

22 PRIME

ALL DAY DINING MENU

APPETIZERS

CHILLED JUMBO PRAWNS MANGO, BASIL, AND TOMATO GAZPACHO	620+
SOUS VIDE SUCKLING PIG CRISPY BABY PORK ROULADE, PEAR JAM AND PETITE GREENS	350+
LOBSTER TRUFFLE MACARONI AND CHEESE FRESH LOBSTER, ZITI MACARONI, ITALIAN TALEGGIO CHEESE, CHIVES AND TRUFFLE OIL	425+
A TASTING OF TENDERLOIN GRILLED PETITE USDA FILET MIGNON, WITH BLUE CHEESE, FOIE GRAS, AND TRUFFLE	825+
PAN-SEARED FOIE GRAS HOUSE PINEAPPLE JAM, TOASTED BRIOCHE, BALSAMIC GRAPE GASTRIQUE	725+
SHORT RIBS RAVIOLI SQUASH PUREE, ROASTED MUSHROOMS, THYME JUS, AND GRATED PARMESAN	390+
BROILED OYSTER THERMIDOR GARLIC PARMESAN BUTTER, FRESH LEMON, FLEUR DE SEL	495+

ENTRÉE SALADS

PRIME CAESAR SALAD FRESH BACON, SIX MINUTE EGG, SHAVED PARMESAN	360+
YELLOWFIN TUNA SUSTAINABLY LINE-CAUGHT CERTIFIED QUINOA SALAD, FRESH ARUGULA, SPICED PECANS, AND HONEY, LEMON VINAIGRETTE	535+
MOZZARELLA (GOOD FOR TWO) TOMATO-BACON JAM, ORANGE ZEST, AND TOASTED CROSTINIS	395+
SKIRT STEAK SALAD TAGAYTAY CHERRY TOMATO, ORGANIC GREENS, CRISPY ONION RINGS, AND HERB RANCH DRESSING	895+
WARM GRILLED VEGETABLE SALAD WITH FETA CHEESE, GARLIC, EXTRA VIRGIN OLIVE OIL AND BLACK BALSAMIC VINEGAR	280+

SOUPS

LOBSTER BISQUE FRESH LOBSTER, MICROGREENS AND TOMATO HERB CROUTONS	375+
MUSHROOM CAPPUCINO GRILLED BRIOCHE, TRUFFLE OIL AND CHIVES	290+
CLASSIC FRENCH ONION SOUP GRATINATED GRUYÈRE CHEESE, HERB CROSTINIS	290+
SEAFOOD & SWEET CORN CHOWDER CRÈME FRAÎCHE AND SPRING ONIONS	340+

HANDCRAFTED BURGERS & SANDWICHES

SERVED WITH PARMESAN ROSEMARY FRIES

USDA ANGUS BEEF BURGER CRISPY ONION RINGS, DOUBLE-SMOKED BACON, SHARP CHEDDAR, 22 PRIME STEAK SAUCE	495+
BRAISED USDA SHORT RIBS CARAMELIZED ONIONS, SUN-DRIED TOMATOES, AND CAPER MAYONNAISE	495+
STEAK KNIFE SANDWICH OPEN-FACED, CRUMBLIED BLUE CHEESE, CARAMELIZED ONIONS, 22 PRIME STEAK SAUCE	695+
THE CLASSIC REUBEN USDA ANGUS CORNED BEEF, SAUERKRAUT, MELTED SWISS, RUSSIAN DRESSING	485+

ENTRÉES

BLACK TRUFFLE RISOTTO SOFT EGG, ROASTED MUSHROOMS, TRUFFLE OIL, SHAVED PARMESAN	680+
SCALLOPS & CLAM LINGUINE ANCHO CHILLI, FRESH BASIL AND EVOO	720+
MISO-GLAZED BLACK COD CILANTRO-INFUSED RED MOUNTAIN RICE, CAULIFLOWER PUREE, BOK CHOY, SHIITAKE MUSHROOMS, SOY CARAMEL GLAZE	895+
PAN-ROASTED MAHI MAHI SUSTAINABLY LINE-CAUGHT CERTIFIED WARM QUINOA AND FENNEL SALAD, FRENCH BEANS, CHERRY TOMATOES, AND TRUFFLE BLEURRE BLANC	740+
CRISPY SALMON FILLET SEAWEEED POTATO PURÉE, FRIED CAULIFLOWER, ASPARAGUS WITH WASABI SAUCE	995+
PAN-ROASTED AIRLINE CHICKEN STUFFED WITH FOIE GRAS, BARLEY RISOTTO, BABY ASPARAGUS WITH MUSHROOM EMULSION	990+
DUO OF BEEF BRAISED USDA SHORT RIBS, GRILLED WAGYU HANGER STEAK, HEIRLOOM RICE PILAF, 22 PRIME STEAK SAUCE	1,350+
AUSTRALIAN LAMB SHANK POTATO PURÉE, ASPARAGUS, FOREST MUSHROOMS, CARROT/THYME LAMB JUS	995+
SURF & TURF GRILLED ANGUS RIBEYE (200G), JUMBO PRAWNS, TWICE BAKED POTATO	1,450+
HERB CRUSTED USDA PORKCHOP JALAPEÑO MAC N' CHEESE, GREEN APPLE SLAW, AND PIMENTON AIOLI	830+

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ALL DAY DINING MENU

STEAK FRITES

SERVED WITH TRUFFLE FRIES AND 22 PRIME STEAK SAUCE

WAGYU HANGER STEAK 200G GRILLED HANGER STEAK, HERB-ROASTED MUSHROOMS AND TRUFFLE FRIES	1,100+
USDA NEW YORK STRIPLOIN 200G GRILLED NEW YORK STRIPLOIN STEAK, MUSHROOMS AND TRUFFLE FRIES	985+
US BEEF SLIDERS SHARP CHEDDAR CHEESE, BLUE CHEESE, CARAMELIZED ONION JAM, WITH TRUFFLE FRIES	550+

FROM THE GRILL

ALL SERVED WITH PRIME'S 3 SIGNATURE SAUCES:
22 PRIME STEAK SAUCE, PEPPERCORN BRANDY
TARRAGON, AND BEARNAISE SAUCE

TURF

USDA CERTIFIED PRIME GRADE ANGUS BEEF

RIBEYE	400g	2,350+
FILET MIGNON	250g	2,350+
T-BONE STEAK	350g	1,950+
NEW YORK STRIPLOIN	350g	1,550+
AUSTRALIAN LAMB CHOPS		1,450+
WAGYU HANGER STEAK	350g	1,750+
WAGYU SKIRT STEAK	200g	1,200+
HALF BONELESS CHICKEN		795+

SURF

ALL SERVED WITH PRIME'S 3 SIGNATURE SAUCES:
BLACK TRUFFLE CREAM, TARRAGON BEARNAISE, AND PIQUILLO PEPPER SOFRITO

YELLOWFIN TUNA SUSTAINABLY LINE-CAUGHT CERTIFIED	200g	895+
LAPU-LAPU	200g	850+
MAHI MAHI SUSTAINABLY LINE-CAUGHT CERTIFIED	200g	725+
SEA BREAM	200g	720+
NORWEGIAN SALMON FILLET	200g	995+
JUMBO PRAWNS	5 pcs	950+

POTATOES 120+

WHIPPED POTATOES | TRUFFLE POMMES PURÉE
GARLIC ROASTED POTATOES | PARMESAN ROSEMARY FRIES | TWICE-BAKED POTATO
POTATO GRATIN | SWEET POTATO FRIES

VEGETABLES 175+

SAUTEED GARLIC SPINACH | SAUTEED HARICOT VERTS
SAUTEED FOREST MUSHROOMS | GRILLED VEGETABLES | CORN ON THE COB | GRILLED ASPARAGUS

SIGNATURE SIDES 195+

TRUFFLE MACARONI AND CHEESE | BRAISED SHORT RIB | OLIVE OIL GARLIC PASTA
HOUSE MADE ONION RINGS | HEIRLOOM RICE PILAF

FOR SHARING

PLEASE ALLOW 30 MINUTES COOKING TIME
COMES WITH SOUP OF THE DAY

CHATEAUBRIAND "CARVED TABLE SIDE" (GOOD FOR TWO) 3,500+
500G GRILLED USDA PRIME ANGUS TENDERLOIN SERVED WITH GRILLED ASPARAGUS,
FOREST MUSHROOMS, TRUFFLE BARLEY RISOTTO AND OUR SIGNATURE SAUCES

PRIME'S TOMAHAWK (GOOD FOR THREE) 4,500+
USDA PRIME ANGUS BONE IN RIBEYE, GRILLED ASPARAGUS, TOMATO PARMESAN GRATIN,
POTATO GRATIN, HOUSE STEAK SAUCE

NORWEGIAN CUT SALMON (GOOD FOR THREE) 1,650+
GRILLED TAGAYTAY VEGETABLES, CILANTRO HEIRLOOM RICE, FRESH BASIL PESTO, AGED BALSAMIC

GRILLED MIXED SEAFOOD (GOOD FOR TWO) 2,220+
GRILLED PRAWNS, SALMON, TUNA, SNAPPER, SQUID, AND MUSSELS.
SERVED WITH CORN ON THE COB, GRILLED VEGETABLES, HEIRLOOM PILAF RICE, AND TRADITIONAL SAUCES

SIGNATURE STEAK PLATTER (GOOD FOR THREE) 3,750+
USDA ANGUS PRIME RIB EYE, FILLET MIGNON AND STRIPLOIN WITH POTATO GRATIN
AND SAUTE HARICOT VERT AND MUSHROOM SIGNATURE SAUCE