

# PRIME

## SET MENU A

**THB 2,800 NETT PER GUEST**

### APPETIZER

#### **PRIME CAESAR SALAD**

Romaine Lettuce, Aged Parmesan Cheese,  
Crouton, Bacon, Caesar Dressing

### SOUP

#### **NEW ENGLAND CLAM CHOWDER**

Little Neck Clam, Potato & Crouton

### FROM THE WOOD BURNING GRILL

#### **AUSTRALIAN NATURAL WAGYU BEEF GRADE 5**

**STRIP LOIN 220 GM**

**OR**

**GRILLED SCOTTISH SALMON 200 GM**

### SUGGESTED SAUCES

Green Peppercorn  
Bordelaise red wine  
Lemon confit butter  
Béarnaise Truffle

### SIDE DISHES

Mashed Potatoes  
Sautéed Mushrooms  
Sautéed Vegetables

### DESSERT

#### **PRIME CHEESECAKE**

Red Fruits, Crème Fraiche

Prices are inclusive of 10% service charge and applicable government tax.

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## SET MENU B

**THB 3,500 NETT PER GUEST**

### APPETIZER

#### **SALMON SPECIAL**

Asian Pear, Cream Fraiche, Coriander,  
Black Truffle Flavour Toast

### SOUP

#### **PRIME PHUKET LOBSTER BISQUE**

With Pan-Roasted Lobster Ragout

### FROM THE WOOD BURNING GRILL

#### **AUSTRALIAN NATURAL WAGYU BEEF GRADE 5**

**RIB EYE 220 GM**

**OR**

**GRILLED SNOW FISH 200 GM**

### SUGGESTED SAUCES

Pommery mustard sauce  
Bordelaise red wine  
Lemon confit butter  
Béarnaise

### SIDE DISHES

Braised baby carrots  
Sautéed mushrooms  
Potato gratin  
Wilted Spinach

### DESSERT

#### **MARINATED FRESH BERRIES**

Melon Cream and Port Wine Reduction  
Raspberry sorbet

Prices are inclusive of 10% service charge and applicable government tax.

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## SET MENU C

**THB 4,000 NETT PER GUEST**

### APPETIZER

#### **DUO OF ALASKAN CRAB SALAD**

Light Mayo, Chives, Melon & Sturia Classic Caviar  
Pan Fried Crab Cake, Corona Lime, Mixed Herbs

### SALAD

#### **PRIME CAESAR SALAD**

Romaine Lettuce, Aged Parmesan Cheese,  
Crouton, Bacon, Caesar Dressing

### SOUP

#### **PRIME PHUKET LOBSTER BISQUE CAPPUCINO**

With Pan-Roasted Lobster Ragout

### FROM THE WOOD BURNING GRILL

#### **AUSTRALIAN NATURAL WAGYU BEEF GRADE 5**

#### **TENDERLOIN 180 GM**

**OR**

#### **GRILLED BRITTANY WILD TURBOT 180 GM**

**OR**

#### **SURF & TURF**

Grilled Angus Beef Tenderloin 140 Gm & Jumbo Prawn 120 Gm

### SUGGESTED SAUCES

Pommery mustard sauce  
Bordelaise red wine  
Lemon confit butter  
Béarnaise

### SIDE DISHES

Braised baby carrots  
Sautéed mushrooms  
Potato gratin  
Wilted Spinach

### DESSERT

#### **VALRHONA MANJARI' CHOCOLATE MILLE FILLE**

Double Vanilla Ice Cream, Salted Caramel

Prices are inclusive of 10% service charge and applicable government tax.