



SUSTAINABLE MENU OPTIONS

City of Dreams Mediterranean is committed to creating environmentally and socially responsible dining experiences.

We are pleased to offer sustainable menu items while upholding our high standards and quality of service.

To further minimise our environmental impact, we work closely with our partners to find alternatives to single-use plastic containers, reduce our carbon footprint, source products locally, and adopt new technologies to reduce food waste.

THE FOLLOWING ICONS IDENTIFY MENU ITEMS FEATURING:



VEGETARIAN

Contains no meat or seafood.



CAGE-FREE EGGS

Reflecting our commitment to humane and responsible sourcing for better welfare and richer flavour.



PLANT-BASED MEAT ALTERNATIVE

Refers to products made from plant materials that are designed to replace animal-derived items.



SUSTAINABLE SEAFOOD

Seafood that is caught or farmed in ethical and sustainable ways, positively contributing to fishery-dependent communities.



PRIME STEAKHOUSE

APPETIZERS

- KING CRAB CAKE** 38
Celery, Onion, Chives, Lemon Mayonnaise
- WAGYU BEEF TARTARE** 36
(prepared tableside)
Gherkins, Shallots, Mustard, Capers, Shaved Truffle
- GRILLED CAESAR SALAD** 24
Wagyu Beef Bacon, Spanish White Anchovies, Parmesan Shavings
- BURRATA** 20
Roasted Balsamic Tomatoes, Basil Focaccia
- KAGOSHIMA WAGYU BEEF TATAKI** 40
Truffle Ponzu, Pickled Shimeji Mushroom, Toasted Sesame Seeds
- ICEBERG WEDGE SALAD** 18
Stilton Blue Cheese, Marinated Tomato, Champagne Vinaigrette
- DUCK LIVER PARFAIT** 18
Caramelised Onion Jam, Pear Purée, Hibiscus Jelly, Granola
- SMOKED SEAFOOD VELOUTÉ** 18
Calamari Tagliatelle, Caviar, Dill
- BLACK AND WHITE TRUFFLE CAPPUCCINO** 14
Truffle Cream, Chervil

THE GRILLS

All the dishes from the grill are cooked to perfection over charcoal in our signature Mibrasa oven. Our heritage prime selected beef cuts are seasoned with the finest salt and pepper blend.

Snake River Farm Crossbred Wagyu 9+ Grain Fed | USA

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|--------------------------|-----|
| TENDERLOIN 250g | 98 |
| RIB EYE 300g | 105 |

Creekstone Farm Prime Black Angus Grain Fed | USA

| | |
|--------------------------|---------------|
| TENDERLOIN 250g | 78 |
| RIB EYE 300g | 72 |
| TOMAHAWK | 0.20 per gram |
| PORTERHOUSE | 0.15 per gram |

Heritage Farm Black Angus Grain Fed | CANADA

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|--------------------------|----|
| TENDERLOIN 250g | 55 |
| RIB EYE 300g | 58 |

Kagoshima Wagyu A4 Grain Fed | Japan

| | |
|-------------------------|-----|
| RIB EYE 300g | 125 |
| STRIPLOIN 300g | 120 |

COOKING CHART

| | |
|--------------------|---------------------|
| RARE | Warm Red Centre |
| MEDIUM RARE | Warm Red Centre |
| MEDIUM | Hot Pink Centre |
| MEDIUM WELL | Losing Pink Juicy |
| WELL DONE | Not Pink But Great |

THE BUTCHER'S BLOCK

DIFFERENT KINDS AND CUTS OF MEAT

From pasture to flame, every cut on our Butcher's Block carries the taste of its homeland.

We source premium beef from distinct regions, each known for its traditions of cattle raising. Different climates, soils, and character.

While respecting the meat, we age it with patience, handle it with care, and cook it in a way that lets every natural note speak for itself.

Choose the cut, the weight, and enjoy a tasting journey that shows how origin shapes flavour – one gram at a time.

MAIN COURSES

- GRILLED SEA BASS FILLET** | 300g 39
- GRILLED FAROE ISLAND SALMON FILLET** | 250g 40
- BRAISED BLACK ANGUS BEEF SHORT RIBS** | 300g 48
- GRILLED NEW ZEALAND LAMB RACK** | 650g 85
- ROASTED WHOLE BABY CHICKEN** | 600g 32
- OYSTER MUSHROOM STEAK WITH SALSA VERDE** | 400g 24
- MOREL MUSHROOM RISOTTO** 36

SAUCES

- STILTON BLUE CHEESE** 4
- CHIMICHURRI** 4
- MOREL MUSHROOM** 8
- PEPPERCORN** 4
- BÉARNAISE** 4
- PRIME'S SMOKED BBQ** 4

SIDES

- GRILLED ASPARAGUS** 15
- GRILLED BROCCOLINI** 12
- SAUTÉED MUSHROOM** 8
- CREAMY SPINACH** 8
- GRILLED CORN KERNELS** 10
- MAC & CHEESE** 8
- POTATO MOUSSELINE** 8
- TRUFFLE FRIES** 10
- PRIME'S GARDEN SALAD** 6