAURANT is pleased to present the pinnacle of all steak dinners with our world first premium, meat-only degustation menu. Each course has been specially created using both food pairing and food combining ecology to ensure that you have an amazing and memorably culinary journey.

PRIME RESTAURANT'S Ultimate Meat Degustation provides a tasting journey through the nation's best cuts of meat, including Full Blood Wagyu Marble Score 9+, Black Angus Grass-fed and Grain-fed and Angus-Hereford Yearling, each paired with our specially crafted accompaniments and house made sauces. To finish, indulge in our traditional Soufflé with Crème Anglaise and Ice Cream.

One of our signature dishes since 1999 and traditionally known as the king of cuts, the "Chateaubriand" was first created in 1822 by chef Montmirail as a special dish for French writer and politician Francois René Vicomte de Chateaubriand and his mistress Madame Récamier. Now, more than 200 years later we are pleased to showcase our culinary creation which we believe will be the new standard of steak excellence.

Bon Appetit!

Meat Degustation Menu **\$195**



Meat Degustation Paired with Premium Wines **\$315**

Head Chef: Erwan Helary

Pastry Chef: Cheri Huang

Sommelier: Franck Gozé

Tasting menu available for the whole table only

Minimum of 2 guests

(Available dinner only for reservations before 7:00pm or by prior arrangement)

All credit cards incur a 1.5% surcharge

For tables of 10 or more guests, your bill will include a recommended service charge of 8%

The service charge is at your discretion



Amuse Bouche

NV Ruinart, 'Blanc de Blanc', Reims, 100ml



Yearling, Tartare with Shaved Foie Gras, Crispy Potatoes and Quail Yolk

Showcasing the extreme tenderness and the mild subtle flavour of yearling fillet
Angus-Hereford, Yearling, Tenderloin, 100-120 Days, Grain-fed, Riverina, NSW (40g)

17 Domaine Mark Angéli, 'Rosé d'un Jour', Grolleau, Anjou, France, 60ml



Grass-fed, Sirloin with Scampi, Herb Butter and Bisque

Served Medium Rare

Showcasing the fine yet firm texture of sirloin and the extra rich flavour of grass feeding
Black Angus, Grass-fed, MBS3+, Gippsland Region, Southern Victoria (100g)

18 Murdoch Hill, Pinot Meunier, Adelaide Hill, South Australia, 60ml



Grain-fed, Scotch with Grilled King Brown Mushrooms, Baby Leek and Peppercorn Mix

Served Medium Rare

Showcasing the juiciest of all steaks with extra tenderness and fuller flavour from its dry ageing
Black Angus, Dry Aged, MBS3+, 200-250 Days, Grain-fed, Liverpool Plains, North NSW (100g)

15 Torbreck, 'Struie', Shiraz, Barossa Valley, South Australia, 60ml



Lemongrass & Cucumber Sorbet



Wagyu Fillet, MBS 9+ with Light Mashed Potatoes and Truffle Jus

Served Medium

Showcasing the meat experience of all steaks and cuts with its buttery tenderness and smoothness
Full Blood Wagyu Fillet, MBS9+, 600 days, Grain-fed, North Tasmania (100g)

09 Fugue de Nenin, Pomerol, Merlot/Cabernets, Bordeaux, France, 60ml



Yuzu Souffle with Shiso Crème Anglaise and Yuzu Lemon Sorbet

13 Ridgeside Vidal Icewine, Niagara Peninsula, Canada, 60ml