

APPETISERS & SALAD

Beef Carpaccio (D, N) 95

Capers, black olive tapenade, parmesan cheese

SIGNATURE Smoked Table-side Beef Tartare (E) 100

Sous Vide Red Chilli Prawns (D, S) 115

Coconut infused butternut squash and carrots,
Thai red chilli sauce



Warm Octopus (S) 70

Green apple salad, confit lemon coulis

Prime Caesar (D, E) 50

Baby gem lettuce, homemade Caesar dressing, garlic crouton, crispy bacon,
Grana Padano shavings

with Smoked Salmon 80

with Corn-fed Chicken 70

SOUPS

Not your traditional Seafood Chowder (E, G, S) 75

Crusty rye cobb bread, saffron chowder base, citrus twist

Spiced Pumpkin Soup (D, G) 50

Herbed cream, country bread crumbs



FRENCH CORNER

Salmon Degustation (S) 75

Beets, gravlax, smoked

French Prat-Ar-Coum Oysters per piece (S) 29

Natural with mignonette sauce
or

Gratinated (D, E, S) 35

Leeks fondue, lemon skin sabayon

Foie Gras Terrine (G) 110

Toasted sour dough bread, apple chutney

FROM THE GRILL

Dover Sole (S) 230

Grilled Baby Chicken 130

TENDERLOIN

	200G	300G
ARGENTINA	155	215
USDA PRIME	190	255
AUSTRALIAN BLACK ONYX	230	310
WAGYU	340	520

STRIPLOIN

	250G	400G
ARGENTINA	150	210
USDA PRIME	185	295
AUSTRALIAN BLACK ONYX	215	300
WAGYU (7-8MBS)	320	540

RIBEYE

	250G	400G
ARGENTINA	160	220
USDA PRIME	225	320
AUSTRALIAN BLACK ONYX	230	320
WAGYU (4-5MBS)	320	520



CHEF RIANE'S SPECIALS

T - BONE 300

BONE IN TENDERLOIN 100G 100

TOMAHAWK 100G 100

FROM THE KITCHEN



Triple Cooked Crispy Lamb Ribs (G) 185

Asian soya glazed

Prime's Signature Burger (D, E, G) 140

Prime's Wagyu beef burger, caramelised onions, melted raclette cheese, confit
tomatoes, crispy beef, homemade potato bun

Seasonal Risotto (D) 110

Chicken, parmesan cheese

SIDE ORDERS

Garden Salad (V) 35

Caesar Salad 25

Crispy Wedge Iceberg from our Farm 40

Mashed Potato (D,V) 30

Roasted Baby Potatoes (D,V) 30



Crispy Maitake Mushrooms (D,V) 40

Buttered Asparagus (D,V) 30

Creamy Spinach (D,V) 30

Seasonal Vegetables (V) 35

Cauliflower Gratin (D, G, V) 35



Homemade Wedges with Chef Riane's secret spice blend 30

SAUCES

Veal Jus 20

Béarnaise (D) 15

Mushroom (D) 15

Green Peppercorn 15

Blue Cheese Sauce (D) 15

BBQ Sauce 15

Chimichurri (V) 15

HOW DO YOU LIKE YOUR MEAT?

Blue: Seared outside, completely red throughout

Rare: Seared outside, still red 75% throughout the centre

Medium Rare: Seared outside with 50% red centre

Medium: Seared outside, 25% pink showing inside

Medium Well: A slight hint of pink

Well Done: Broiled until 100% brown

All prices are in Qatari Riyals

D: Dairy E: Egg G: Gluten N: Nuts S: Seafood V: Vegetarian