

ROAST PRIME RIBS OF BEEF AUGUS

Every standing rib roast at Lawry's The Prime Rib is USDA prime quality, aged for at least 21 days and slowly roasted for natural tenderness

PRIME RIB LUNCH INCLUDES:

The Famous Original Spinning Bowl Salad

Crisp Romaine, Iceberg Lettuce, Baby Spinach, shredded Beets, chopped Eggs and Croutons, tossed with our Exclusive Lawry's Vintage Dressing in a salad bowl spun on a bed of ice

US Idaho Mashed Potatoes

American favorite - whole Potatoes, cooked, then whipped with Milk and Butter until smooth and creamy

Yorkshire Pudding

Baked in small skillet until puffy and golden brown

Whipped Cream Horseradish

Our famous recipe of grated fresh Horseradish and seasoned Whipped Cream - uniquely Lawry's

SINGAPORE CUT 130g 92

A slightly smaller cut for lighter appetites

CALIFORNIA CUT 160g 102

A smaller cut for lighter appetites

ENGLISH CUT 200g 118

Three thin slices deftly carved

LAWRY'S CUT 285g 149

Our traditional and most popular cut

"DIAMOND JIM BRADY" CUT 450g 236

An extra-thick cut for hearty appetites

STARTERS

ATLANTIC LOBSTER TAIL 46

5oz Nova Scotia broiled Lobster Tail with drawn Butter

PAN SEARED GOOSE FOIE GRAS 45

HOKKAIDO SCALLOPS 39

Four pieces, served with Strawberry & Mango Salsa

TRADITIONAL LUMP CRAB CAKE 39

Two pieces

JUMBO SHRIMP COCKTAIL 36

Five pieces

USDA PRIME BLACK ANGUS MEATBALLS 23

Four pieces

LOBSTER BISQUE 39

3oz Nova Scotia broiled Lobster Tail

HOMEMADE ROMA TOMATO SOUP 22

FOREST MUSHROOM SOUP 20



FRESH SEAFOODS

BAKED ATLANTIC COD FISH 108

Served with US Idaho mashed Potatoes, seasonal Vegetables and Mushroom Cream sauce

ATLANTIC LOBSTER DUO 108

Duo of broiled 5oz Lobster Tails with drawn Butter and Capsicum mayonnaise, served with US Idaho mashed Potatoes and seasonal Vegetables

ATLANTIC LOBSTER PASTA 92

5oz Atlantic Lobster Tail with Spaghetti tossed in Lobster-infused Pomodoro sauce

Available in Aglio Olio or Cream sauce upon request

GRILLED ÒRA KING SALMON 82

Baby Carrot purée, US Idaho mashed Potatoes, seasonal Vegetables and Ratatouille



OTHER RECOMMENDATIONS

US PRIME BLACK ANGUS STEAK

MS 6-7 Wagyu Striploin 250g* 172

Served with US Idaho Potato Wedges and seasonal Vegetables

Filet Mignon 240g* 123

Rib Eye 250g* 119

Tenderloin 240g* 99

Please allow **25 minutes** for well-done preparation; *Weight before cooking

Served with US Idaho mashed Potatoes and seasonal Vegetables Black pepper, Mushroom or Béarnaise sauce available upon request

TRUFFLE ROSEMARY CRUSTED LAMB 92

Served with US Idaho Potato Wedges, seasonal Vegetables, Baby Carrot purée, and choice of Black Pepper, Mushroom or Béarnaise sauce

Please allow **25 minutes** for well-done preparation

GOLDEN CRISPY HALF SPATCHCOCK CHICKEN 82

Seasoned with Sweet Thai Chilli sauce and served with US Idaho Potato Wedges and Mesclun Salad with Balsamic reduction

COSTA BRAVA BABY BACK PORK RIBS 78

Baby Back Pork Ribs cooked sous vide for 12 hours at 70°C served with homemade Smoked Barbecue sauce, US Idaho mashed Potatoes and seasonal Vegetables

All Fresh Seafoods and Other Recommended Entrées include The Famous Original Spinning Bowl Salad



ACCOMPANIMENTS

MUSHROOM SIZZLER 22

SAUTÉED GARLIC MUSHROOMS & ASPARAGUS DUO 22

SILVER SIDE TRIO 19

Creamed Corn, Buttered Peas and Creamed Spinach

TRUFFLE FRIES 19

SWEET POTATO FRIES 16

CREAMED CORN 14

CREAMED SPINACH 14

Seasoned with Spices, Bacon and Onion. *Contains Pork Bacon*

BUTTERED PEAS 13

US IDAHO MASHED POTATOES 13