



22
PRIME

MENU

MONDAY TO SUNDAY
6 PM TO 9 PM

BY RESERVATION

SOUP

LOBSTER BISQUE 365

*Poached Lobster, Shellfish Oil,
Tomato Herb Croutons*

MUSHROOM CAPPUCINO 290

Grilled Brioche, Truffle Oil, and Chives

FRENCH ONION SOUP 230

Gratinated Gruyère Cheese and Herb Crostini

APPETIZERS

DUCK CONFIT CROQUETTE 685

With Seared Foie Gras, and Pineapple Jam

SOUS VIDE OCTOPUS 395

*With Quinoa, Dehydrated Olives,
Crushed Pistachio, and Micro Greens*

GREENS

PRIME'S CAESAR 360

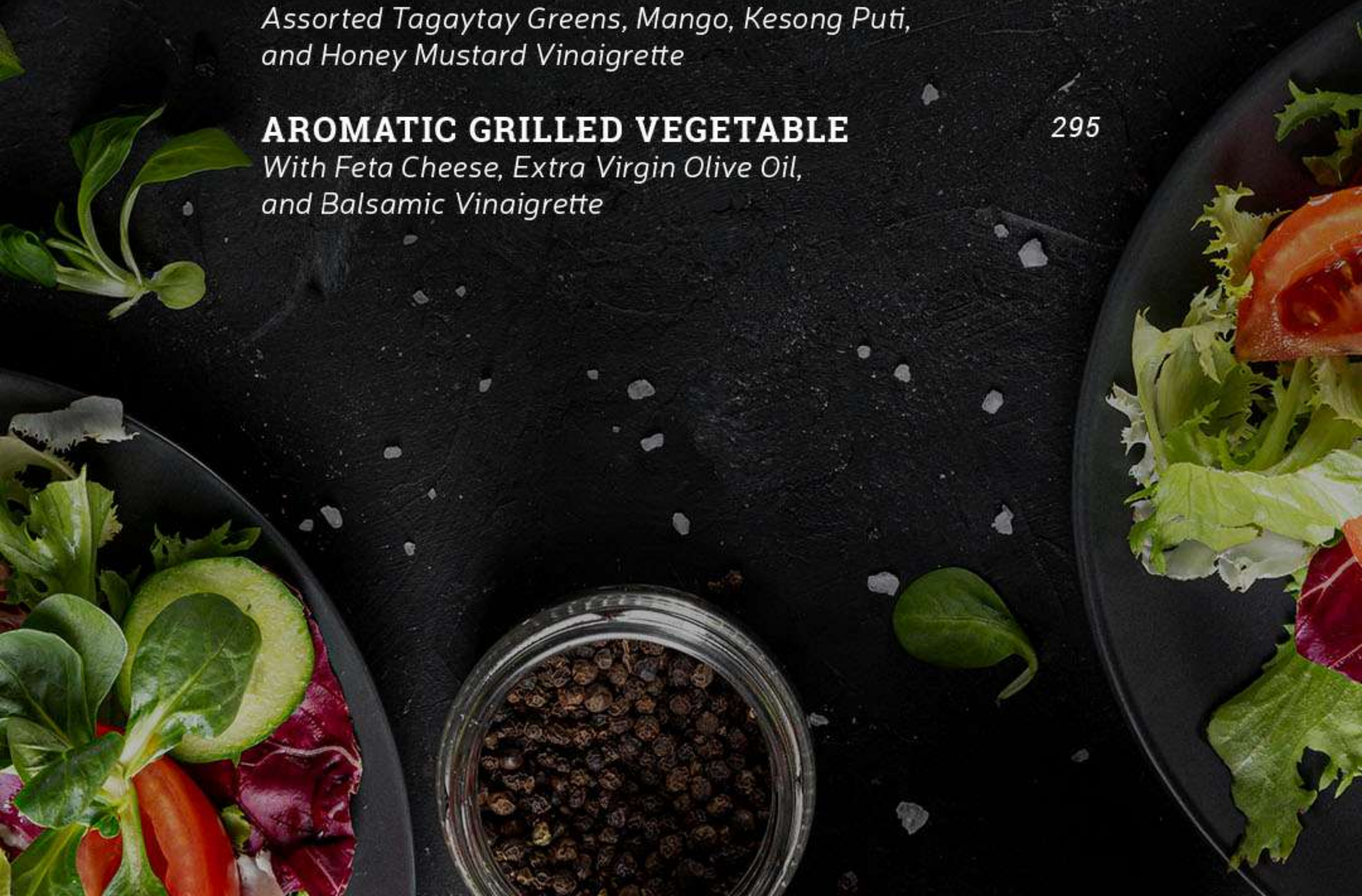
*With Bacon, Six-minute Egg, Garlic Croutons,
Bacon, and Shaved Parmesan*

ORGANIC GREEN SALAD 275

*Assorted Tagaytay Greens, Mango, Kesong Puti,
and Honey Mustard Vinaigrette*

AROMATIC GRILLED VEGETABLE 295

*With Feta Cheese, Extra Virgin Olive Oil,
and Balsamic Vinaigrette*



FOR SHARING

Please allow 30 minutes cooking time. All sharing items are good for three, and comes with Soup of the Day.

PRIME'S TOMAHAWK 7,500

USDA Prime Angus Bone-In Rib Eye, Grilled Asparagus, Mushroom, Tomato Parmesan, and Truffle Potato Gratin. Served with Signature Sauces

SIGNATURE USDA STEAK PLATTER 4,600

USDA Angus Prime Rib Eye, Wagyu Hanger, and Striploin with Spinach Potato Gratin, and Sautéed Haricot Vert and Mushroom. Served with Signature Sauces

GRILLED MIXED SEAFOOD 3,250

Grilled Prawns, Salmon, Mahi-Mahi, Squid, and Mussels. Served with Corn on the Cob, Grilled Vegetables, Heirloom Rice Pilaf, and Traditional Sauces

STEAK FRITES

Comes with Sautéed Mushroom, and a choice of Truffle Parmesan or Sweet Potato Fries

WAGYU HANGER STEAK 1,300

200g Snake River Farms Hanger Steak

USDA NEW YORK STRIPLOIN 1,350

200g USDA Angus Striploin Steak

RIB EYE 1,650

200g USDA Prime Rib



OUT OF THE PAN

SURF & TURF

2,000

Grilled Angus Rib Eye (200g), Jumbo Prawns, and Twice-Baked Potato. Served with Signature Sauces.

SHORT RIBS TRUFFLE MAC AND CHEESE

1,100

Braised USDA Short Ribs, Penne Pasta, Italian Taleggio Cheese, and Chives

CRISPY SALMON FILLET

995

Nori Potato Purée, Asparagus, Roasted Cauliflower, and Wasabi Cream

SPAGHETTI PRAWNS

995

Grilled Jumbo Prawns with Saffron Spaghetti, Wilted Spinach, Lemon, Sun-Dried Tomato, Basil, and Chili

BLACK TRUFFLE RISOTTO

760

Soft Egg, Roasted Mushrooms, Truffle Sauce, and Shaved Parmesan

USDA ANGUS BEEF BURGER

750

With Crispy Onion Rings, French Fries, Double-Smoked Bacon, Sharp Cheddar, and 22 Prime Steak Sauce

SCALLOPS & CLAM LINGUINE

720

Ancho Chile Spinach, Fresh Basil, Cherry Tomatoes, and Extra Virgin Olive Oil



FROM THE GRILL

*Our meats are USDA Certified Prime-Grade Angus Beef.
All dishes come with 22 Prime signature sauces.*

TURF

Ribeye	400g	2,350
T-Bone Steak	350g	1,950
New York Striploin	250g	1,550
Wagyu Hanger Steak	250g	2,100
Wagyu Center Cut Sirloin	250g	1,850
Boneless Half Chicken		850

SURF

King Prawns	5pcs	1,250
Norwegian Salmon Fillet	180g	995
Mahi Mahi Fillet	200g	725

ADDITIONAL SIDES

SIGNATURE SIDES

230

Choice of

Truffle Mac and Cheese | Short Rib Fried Rice

VEGETABLES

190

Choice of

*Wilted Spinach with Garlic | Sautéed Forest Mushrooms |
Grilled Vegetables | Grilled Asparagus*

POTATOES

185

Choice of

*Whipped Potatoes | Truffle Pommes Purée |
Garlic Roasted Potatoes | Parmesan Rosemary Fries |
Sweet Potato Fries*





DESSERT

ESPRESSO CRÉME BRÛLÉE 225

With Pistachio Financier

CHOCOLATE MARQUISE 375

*Soft Chocolate Mousse with Vanilla English Cream
and Pistachio Bits*

SALTED CARAMEL CHEESECAKE 245

*Discovery Suites' Signature Dessert
with Cashew Graham Crust*

NEW ZEALAND ICE CREAM

Choice of

COOKIES AND CREAM 230

CHOCOLATE ECTASY 230