PRIME52
STEAKHOUSE

STARTERS

Oscietra Caviar (E)(F)(G)(M) 582
(30g)
Homemade Brioche,
Shiso Crème Fraîche, Chives & Shallots

Jumbo Prawns your way 122
Cocktail (CR)(E)(MUS)(SUL)
or
Garlic Butter Parsley (CR)(M)

Hokkaido Scallops with Cecina (M)(MO)(TN) 152
Corn Cream, Hazelnut Dressing & Wagyu Cecina
ADD CAVIAR (F) + 92AED

Seafood Platter (CR)(E)(F)(M)(MO)(SUL) 662
King Crab Leg, Oyster, Prawns, Tuna and Octopus,
served with Mignonnette & Citrus Chili Mayo

Steak Tartare (E)(G)(MUS)(SUL)
Black Angus MB2+ 92
Wagyu 122
Mustard Dressing, Herbs Mayo & Grilled Sourdough Bread

Char-Grilled Asparagus & Stracciatella (M) (TN) 122
Lemon Dressing & Roasted Hazelnut

Dibba Bay Oyster N4 (MO)(SUL) PP 12
Lemon & Mignonnette

Grilled Octopus (E)(MO)(SUL)(TN) 122
Crushed Potato, Paprika Aioli & Herb Elixir

Smoked Foie Terrine (M)(TN) 152
Duck Foie Gras, Cocoa Dust, Tomato Jam
& Toasted Hazelnuts

Gambero Rosso & Tomato Tartare (CR)(M) 142
Herb Dressing & Shallot Cloud

Wagyu Carpaccio (E)(G)(M) 152
Truffle Sauce, Parmesan Crisp & Rocket Cress

SOUP & SALADS

Caesar Salad (E)(F)(G)(M) 62
Romaine Lettuce, Anchovies, Cecina & Parmesan

Prime52 Green Salad (SUL)(TN) 62
Mixed Lettuce, Cherry Tomatoes, Avocado, Carrots, Cucumber,
Red Onions, Caramelized Walnuts & Honey Lemon Dressing

French Onion Soup (G)(M)(SUL) 72
Smoked Gruyère Cheese & Crouton

BUTCHER'S CORNER

STANBROKE BLACK ANGUS

Filet Mignon MB3+
(250g) | 382

Rib Eye MB3+
(350g) | 392

Chateaubriand MB3+
Serves two
(500g) | 782

USDA PRIME BLACK ANGUS

Filet Mignon
(250g) | 362

New-York Striploin
(350g) | 352

Tomahawk
(1200g) | 1302

TOMAHAWK RITUALS
Serves two (1200g)

Chef's selection of House Salad,
Sides, Sauces & Dessert

Black Angus MB2 | 932
USDA Prime Black Angus | 1312
Westholme Wagyu 6-7 | 1652

Includes a bottle of wine

T&C APPLIES

WESTHOLME WAGYU

Filet Mignon AA5
(250g) | 432

Rib Eye AA5
(300g) | 472

Striploin AA5
(350g) | 392

Tomahawk 6-7
(1200g) | 1622

GOURMET BURGER
(E)(G)(M)(MUS)(SUL)

USDA Prime Black Angus 152

Westholme Wagyu 192
Homemade Pickles & Fries
Secret Sauce & Gouda Cheese

MAINS

Cedar Wood Roasted Norwegian Salmon (F)(M)(SUL) 202
Fennel Salad

Grilled Alaskan King Crab Leg (CR)(F)(M) 782
Beurre Blanc & Caviar (400g)

Turbot Fillet (F)(M) 252
Sliced Baked Potatoes & Smoked Green Sauce

Australian Lamb Rack
Celeriac Purée & Lamb Jus (C)(M) 212

Homemade Wild Mushroom Ravioli with Truffle (G)(M) 132

Baby Chicken (C) | 172

SAUCES
Béarnaise (M)(E)(SUL)
Chimichurri (SUL)
Blue Cheese Sauce (M)
Café De Paris Sauce (E)(M)(MUS)(SUL)
Morrel Mushroom Sauce (M)(SUL)

SIDES 42AED
Creamy Spinach (M)
Grilled Asparagus
Sautéed Wild Mushrooms (SUL)
Grilled Seasonal Vegetables
Mashed Potatoes (M) ADD TRUFFLE + 12AED
Homemade Fries (E)(F)(G)(M)(MUS)(SOY)(SUL) ADD TRUFFLE + 12AED

ADD-ONS
Foie Gras (Rossini) (C)(M) 122
Blue Lobster Tail (CR) 462
Seasonal Truffle 72

All prices are in UAE Dirhams (AED) and includes 10% service charge, 5% VAT and 7% municipality fee. (P) Peanuts | (TN) Tree Nuts | (SS) Sesame Seeds | (E) Egg | (M) Milk | (G) Gluten | (CR) Crustaceans | (MO) Mollusks | (F) Fish | (SOY) Soybean | (SUL) Sulphites | (L) Lupin | (C) Celery | (MUS) Mustard | (V) Vegetarian | (A) Contains Alcohol. 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. Please be advised that dishes prepared in our kitchen, where allergens may be present. While we take every reasonable precaution to prevent cross contamination, we cannot guarantee that any menu item is completely free from allergens. Even trace amounts of certain allergens may cause severe allergic reactions and may affect susceptible individuals. By choosing to dine with us, you acknowledge and accept the same