



PRIME LUNCH MENU

TO START

Apple wood smoked Norwegian salmon	45
Hachis Parmentier  Diced Kobe beef and porcini ragoût in twice baked Idaho potato	45
Truffle ravioli, mushroom fricassée	55
Deep-fried smoked St. Simon cheese Bresaola air-dried beef and cherry compote	55
Australian crab cakes, chili flakes, garlic sauce and mango salsa 	55
Jumbo prawns and Boston lobster, avocado, spicy cocktail sauce	65
Fresh Australian Coffin Bay Oysters, 6 different dressings	
1/2 dozen	70
1 dozen	110



Signature dish

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BEEF WITH SPICES

Green soba noodles with Australian Master Kobe teriyaki
Chukka wakame and baby greens 45

Australian grass fed centre cut filet mignon  50
Pounded flat and seared with sesame oil, ginger and garlic
Young mango salad in tangy honey lime dressing

Slow braised Wagyu cheek "rendang style" 60
Crispy potato galette and green papaya salad

SALADS

Cameron Highlands fresh mesclun salad 30
Virgin olive oil and old balsamic vinegar dressing

Classic Caesar salad, created tableside  45

Warm Portobello mushrooms, rocket salad, shaved parmesan, fresh truffle 45

Spinach and buffalo mozzarella salad 55
Grilled figs and Master Kobe, aged balsamic dressing



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SOUPS-CHOWDER-BISQUE

French sweet onion soup	40
Roasted Roma tomato soup, basil foam and cep mushroom Ratatouille garlic bread, parmesan cheese flakes	40
Garlic-potato soup** Crusted peppercorn sliced beef and cilantro oil	40
Pacific clam chowder*	40

*Contains cream and butter

**No cream and butter



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THE WAGYU PRIME RIB



Served with Idaho steak fries potato, wild forest mushroom fricassée and light black summer truffle jus

Per kg 480
(For 2 persons)

Wagyu cattle were originally draft animals selected for physical endurance. They have more intra-muscular fat cells, known as marbling and are regarded as very high quality beef. They are graded on meat; fat color and marbling of the eye muscle using the AUS-MEAT Reference Standards. Marbling grades vary from 1 – 9 with 6 considered a perfect balance of lean meat and fat content.


AUSTRALIAN CERTIFIED WAGYU BEEF/KOBE STYLE (MARBLE SCORE 6 and ABOVE)

Sirloin	12 oz / 340 g	340
Ribeye	12 oz / 340 g	360
Center cut filet mignon	12 oz / 340 g	430

AUSTRALIAN MASTER KOBE (MARBLE SCORE 9 AND ABOVE)

Master Kobe is the latest release in Wagyu brands from AAco.

It is "luxury beef achieved from the mastery of pure Wagyu breeding and long grain feeding". Being produced from only the elite, purebred Wagyu with the highest marbling supplies are not available outside of a small list of loyal and invited users."


Master Kobe chuck flap tail	8 oz / 220 g	190
Master Kobe sirloin 	8 oz / 220 g	380



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AUSTRALIAN BLACK ANGUS -200 DAYS GRAIN FED

Ribeye 	8 oz / 220 g	120
	12 oz / 340 g	160
Center cut filet mignon	8 oz / 220 g	190
	12 oz / 340 g	280

USDA PRIME GRADE BEEF

Of all the beef produced in the US, less than 2% is certified as USDA Prime. Due to its very limited supply, only a minimal quantity of USDA Prime grade beef is imported into Malaysia, and Prime of the Le Meridien is privileged to offer you the ultimate experience of savoring beef at its finest.

Ribeye	8 oz / 220 g	140
Center cut filet mignon	8 oz / 220 g	250




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AUSTRALIAN BLACK ANGUS GOURMET PASTURE FED BEEF

In Australia, cattle are predominantly pasture-fed, producing leaner beef Australian lean beef is an important source of protein, essential vitamins and minerals.

Ribeye	8 oz / 220 g	80
	12 oz / 340 g	110
Sirloin	8 oz / 220 g	85
Center cut filet mignon 	8 oz / 220 g	150
	12 oz / 340 g	190

ORGANIC AUSTRALIAN BEEF

This beef is unlikely any other, it is not grain fed, it is not grass fed, **IT IS ORGANIC**. OBE beef cattle are bred and fattened in the remote inland area of Australia Known as the Channel Country often referred to as "nature's feedlot" the Australian Outback!.



Ribeye	8 oz / 220 g	100
Sirloin	8 oz / 220 g	110
Center cut filet mignon	8 oz / 220 g	110



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AUSTRALIAN - 120 DAYS GRAIN FED

T-bone steak 	16 oz / 450 g	150
Texas BBQ Short Ribs 	18 oz / 500 g	150
Prime Rib	16 oz / 450 g	150

BURGER

Homemade Wagyu beef burger
Grilled French village country bread with Échiré butter
Brie cheese and guacamole salsa, homemade truffle ketchup, steak fries
8 oz / 220 g

105

LAMB

The top brand from Western Australia, Hillside lamb represents the best in flavor, consistency and tenderness of the Australian lamb.

Lamb Shank
Slow braised lamb shank on grilled polenta
Roasted pimiento and crispy garlic bread

80



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For optimum flavor, we recommend your steak be prepared medium rare to medium.

Rare	cool red centre
Medium rare	red warm centre
Medium	pink hot centre
Medium well	slightly pink to brown centre
Well done	broiled throughout, no pink centre

Sauces:

- Béarnaise sauce*
- Smoked garlic sauce*
- Cracked Sarawak peppercorn sauce*
- Truffle sauce*
- Wild mix mushroom sauce*
- Homemade Texas ranch barbeque with jalapeno sauce*
- Homemade tomato ketchup
- Argentinean chimichurri sauce

Mustard

- French Dijon mustard
- Whole grain Moutarde de Meaux Pommery
- Homemade English mustard

* Contains cream and butter

FROM THE SEA

Norwegian salmon filet 8 oz / 220 g	75
Charcoal grilled red sea prawns Garlic, parsley, chili and shallot butter sauce* 12 oz / 340g (6pcs)	90
Grilled American cod fish  8 oz / 220 g	90

Sauces:

Citrus beurre blanc*
Chilies-pepper lemon crustacean sauce*
Soy-honey ginger sauce
Garlic butter*



* Contains cream and butter



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SIDE DISHES

Deep-fried potato wedges	12
Deep-fried crispy onion rings	12
Baked honey-cinnamon pumpkin wedges*	12
Truffle mashed potato* 	15
Sautéed green asparagus*	15
Steak fries potato seasoned with cajun spices	15
Creamy spinach with garlic*	15
Grilled Mediterranean vegetables	15
Ratatouille	15
Fondue of leek, celeriac and onions with beef bacon 	20
Wilted Australian broccolini* 	25
Charcoal grilled Australian Portobello mushrooms	30

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