

### **The Steaks of 22 Prime**

Rare, medium or well-done – how do you like your steak done?

#### **Meat Haven**

The dining experience at 22 Prime continues to lure people from all over the metro with its delectable menu of premium quality cuts. “The secret lies on proper sourcing of ingredients and the careful preparation of the meat. We are very particular where we source our ingredients from. For instance, our meats are all US certified and our wagyu is from Snake River Farms. When it comes to preparing our steaks, our culinary team starts off the process by putting the right amount of salt and pepper to amplify the natural flavor and hold the moisture of the meat. The team religiously checks the internal temperature of the meat to achieve the preferred doneness of our diners,” shares Chef Gerwin Bailon, Executive Chef.

#### **22 Prime Favorites**

The highlight of every dining experience in this meat lover’s mecca is its signature dishes. 22 Prime’s 850-gram tomahawk, also compared by many to a caveman’s club or axe, is one of the many reasons why customers keep going back to this place. This USDA Prime Angus Ribeye is famous for its depth of flavor and succulence for a guaranteed top-notch dining experience. The Tomahawk will not be complete without grilled asparagus, tomato parmesan gratin, potato gratin, and steak sauce. Another crowd favorite is the Surf ‘n Turf. This 200-gram grilled Angus Ribeye Steak is served with jumbo prawns, twice baked potato, grilled asparagus, zucchini, and cherry tomatoes. Imagine devouring a perfectly tender and juicy steak complemented by freshly cooked prawns. It could not possibly be better than that.

#### **November is All About American Steaks**

In partnership with the US Meat Export Federation, USDA certified steaks will get all the attention of the restaurant’s diners this November. 22 Prime brings tasty offers such as Barbecue Short Ribs, Grilled Striploin, Slow Roasted USDA Beef Belly, Pulled Pork Sliders, Grilled USDA Top Blade, and Sous Vide USDA Boston Pork. Rates start at PHP 545nett. Feel the need to steak right away as these may only be enjoyed until 15 December 2016.

22 Prime is located on the 22<sup>nd</sup> floor of Discovery Suites at 25 ADB Avenue Ortigas Center, Pasig City. For inquiries and reservations, call (+632) 719-8888, email [reservations@ds.discovery.com.ph](mailto:reservations@ds.discovery.com.ph) or visit <http://www.discoverysuites.com>.



### **About 22 Prime**

Discovery Suites' multi-awarded flagship restaurant, 22 Prime, is one of Manila's finest steakhouses. This meat-lover's mecca offers an excellent selection of choice cuts, as well as an array of accompaniments and alternative seafood options in an impressive showcase of Executive Chef Gerwin Bailon's culinary skills. Open daily from 11:00am to 11:00pm

Get updates through Discovery Suites' Facebook on <http://facebook.com/22Prime>, Twitter @DiscoverySuites and Instagram @discoverysuites.

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