

**SOUPS**

- SEAFOOD FENNEL** 550  
Mixed Seafood, Tomato, Fennel, Basil, Lemon
- PRAWN BISQUE** 420  
Prawns, Shellfish Oil, Tomato Herb Croutons
- MUSHROOM CAPPUCINO** 385  
Grilled Brioche, Mushroom Duxelles, Truffle Oil, Chives
- FRENCH ONION SOUP** 385  
Gratinated Gruyère Cheese
- TOMATO BASIL SOUP** 385  
Creamy Tomato Soup with Basil  
Served with Grilled Cheese Sandwich

**GREENS**

- CRISPY OYSTER** 650  
Salad Greens, White Onion, Red Radish, Cherry Tomato  
Ranch Dressing
- CAESAR SALAD**  
Bacon, Six-Minute Egg, Garlic Croutons, Shave Parmesan  
Classic 380 | Grilled 420
- FRIED CHICKEN** 400  
Romaine Lettuce, Avocados, Roasted Peppers, Creamy Sriracha Mayo
- ORGANIC GREENS** 340  
Assorted Tagaytay Greens, Mango, Kesong Puti, Honey Mustard Vinaigrette
- AROMATIC GRILLED VEGETABLE** 320  
Feta Cheese, Extra Virgin Olive Oil, Balsamic Vinaigrette

**STEAK FRITES**

- Served with Sautéed Mushrooms, and Choice of Truffle Parmesan or Sweet Potato Fries
- RIB EYE** 2700  
200g USDA Rib Eye Steak with Signature Sauces
  - WAGYU HANGER STEAK** 1950  
200g Australian Hanger Steak
  - USDA NEW YORK STRIPLOIN** 1600  
200g USDA Striploin Steak

**APPETIZERS**

- FOIE GRAS FERRERO** 1000  
Dark Chocolate, Gold Leaf, Served with Toasted Baguette
- GRILLED OCTOPUS** 700  
Pistachio, Herbs, Horseradish Cream, Paprika Purée
- BAKED OYSTERS WITH LUMPFISH CAVIAR**  
Spinach 600 | Truffle 650
- MUSSELS** 500  
Saffron Cream Sauce, Toasted Crostini Bread
- CHEESE SPRING ROLLS** 450  
Salami, Cream Cheese, Green Peppers, Jalapeño, Cilantro Mayo
- MUSHROOM TRUFFLE CROQUETTES** 350  
Emmental Cheese, Smoked Paprika Sauce

**FOR SHARING**

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

- PRIME'S TOMAHAWK** 8950  
USDA Angus Bone-In Rib Eye, French Beans, String Onion Rings, Mushroom and Cherry Tomatoes  
Served with Truffle Potato Gratin and Signature Sauces
- SURF AND TURF PLATTER** 7500  
Wagyu Hanger, USDA Striploin, Grilled Jumbo Prawns, Twice Baked Potato, Grilled Corn on the Cobb
- SIGNATURE USDA STEAK PLATTER** 5800  
USDA Angus Rib Eye, Wagyu Hanger, and Striploin with French Beans, String Onion Rings, Mushroom and Cherry Tomatoes.  
Served with Spinach Potato Gratin and Signature Sauces
- GRILLED MIXED SEAFOOD** 5000  
Grilled Prawns, Salmon, Mahi-Mahi, Squid, and Mussels, French Beans, String Onion Rings, Mushroom and Cherry Tomatoes.  
Served with Short Ribs Fried Rice
- USDA BEEF KEBAB** 3500  
Saffron Rice, Garlic Flatbread, Onions and Cucumber Salad

**ENTRÉES**

- SURF AND TURF** 2850  
Grilled Rib Eye (200g), Jumbo Prawns, Twice-Baked Potato.  
Served with Signature Sauces.
- STEAK AND EGG** 1700  
SRF Wagyu Sirloin, Sous Vide Egg, Scallion and Egg Fried Rice, Spinach, Mushroom Soy Sauce.
- FISH AND SCALLOPS** 1450  
Fresh Mahi-Mahi Fillet, Hokkaido Scallops, Grilled Corn Salsa, Caviar Sauce
- SHORT RIBS TRUFFLE MAC AND CHEESE** 1400  
Braised USDA Short Ribs, Italian Taleggio Cheese
- BRAISED LAMB SHANK** 1300  
Potato Pumpkin Purée, Fava Beans, Onions, Cherry Tomato
- SPAGHETTI PRAWNS** 1250  
Grilled Jumbo Prawns with Saffron Spaghetti, Wilted Spinach, Sun-Dried Tomatoes, Basil, Chili
- CRISPY SALMON FILLET** 1200  
Fondant Potato, Fennel, Beetroot Chips, Butter Sauce
- SEAFOOD RISOTTO** 1100  
Prawns, Mahi-Mahi Fillet, Mussels, Salmon, Miso Butter Sauce
- BLACK TRUFFLE RISOTTO** 1100  
Grilled Chicken Breast, Soft Boiled Egg, Roasted Mushrooms, Truffle Sauce, and Shaved Parmesan
- USDA ANGUS BEEF BURGER** 900  
Kimchi Slaw, Cheddar Cheese, Onions, Lettuce, Served with Onion Rings and Fries
- SCALLOPS & CLAM LINGUINE** 900  
Garlic Spinach, Fresh Basil, Cherry Tomatoes, and Extra Virgin Olive Oil
- PAN ROASTED BARRAMUNDI** 900  
Potato Croquettes, Wilted Spinach, Semi Dried Tomato, Sambal Hollandaise

**FROM THE GRILL**

All dishes come with 22 Prime signature sauces.

**SURF**

- KING PRAWNS** 5pcs 1450
- NORWEGIAN SALMON FILLET** 180g 1200
- MIXED SEAFOOD** 1100
- BARRAMUNDI FILLET** 200g 900

**TURF**

- PRIME RIB EYE** 400g 4300
- AUSTRALIAN WAGYU HANGER STEAK** 350g 2750
- T-BONE STEAK** 350g 2150
- SRF WAGYU CENTER CUT SIRLOIN** 250g 2000
- NEW YORK STRIPLOIN** 250g 1900
- KUROBOTA PORK CHOP** 1400
- AUSTRALIAN LAMB CHOPS** 1300
- BONELESS CHICKEN** 900

**SIGNATURE SIDES**

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- Truffle Mac and Cheese 450
- Short Ribs Fried Rice 350

**VEGETABLES** 250

Wilted Spinach with Garlic / Sautéed Forest Mushrooms / Grilled Vegetables/ Grilled Asparagus

**POTATOES** 250

Whipped Potatoes / Truffle Pommes Purée / Garlic Roasted Potatoes / Parmesan Rosemary Fries / Sweet Potato Fries / Lyonnaise Potato

**DESSERT**

- CHOCOLATE COFFEE MOUSSE** 405  
Pecan Crumble, Tuille Shard
- CHOCOLATE MARQUISE** 400  
Soft Chocolate Mousse with Vanilla English Cream Pistachio Bits
- PECAN PIE** 395  
Strawberry Whipped Cream
- SALTED CARAMEL CHEESECAKE** 300  
Discovery Suites' Signature Dessert with Cashew Graham Crust
- ESPRESSO CRÉME BRÛLÉE** 250  
With Pistachio Financier
- NEW ZEALAND ICE CREAM** 240  
Cookies and Cream  
Chocolate Ecstasy

Everyone's dietary needs are unique. To ensure your meal is prepared with utmost care, please notify us if you have food allergies or special dietary requirements before placing your order. Prices are inclusive of government taxes, subject to service charge.