

'STEAK' IT EASY! LET'S 'MEAT' AT PRIME!



30 May until 30 June 2020
Daily, 5.30pm to 9pm

Steak lovers behold! The wait is over! PRIME re-opens with a limited menu highlighting house specialties, including a large variety of our signature steaks in different cuts such as the highly-regarded Wagyu Prime Ribs and Black Angus Tenderloin.

Enjoy up to 45% savings with payments made via a MAYBANK credit/debit card, and 40% for CIMB or UOB cardholders.



It's more than just PRIME time at PRIME!
Prior reservations are recommended.

For reservations, call +60 3 2263 7888 or
email dining.lmkl@lemeridien.com



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START

Baked Lobster Bisque

Roasted Boston lobster shell, tomato cream, pastry crust. 65

Australian Flower Crab Cake

Panko, Cameron heirloom tomatoes, tobiko, fresh horseradish crème. 68

Birchwood Cold Smoked Salmon

Minted peas, wasabi emulsion, salmon roe. 80

Ceviche

Sous vide octopus, scallops, snapper, cilantro, chilli, lime & orange. 78

Rubia Gallega Bone Marrow

Sticky oxtail marmalade, salsa verde, toasted country bread, wild rocket. 70

Classic Caesar Salad

Homemade Caesar dressing, baby cos, beef bacon, parmesan, brioche crouton. 55

PRIME GRILL

Grilled over volcanic stones

Black Angus Tenderloin

220g. 266 / 340g. 386

Black Angus Ribeye

340g. 250

Grass Fed Ribeye

340g. 242

Grass Fed Sirloin

340g. 320

Wagyu PRIME Rib

1kg+. 72 per 100g

Wagyu Ribeye

340g. 394

Wagyu Picanha

600g+. 64 per 100g

Rubia Gallega

45 Days Dry Aged Bone-in Ribeye

1kg+. 75 per 100g

ASIDE FROM BEEF

Butter Poached Lobster

Beurre blanc, rainbow tomatoes, sweet basil. 298

Atlantic Black Cod

Miso paste, copper onion, kumara purée. 180

8hrs NZ Lamb Shank

Mascarpone polenta, salsa verde, homemade ricotta toast, greens. 100

Cauliflower Risotto (V)

Cauliflower, celeriac & pear brunoise, asparagus, cepe mushroom, mascarpone, Parmesan, truffle. 88

PAIRING

Baby carrots, orange emulsion, toasted hazelnuts 37

Cajun steak fries 22

Buttered broccolini 40

Heirloom tomato, fresh basil, balsamic, extra virgin olive oil 30

Truffle mash 30

Sautéed spinach, Parmesan, nutmeg 24

SAUCES

Béarnaise

Chimichurri

Mushroom

Truffle

Sarawak Black Pepper

DESSERT

Cream Cheese Tart

Raspberry sauce, Mascarpone vanilla gelato. 38

Strawberry Filo Mousse Cake

Sesame tuile, wild berries compote. 38

Apple Strudel

Light crème Anglaise. 32

Le Scoop

Chef crafted signature gelatos. 10