



JAPANESE SPRING AT PRIME

Celebrate the arrival of spring with Miyazaki beef, Hokkaido scallop and Castella cake

Scallops

Seared Hokkaido Scallops
Gari-Pumpkin Mousseline, Edamame and Black Olive Sponge Cake
Yuzu Dressing, Bonito Flakes

RM 158

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.

Ribeye

Grilled Miyazaki Japanese Wagyu Grade 5, Ribeye
Potato Salad, Cucumber, Carrots, Mayo Dressing
Yakiniku Sauce

RM 220 / 100g

Picanha

Teriyaki Glazed Miyazaki Japanese Wagyu Grade 5, Picanha
Rocket Leaves with Rainbow Tomato,
Freshly-Grated Wasabi

RM 110 / 100g

Castella

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

Served with Mascarpone Vanilla Ice Cream

RM 58

WINE PAIRING

Barton & Guestier, Saint-Emilion Roi Chevalier,
Merlot-Cabernet Franc

RM 225 / bottle

RM 50 / glass

Patriarche Père & Fils, Beaujolais-Villages, Gamay

RM 250 / bottle

RM 55 / glass

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



3-COURSE DINNER

RM 398 nett per person

Seared Hokkaido Scallops

Gari-Pumpkin Mousseline, Edamame and Black Olive Sponge Cake
Yuzu Dressing, Bonito Flakes

* * * * *

Picanha

200g Teriyaki Glazed Miyazaki Japanese Wagyu Grade 5, Picanha
Rocket Leaves with Rainbow Tomato, Freshly-Grated Wasabi

* * * * *

Castella

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

Served with Mascarpone Vanilla Ice Cream

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