



**PRE-VALENTINE'S  
CANDLELIGHT SET DINNER**

**10<sup>TH</sup> – 13<sup>TH</sup> February 2012**

**Freshly Baked Classic Hard Roll**

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**Lawry's Famous Original Spinning Bowl Salad**

With Vintage Dressing

**Or**

**Sea Of Love**

Shrimp Bisque

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**Ocean Charm**

Oven Baked Fresh Oyster and Lump Crabmeat served with a hearty Cheese & Bacon White Wine cream sauce

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**The Valentine's Cut**

Two thin slices (140gm) of slow roasted Angus Prime Ribs of Beef, hand carved tableside and served with Idaho mashed Potatoes, Yorkshire pudding, whipped cream Horseradish and your choice of Lawry's signature vegetables; Creamed Corn, Creamed Spinach or Buttered Peas

**Or**

**True Companion**

Pan seared Thread Fin fish and Cajun spiced Scampi served with Spinach Veloute, seasonal vegetables & Idaho mashed Potatoes

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**Sweet Surrender**

Frangipani Tart served with fresh Berries, Strawberry Sabayon sauce and Häagen-Dazs Vanilla Ice Cream

**Coffee or Tea**

Your choice of Italian Coffee or a selection of Gryphon Artisan Teas Served with Heart Shaped Praline Chocolate

**\$95 per person**

**Price are subjected to 10% service charge and applicable government taxes**



## VALENTINE'S CANDLELIGHT SET DINNER

14<sup>TH</sup> February 2012

### Freshly Baked Classic Hard Roll

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#### Love at First Bite

Heart Shaped Smoked Salmon Bruschetta prepared in an Italian Style with Egg, Mozzarella Cheese, roasted Pine nuts and a Sakura Mix, finished with a zesty dropping of Lemon Olive Oil dressing

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#### Shellfish Love

Sea Scallop & Tiger Prawn with a Crabmeat Avocado Salsa

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#### Magic Potion

Cream of Porcini Mushroom soup with a sensuous drop of White Truffle oil

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#### Cupid's Cut at \$138

180 grams of slow roasted Angus Prime Ribs of Beef, hand carved tableside and served with Idaho mashed Potatoes, Yorkshire pudding, whipped cream Horseradish and your choice of Lawry's Signature vegetables; Creamed Corn, Creamed Spinach or Buttered Peas

Or

#### Ocean Affair at \$128

A Pan seared Atlantic Lobster tail wrapped with asparagus and topped with Lemon Caviar and a slow poached King Salmon with a citrus butter marination, served with a fresh Dill Veloute and Garlic Spinach mashed Potatoes

Or

#### Two Become One at \$108

Oven baked Australian Lamb rack with Honey Mint gravy, together with a roasted Carpaccio Lamb rack with Bacon and sweet and spicy Balsamic Olive oil. Served with roasted Vegetables with Pine nuts and Garlic Spinach mashed Potatoes

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#### Endless Love

Poached Pear in Strawberry wine, Strawberry mousse pie, fresh Caramel coated Strawberry and Häagen-Dazs Strawberry ice cream with Strawberry Sabayon sauce

#### Coffee or Tea

Your choice of Italian Coffee or a selection of Gryphon Artisan Teas  
Served with Heart Shaped Praline Chocolate

**All prices are subjected to 10% service charge and applicable government taxes**

