

ROAST PRIME RIBS OF BEEF AUJUS

Prime Rib Includes
特級燒牛肉餐包括

The Famous Original Spinning Bowl Salad

ROMAINE AND ICEBERG LETTUCE, BABY SPINACH,
SHREDDED BEETS, EGGS, CROUTONS,
VINTAGE DRESSING

冰旋翡翠沙律

Mashed Potatoes

WHIPPED WITH MILK AND BUTTER

香滑薯蓉

Yorkshire Pudding

BAKED IN SMALL SKILLETS UNTIL PUFFY AND
GOLDEN BROWN

英式烘薄酥餅

Whipped Cream Horseradish

GRATED HORSE RADISH, SEASONED WHIPPED CREAM

忌廉辣根醬

California Cut

FOR LIGHTER APPETITES

加州薄切

\$490

English Cut

THREE THIN SLICES

英式三片切

\$550

Lawry Cut

OUR TRADITIONAL AND MOST POPULAR CUT

招牌美味切

\$680

Diamond Jim Brady Cut

AN EXTRA-THICK PORTION, RIB BONE IN

金百帝厚切

\$865

STARTER

Atlantic Lobster Tail

大西洋龍蝦尾

One Tail 單隻

\$185

Two Tails 一對

\$350

Fresh Crabmeat Au Gratin (1pc)

法式芝士焗蟹蓋

\$220

Jumbo Shrimp Cocktail (5pcs)

鮮大蝦咯嗲

\$160

Bone Marrow (1pc)

SERVED WITH CRISPY TOASTS

燒牛骨髓

\$120

SOUP

Cream of Mushroom

鮮雜菌湯

\$90

Lobster Bisque

龍蝦濃湯

\$160

Pumpkin Soup with Scallops

帶子南瓜濃湯

\$100

WINE

Lawry's Private Label

Glass

Carafe

Bottle

Chardonnay

\$109

\$329

\$399

Cabernet Sauvignon

Merlot

FRESH SEAFOOD

The below include the Famous Original Spinning Bowl Salad
以下均配冰旋翡翠沙律

French Black Cod

SERVED WITH OUR VEGETABLES OF THE DAY
YOUR SERVER WILL DESCRIBE TODAY'S PREPARATION

野生法國銀鱈魚

\$480

Fresh Salmon

SERVED WITH OUR VEGETABLES OF THE DAY.
YOUR SERVER WILL DESCRIBE TODAY'S PREPARATION

鮮三文魚

\$480

Atlantic Lobster Tails

A TRIO OF BROILED LOBSTER TAILS, SERVED WITH
DRAWN BUTTER AND FRESH VEGETABLES

大西洋龍蝦尾三隻

\$590

OTHER RECOMMENDATION

The below include The Famous Original Spinning Bowl Salad
以下均配冰旋翡翠沙律

Lawry's Ribeye Steak

12OZ BONELESS ROASTED PRIME RIB, SEARED TO
PERFECTION, SERVED WITH AU GRATIN POTATOES,
CRISP FRIED ONIONS AND CABERNET SAUCE

12安士燒無骨肉眼扒

\$720

French Roasted Chicken

FREE RANGE SPRING CHICKEN WITH
BLACK PEPPER AND JULIENNE VEGETABLES

法式燒春雞

\$465

Grilled Korean Style Short Ribs

MARINATED IN OUR SPECIAL SAUCE WITH
SESAME SEASONED SPINACH

烤韓式牛仔骨

\$488

Grilled Baby Rack of Lamb

TENDER AND JUICY,
GRILLED TO YOUR PREFERENCE

扒幼嫩羊架

\$498

DINNER ACCOMPANIMENTS

Lawry's Baked Idaho Potato

BUTTER, BACON, CHIVES AND SOUR CREAM

焗美國愛達荷馬鈴薯

\$90

Sizzling Skillet of Mushrooms

SHIITAKE, BUTTON AND OYSTER MUSHROOMS
SAUTÉED IN BUTTER, GARLIC AND FRESH HERBS

鐵板炒蘑菇

\$95

Fresh Asparagus

SERVED WITH HOLLANDAISE SAUCE

鮮灼蘆筍

\$95

Creamed Spinach

SEASONED WITH SPICES, BACON AND ONION

忌廉菠菜

\$60

Creamed Corn

忌廉粟米粒

\$60

Buttered Pea

牛油青豆

\$60

Garlic Rice

蒜蓉牛油飯

\$60