



**SYLVAIN DELPIQUE**  
Executive Chef

## STARTERS

**EAST BEACH BLONDE OYSTERS** • GF • NF 32  
6 Oysters, Ginger-Sake Mignonette,  
Blood Orange, Scallions

**WILD BURGUNDY ESCARGOTS** • NF 27  
Smoked Tomato-Miso Butter,  
Fennel Purée, Croutons

**BABAGANOUSH** • DF • NF 23  
Gojuchang Roasted Eggplant,  
Black Garlic Chermoula

**OCTOPUS CARPACCIO** • GF 29  
Finger Lime, Mandarin-Peppadew  
Emulsion, Crispy Garlic Chili Lemon Oil,  
Pickled Sea Bean

**BUTTERNUT SQUASH SOUP** • GF • V 22  
Lemongrass, Ginger, Red Curry,  
Peanut-Chili Crunch, Basil Oil

**BURRATA** • GF • VG 29  
Acorn Squash, Petite Sorrel,  
Pumpkin Oil Vinaigrette

**FOIE GRAS TERRINE** 35  
Kumquat Gel, Marcona Almonds,  
Brioche

**CHEESE PLATE** 35  
Artisanal Local Selection of Three  
Cheeses

**SHRIMP COCKTAIL** 32  
Tiger Prawns, House Made Cocktail

## MAINS

**WONTON NOODLE SOUP** • DF 42  
Chinese Superior Stock,  
Chinese Broccoli, Braised Shiitake  
Mushroom In Oyster Sauce, Chicken &  
Shrimp Dumplings

**STEAMED HALIBUT** • GF • NF 48  
Pickled Mustard Greens, Curry,  
Chive Oil, Yukon Gold

**MUSHROOM RAVIOLI** • NF • VG 44  
Chanterelle Mushroom, Black Garlic,  
Water Spinach, Charred Onion Broth

**ARCTIC CHAR** • GF 46  
Cabbage, Hazelnut & Onion Fondue,  
Yuzu Butter, Fried Kale

**PRIME NY STRIPLOIN** • GF • NF 75  
Parsnip Puree, Tamari, Charred  
Jalapeño, Spring Onion Kimchi

**STEAMED CHICKEN** • NF 42  
Jasmine Rice, Chinese Broccoli, Chili,  
Ginger, Scallion, Chicken Jus

### CAVIAR

**KAVIARI OSCIETRE** Served With  
**Prestige 50gr** 295 Traditional  
**Gold 50gr** 375 Accoutrements,  
Blinis & Rye Toast  
Point

GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan



## SALADS & SANDWICHES

**THE WEDGE** • NF 33  
Bayley Hayzen Blue Cheese,  
Pastrami Bacon, Confit Tomatoes,  
Hard-Boiled Eggs, Fried Shallots

**CEASAR SALAD** • NF 31  
Baby Romaine, Parmesan Cheese,  
Preserve Lemon Chimichurri, Anchovies

**CHICORY SALAD** • GF • V 31  
Mala Seared Tofu, Asian Pears,  
Endive, Castelfranco, Pumpkin Seeds,  
Blood Orange-Mustard Dressing

*Add Chicken 12 • Salmon 18 • Shrimp 24*

**TUNA POKE BOWL** 42  
Heirloom Rice, Wakame Seaweed,  
Cucumber, Radish, Avocado,  
Mango, Grapefruit, Ponzu, Sesame

**PRIME 8 OZ BURGER** • NF 37  
Brioche Roll, Tomato Confit, Arugula,  
Gouda, Green Peppercorn Garlic Aioli,  
Caramelized Onion, French Fries

**CLUB SANDWICH** • NF 35  
Ciabatta, Roasted Turkey,  
Tomato Relish, Smoked Bacon, Lettuce,  
Lemon Basil Aioli, Pomme Chips

**BANH MI** 39  
Duroc Pork Belly, Pickled Carrots &  
Daikon, Cucumber, Cilantro,  
Spicy Mayo, French Fries



**DESSERT TASTING** 68  
Choice of Three Desserts,  
*Supplemental 10 for Guava Cheesecake*

**THE MANDARIN** 24  
Green Tea Mousse, Mango Gelée,  
Ginger Chocolate Streusel

**CHOCOLATE DECADENCE** 24  
Hazelnut Feuilletine, Salted Caramel,  
Chocolate Mousse

**GUAVA CHEESECAKE** 32  
Guava Lime Pâté Fruit,  
Spiced Graham Cracker

**I'M A FAN** 24  
Cinnamon Apple Compote,  
Vanilla Mousse, Brown Butter Cake

**FIG TART** 24  
Tiger Figs, Pastry Cream, Almond Cake

**CHOCOLATE MOUSSE** 24  
Dark/Milk Caraibe and Jivara Mousse,  
Opalys White Chocolate Mousse,  
Honey Tuile

**ICE CREAM & SORBET** 10  
Vanilla Bean Ice Cream, Chocolate  
Ice Cream, Seasonal Sorbet

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced.

Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.