

NOVEMBER 4-COURSE SET MENU

Freshly Baked Assorted Soft Rolls

Starter

The Famous Original Spinning Bowl Salad

A blend of crisp Romaine, Iceberg Lettuce, shredded Beets, baby Spinach, chopped Eggs and Croutons, tossed with our exclusive Vintage Dressing in a salad bowl spun on a bed of ice

<u>Appetizer</u>

Goose Foie Gras, Japanese Gyoza and Twisted Prawn Roll

Pan seared Goose Foie Gras topped with Red Wine Raisin sauce, Japanese Gyoza with roasted Capsicum mayonnaise and twisted Prawn Roll with Truffle mayonnaise

Main

Signature Roasted USDA Prime Rib of Beef

150grams Signature Roasted USDA Prime Rib of Beef is carved and served with US Idaho mashed Potatoes, Yorkshire Pudding, whipped Cream Horseradish and a choice of creamed Corn, creamed Spinach or buttered Peas

Or

Grilled Barramundi Fillet

Grilled Barramundi Fillet with Garlic Lemon Butter Rice, seasonal Vegetables and Beetroot puree

Or

Pollo alla Cacciatora

Pan seared Chicken Fillets stewed in freshly chopped Tomatoes, served with US Idaho mashed Potatoes, seasonal Vegetables and topped with sauteed Capsicum

Dessert

Black Sesame Yuzu Mousse Cake

Black Sesame Sponge Cake layered with refreshing Yuzu Mousse and topped with Yuzu peels

Or

Opera Layer Cake

Layers of Almond Sponge Cake soaked in Coffee syrup with Chocolate Ganache and Coffee Buttercream, topped with a Chocolate Glaze



Beverage

MOËT & CHANDON A glass of Moet Chandon Champagne

\$109⁺⁺ per person

Available till 30 November 2020, except for 26 & 27 November

Strictly not available in conjunction with any other promotions, offers, vouchers and discounts, including bank discounts.

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