





**Experience the art of fine
steak dining at Prime &
Flame, where premium
cuts and refined flavors
come together in a warm,
fire-lit ambiance.**

Inspired by the marbling of world-class Wagyu, the restaurant's design blends deep wine-red hues, golden accents, and luxurious textures to reflect timeless sophistication. Each detail evokes elegance and craftsmanship, inviting guests to indulge in a truly elevated dining experience.

Savor the finest selections of Japanese Wagyu, Thai Wagyu, and Dry-Aged Beef, expertly grilled over Mangosteen charcoal in a New York-style charcoal oven to achieve the restaurant's signature smoky aroma. Complement your meal with handcrafted sauces, gourmet sides, and a curated list of premium wines and whiskey-based cocktails, thoughtfully chosen to enhance every flavor.

At Prime & Flame, every dish is a celebration of taste, artistry, and passion.





TAPAS



01

Parmesan crusted Smoked Bone Marrow & Toasted Brioche



Roasted bone marrow with smoked sea salt, gremolata, red wine/beef jus and bell pepper Chimichurri

550.-



02



Chorizo & Manchego Croquettes



Spanish croquettes with spicy chorizo and nutty Manchego cheese, served with truffle sauce.

380.-



03

Miso-Glazed Pork Belly



Slow-cooked pork belly, shichimi togarashi, and pickled daikon.

420.-



04

Smoked brisket and bone marrow toast



Our house-smoked brisket stacked on toasted brioche with rich marrow butter, pickled shallots, beef jus, and a bright bell pepper chimichurri.

460.-



CHEF RECOMMENDED



CONTAIN GLUTEN



VEGETARIAN



SHELLFISH



PORK



TREE NUT

Prices are inclusive of service charge and government tax. We are happy to accommodate all diets. Should have any special requirement, please speak with your server.

05

Grilled Octopus, Romesco and Nduja



Charred octopus, smoky Romesco
sauce, crispy chickpeas, potatoes and
Ndjua sauce



1,120.-



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APPETIZERS

06



Fire-Roasted Prawns

Butterflied tiger prawns with
Nduja butter, preserved lemon
and chickpeas

950.-



07

Charred Asparagus & Burrata

Grilled asparagus and creamy Burrata,
smoky olive oil, lemon zest, confit
tomatoes and aged balsamic

920.-



08

Wood-Fired Bone Marrow Dumplings

House-made dumplings filled with rich marrow,
finished with a bone broth glaze and a side of
black vinegar.

600.-



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SHELLFISH



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09

Grilled scallops

roasted bell pepper



Romesco sauce fresh



truffle, crispy Guanciale,



kale and pumpkin

1,500.-



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APPETIZERS

10

Wagyu Beef Tartare (tableside)



Australian Wagyu beef MB
4/5, black garlic aioli, crispy
shallots, and cured egg yolk.



1,250.-



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11

Burnt brisket ends & Radicchio

Smoky brisket burnt ends tossed with bitter radicchio, Gorgonzola cheese, toasted walnuts, and a house whiskey vinaigrette.

650.-

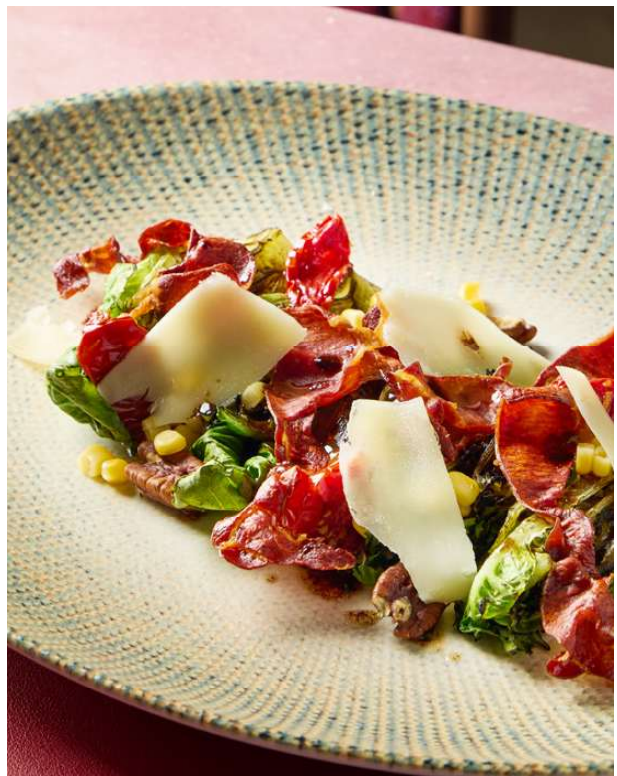


12

Heirloom Tomato & Burrata

Seasonal sliced heirloom tomatoes, Burrata cheese, basil oil, aged balsamic, and black lava salt.

550.-



13

Charred Romaine with Black Garlic & Sherry Vinaigrette

Lightly grilled romaine with a tangy sherry vinaigrette, Manchego cheese, pecans, corn, sundried tomatoes, and crispy Serrano ham.

590.-



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SALADS

14

Prime & Flame Caesar Salad



Crisp baby cos lettuce,



aged Parmesan, crispy



Guanciale, and garlic
croutons, finished with
our signature steakhouse
Caesar dressing, prepared
tableside.

650.-



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SOUPS



15

Lobster & Saffron Bisque
Lobster bisque with saffron,
cognac, and chive crème.
450.-



16

**Smoky Tomato
Bisque**



Fire-roasted
tomatoes, crème
fraîche, and
sourdough crisps.
390.-



PRIME
FLAME



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RAW STEAKS FRYING DEGREES:

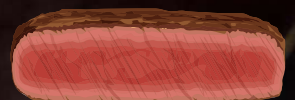
Our Premium Cuts (By Full Weight) To ensure the maximum freshness and perfect preservation of our most prized cuts, the meats in this selection are offered in their original packaging with a predefined weight.

Important Note: It is not possible to request smaller cuts or portions. The sale is for the individual package. The weight and price are indicated on the package.



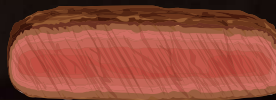
RARE

Cool red center
125° F 52 ° C



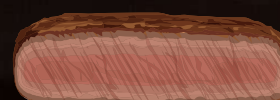
MEDIUM RARE

Warm red center
135° F 57 ° C



MEDIUM

Warm pink center
145° F 63 ° C



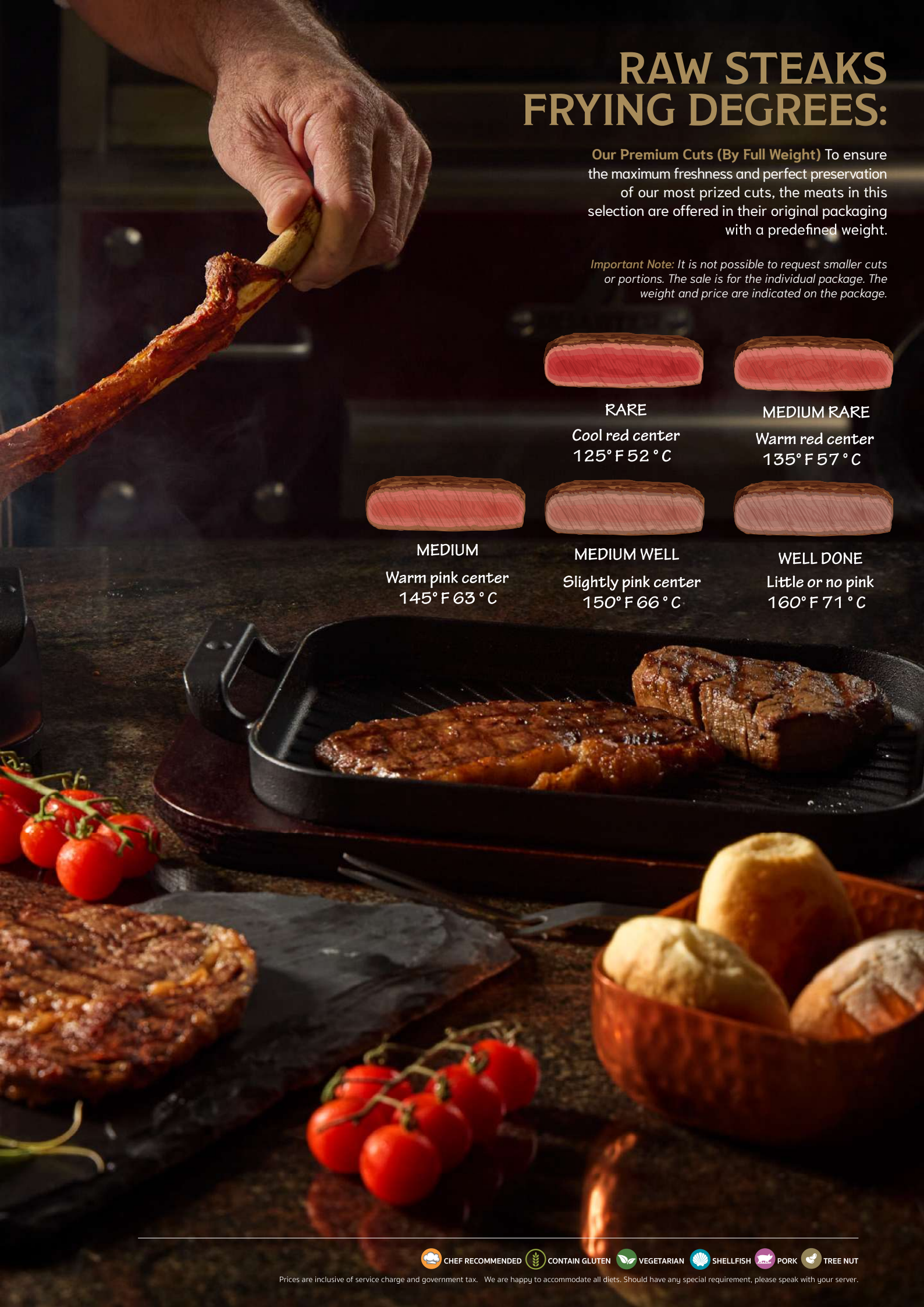
MEDIUM WELL

Slightly pink center
150° F 66 ° C



WELL DONE

Little or no pink
160° F 71 ° C



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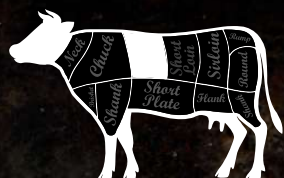
MEAT SELECTION

(served with 2 sauces and 2 sides)



17

Australian Black Angus Prime Rib
(Bone-In)
600.- per 100 Gr



SIDES



Truffle Mac & Cheese  



Smoked Bone Marrow Mashed Potatoes



Gratin creamy corn with breadcrumbs and Parmesan  



Creamed Spinach with Gruyere  



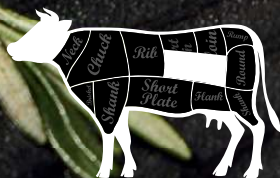
Pinzimonio marinated grilled vegetables 

 CHEF RECOMMENDED  CONTAIN GLUTEN  VEGETARIAN  SHELLFISH  PORK  TREE NUT

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18

USDA Prime
Tenderloin
1,000.- per 100 Gr



Roasted potatoes
with onions and
parsley



Premium French
fries



SAUCES



Bernaise sauce



Pepper sauce



Mushroom sauce



Horseradish



Bordolaise sauce



Yogurt chimichurri



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VEGETARIAN



SHELLFISH



PORK



TREE NUT

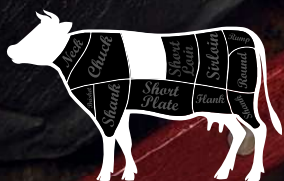
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RECOMMEND FOR TWO



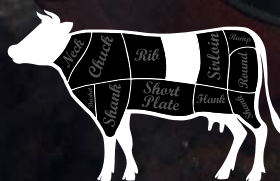
19

Australian Black
Angus Ebony rib eye
700.-per 100 Gr



20

Black Angus
"Fiorentina"
580.-per 100 Gr



SIDES



Truffle Mac &
Cheese



Smoked Bone
Marrow Mashed
Potatoes



Gratin creamy corn
with breadcrumbs and
Parmesan



Creamed Spinach
with Gruyere



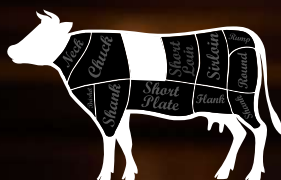
Pinzimonio
marinated grilled
vegetables





21

Australian Wagyu
Tomahawk MB6-7
(Tableside Carving)
600.- per 100 Gr



Roasted potatoes
with onions and
parsley



Premium French
fries



SAUCES



Bernaise sauce



Pepper sauce



Mushroom sauce



Horseradish



Bordolaise sauce



Yogurt chimichurri



CHEF RECOMMENDED



CONTAIN GLUTEN



VEGETARIAN



SHELLFISH



PORK

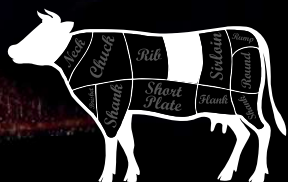


TREE NUT

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22

Fruit fed Angus
New York strip bone in
520.- per 100gr



SIDES



Truffle Mac & Cheese  



Smoked Bone Marrow Mashed Potatoes



Gratin creamy corn with breadcrumbs and Parmesan  



Creamed Spinach with Gruyere  

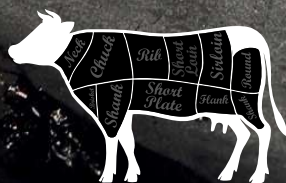


Pinzimonio marinated grilled vegetables 



23

Australian
Wagyu Picanha
MB4-5
500.-per 100 Gr



Roasted potatoes
with onions and
parsley 



Premium French
fries  



SAUCES



Bernaise sauce



Pepper sauce



Mushroom sauce



Horseradish



Bordolaise sauce



Yogurt chimichurri



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VEGETARIAN



SHELLFISH



PORK



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MAINS

24

Smoked Beef Short Rib

48-hour smoked short rib, bourbon glaze, pickled mustard seeds, pickled coleslaw and Chimichurri. Served with marrow mash potatoes and seasonal vegetables

1,550.-



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25

Australian Wagyu Striploin MB9

Seared Australian wagyu Striploin MB9 (300 gm) with yuzu kosho butter and crispy garlic. Sauteed bok choy and shitake mushrooms.

4,100.-



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MAINS

26

Free-range chicken

Klong Phai Farm,
Organic grilled chicken,
bois boudran sauce,
roasted potatoes and
vegetables

950.-



27

Iberico pork chop
grilled, charred leeks,
mushrooms and grain
mustard

1,350.-



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SHELLFISH



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28



Lamb rack

Australian lamb rack,
herb crusted, served with
smoked eggplant coulis,
potato/green apple rosti
and morels sauce

2,100.-



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SEAFOOD & FISH

29

Japanese Hamachi collar:

Grilled with Ponzu, lemon, grated radish and cucumber sunomono

850.-



30

Miso-Glazed Black Cod

Alaskan black cod, shiitake, bok choy and asparagus. served with Sriracha remoulade

950.-



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31

Chilean Sea Bass & Champagne Sauce

Pan-seared sea bass,
Champagne beurre blanc, and
caviar. Served with seasonal
vegetables

1,350.-



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DESSERTS

33

Vanilla Bean Ice Cream

House-made vanilla bean ice cream with smoked cocoa nibs.

190.-



34

Dark Chocolate Tart

Bittersweet chocolate ganache, espresso crème, and sea salt.

390.-



35

Barbon Pecan Pie

Warm pecan tart with bourbon caramel and vanilla ice cream

420.-



36

Salted Caramel Crème Brûlée – Traditional crème brûlée with a caramelized sugar top.

300.-



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38

Tableside Crêpes Suzette

Classic crêpes flambéed with
Grand Marnier and served
with vanilla bean ice cream.

550.-



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VEGETARIAN



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