

PRIME

APPETISERS | SALADS | SOUPS

CRISPY CRAB CAKE 530cal [E, G, S] Horseradish Tartar Sauce	58	PICKLED BEETROOT & GOATS CHEESE SALAD 280cal [D, N, V] Arugula, Walnuts, Balsamic Reduction	48
SEARED FOIE GRAS 900cal [D, E, G] Toasted Brioche, Pear Chutney	108	CAESAR SALAD 310cal [D, E, G, S] Romaine Lettuce, Crispy Beef, Croutons, Parmesan, Quail Eggs	48
PARMESAN BAKED SCALLOPS 400cal [D, E, G] Celeric Purée, Crispy Beef	52	SMOKED BURRATA 390cal [D, E, G] Heirloom Tomatoes, Garlic Croutons, Arugula	65
PRIME BEEF TARTARE 350cal [E, G] Traditional Condiments, Toasted Baguette	98	TUNA TARTARE 145cal [G, S, SM] Chilli, Sesame, Soy-lime, Spring Onion, Bread Shard	46
FRENCH ONION SOUP 420cal [D, G]	42	NEW ENGLAND CLAM CHOWDER 570cal [D, G, S]	46

PRIME BEEF CUTS

GREATER OMAHA | NEBRASKA | USDA PRIME BLACK ANGUS

TOMAHAWK 1.2KG 2000cal	665	T-BONE STEAK 650GM 1600cal	428	WELLINGTON 500GM 2000cal [D, E, G]	525
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All Prime cuts are served with your choice of 2 side dishes and 2 sauces

BUTCHERS BLOCK

GREATER OMAHA PRIME	GM	PRICE	AUSTRALIAN WAGYU TAJIMA	GM	PRICE
TENDERLOIN 700cal	200 300	215 275	TENDERLOIN 500cal	200 300	302 378
RIBEYE 1440cal	400	285	RIBEYE 500cal	400	385
FLANK STEAK 480cal	300	172	STRIPLOIN 500cal	400	418

SAUCES

Green Peppercorn | Mushroom | Prime Bbq | Blue Cheese | Bearnaise | Chimichurri | Veal Jus

MAIN COURSES

BRAISED BEEF BRISKET 1050cal Smoky Rub, Prime Bbq Sauce	125	LOCAL CORN FED CHICKEN 1100cal Josper Grilled, Spatchcock Style	104
SMOKED BEEF BACK RIBS 1KG 2800cal Prime Bbq Sauce	198	GRILLED TIGER PRAWNS 1020cal [D, S] Lemon Garlic Butter	118
PRIME ANGUS BEEF BURGER 1150cal [D, E, G, SM] 220g patty, Onion, Beef Bacon, Monterey Jack Cheese	128	CAULIFLOWER STEAK 480cal [D,V] Josper Grilled, Caper Butter	72
GRILLED YELLOWFIN TUNA 720cal [S] Lemon Oil	112		

SIDES

MAC & CHEESE 36 920cal [D, E, G, V]	CHARRED BROCOLLINI 30 300cal [D, G, N, V]	CREAMY SPINACH 30 230cal [D, G, V]	GRILLED ASPARAGUS 30 320cal [D, V]	PRIME ONION RINGS 28 280cal [E, G, V]
SAUTÉED MUSHROOMS 35 290cal [D, V]	MASHED POTATOES 30 800cal [D, V]	DUCK FAT POTATOES 32 330cal [G, N, D]	HOMEMADE STEAK FRIES 30 450cal [V]	

A: Alcohol D: Dairy E: Egg G: Gluten N: Nuts S: Seafood SM: Sesame V: Vegetarian
All Prices Are In Qatari Riyals

PRIME

MOCKTAILS 40

DOHA SUN RISE

Orange Juice, Passion Fruit, Lemon Juice, Grenadine, Soda Water

ARABIAN MIST

Lemongrass, Lemon Juice, Passion Fruit, Ginger Ale

LEMON & MINT

Lemon Juice, Mint Leaves, 7up

DESERT SHADOW

Ginger Ale, Dates Syrup, Cinnamon, Fresh Ginger, Lime

SOFT DRINKS 28

SIGNATURE COCKTAILS 80

CAPE TOWN OLD FASHIONED

Jack Daniel's Bourbon Whiskey, South African Spiced Honey, Angostura Bitters, Soda

FRENCH 75

Gin, Champagne, Simple Syrup, Lemon Juice

JAPANESE COCKTAIL

Orgeat, Bitters, Brandy, Lemon Juice

THE MILAN

Bombay Sapphire, Campari, Martini Rosso

BBQ MARY

Grey Goose Vodka, Prime Seasoning, Tomato Juice

CLASSICS 70

OLD FASHIONED | MARTINI | CAIPIRINHA | NEGRONI | MANHATTAN

SPARKLING WINE

BOTTEGA BRUT, IL VINO DEI POETI, MILLESIMATO, ITALY

65/250

Grapes: Glera

Color And Appearance: Straw Yellow, Fine And Persistent Perlage.

Bouquet: Fruity (Apple, Peach) And Elegant Floral (Acacia) Notes.

Taste: Dry, lively, fresh, Quite Soft, With A Pleasant Sapidity And Balanced Acidity.

JACOB'S CREEK, CHARDONNAY & PINOT NOIR, AUSTRALIA

85/395

Grapes: Chardonnay, Pinot Noir

Generous Citrus Fruit Flavours Are Enhanced With Creamy Nutty Yeast Characters Providing Both Richness And Structure.

The Wine Finishes Soft, Crisp And Clean.

WHITE WINE

ROMIO, PINOT GRIGIO, FRIULI-VENEZIA, D.O.C, ITALY

65/250

Grapes: Pinot Grigio

Straw Yellow In Colour, With A Distinctive Perfume Of White Peach And Grapefruit. On The Palate, It Is Dry Full And Well Balanced.

MIGUEL TORRES VIÑA SOL, CATALUNYA, SPAIN

65/305

Grapes: Grenache Blanc, Parellada

Intense With Outstanding Notes Of Flowers And Ripe Fruits.

Firm, Fresh, Long And Elegant In The Body, With A Lingering Finish.

CHARDONNAY ALTERA, PAYS D'OC

75/285

Grapes: Chardonnay

Yellow Citrus And White Flower Nose. Lively At First In The Mouth And Then It Develops Aromas Of Hazelnut. The Finish Is Fresh And Well-balanced With A Buttery Texture On The Palate..

M. CHAPOUTIER, "BELLERUCHE", CÔTE DU RHÔNE, FRANCE

85/380

Grapes: Grenache Blanc, Clairette, Bourboulenc

Offers Intense Floral And Bright Yellow Apples Introduce This Full-bodied White Blend, Satiny Palate Brightened By Sunny Tangerine Acidity.

RED WINE

NEDERBURG, WESTERN CAPE, SOUTH AFRICA

65/300

Grapes: Cabernet Sauvignon

Bouquet: A Bounty Of Plums And Prunes And Some Subtle Oak Spice. Palate: A Full Mouthfeel With Rich Fruit Flavours, Soft Tannins And Well Integrated Oak With A Hint Of Vanilla.

NEDERBURG, SHIRAZ, SOUTH AFRICA

65/305

Grapes: Shiraz

Aromas Of Spicy Bacon And Dark Berries, Complemented By White Pepper Notes. A Rich, Full- Bodied Wine With Ripe Plum And Dark Fruit Flavours And A Good Tannic Structure. Prominent Oak Spice On The Aftertaste.

YELLOW TAIL, PINOT NOIR, RIVERINA, AUSTRALIA

65/305

Grapes: Pinot Noir

Yellow Tail Pinot Noir Is Bright, Juicy And Easy To Drink. Soft And Velvety, With Notes Of Cherries, Red Berries And A Hint Of Sweet Spice. With Picnic Food Or Just Relaxing After A Long Day.

FLEURIE, BOUCHARD AÎNÉ & FILS, BEAUJOLAIS

525

Grapes: Gamay

A Pale Crimson In Color, Flowery, Fruity Aromas. Subtle And Well Balanced. A Medium Bodied Silky Wine.

ROSÉ WINE

BODEGAS FARINA COLEGIATA TORO, SPAIN

65/280

Grapes: 100% Tinta De Toro

Deep Cherry Colour With Purple Tones, This Young Red Is Bursting With Ripe Berry Fruit Flavours. Great Mouth-fill Texture With Good Acidity Allows The Pure Fruit Driven Lively Red Display All The Characteristics Of The Tinta De Toro Grape.

M. CHAPOUTIER, BELLERUCHE, COTE DU RHÔNE, FRANCE

85/365

Grapes: Grenache, Cinsaut and Syrah.

The Grenache In This Food-Friendly Wine Gives It Bright Red Stone Fruit Flavors And Beautiful Color, While The Cinsaut Gives Its Delicate Strawberry Aroma And The Syrah Its Body, Making It A Great Pairing Even For The Intense Flavours Of Seafood.