



## JAPANESE MIYAZAKI WAGYU GRADE 5

A cherished tradition throughout Japan, the arrival of cherry blossoms heralds the arrival of the spring season at PRIME and Gastro Sentral. Well known for its impeccable marbling and incredible texture, enjoy a special treat from the Land of the Rising Sun with the prized Miyazaki Wagyu A5, the three-times 'Wagyu Olympics' champion from the Miyazaki prefecture on Kyushu Island.

### Seared Boneless Chuck Short Ribs (Sankaku Bara)

Silken Japanese Steamed Rice, Soyu Glazed,  
Garlic Flakes in Beef Fat, Chopped Chives, Wasabi

RM 165 / 100g

### Castella

A specialty of the Nagasaki area, this wonderfully honey-scented sponge cake was originally introduced by the Portuguese merchants in the 16<sup>th</sup> century, with its name originating from Pão de Castela meaning "bread from Castile".

Served with Mascarpone Vanilla Ice Cream

RM 58

## 2-COURSE SET RM 200 nett per person

Kindly notify one of our associates if you have any allergic intolerance  
Prices are inclusive of 10% service charge

\*Discount is not applicable for this menu