

ROAST PRIME RIBS OF BEEF AU JUS

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 HORSERADISH, 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

Atlantic Lobster Tail

大西洋龍蝦尾

One Tail 單隻

\$185

Two Tails 一對

\$350

Fresh Crabmeat Au Gratin (1pc)

法式芝士焗釀蟹蓋

\$220

Jumbo Shrimp Cocktail (5pcs)

鮮大蝦略嗲

\$160

Bone Marrow (1pc)

SERVED WITH CRISPY TOASTS

燒牛骨髓

\$120

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

FRESH SEAFOOD

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

French Black Cod

\$480

SERVED WITH OUR VEGETABLES OF THE DAY
YOUR SERVER WILL DESCRIBE TODAY'S PREPARATION
野生法國銀鱈魚

Fresh Salmon

\$480

SERVED WITH OUR VEGETABLES OF THE DAY.
YOUR SERVER WILL DESCRIBE TODAY'S PREPARATION
鮮三文魚

Atlantic Lobster Tails

\$590

A TRIO OF BROILED LOBSTER TAILS, SERVED WITH
DRAWN BUTTER AND FRESH VEGETABLES
大西洋龍蝦尾三隻

OTHER RECOMMENDATIONS

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

Lawry's Ribeye Steak

\$720

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

French Roasted Chicken

\$465

FREE RANGE SPRING CHICKEN WITH
BLACK PEPPER AND JULIENNE VEGETABLES
法式燒春雞

Grilled Korean Style Short Ribs

\$488

MARINATED IN OUR SPECIAL SAUCE WITH
SESAME SEASONED SPINACH
烤韓式牛仔骨

Grilled Baby Rack of Lamb

\$498

TENDER AND JUICY,
GRILLED TO YOUR PREFERENCE
扒幼嫩羊架

DINNER ACCOMPANIMENTS

Lawry's Baked Idaho Potato

\$90

BUTTER, BACON, CHIVES AND SOUR CREAM
焗美國愛達荷馬鈴薯

Sizzling Skillet of Mushrooms

\$95

SHIITAKE, BUTTON AND OYSTER MUSHROOMS
SAUTÉED IN BUTTER, GARLIC AND FRESH HERBS
鐵板炒蘑菇

Fresh Asparagus

\$95

SERVED WITH HOLLANDAISE SAUCE
鮮灼蘆筍

Creamed Spinach

\$60

SEASONED WITH SPICES, BACON AND ONION
忌廉菠菜

Creamed Corn

\$60

忌廉粟米粒

Buttered Pea

\$60

牛油青豆

Garlic Rice

\$60

蒜蓉牛油飯

Subject to 10% service charge. All prices are in HK\$. Menu items may contain eggs, nuts, dairy and gluten.
Please inform us in case of any food allergy, intolerance or special dietary requirement before placing your order.
另加一服務費。所有價錢以港幣計算。餐目可能含有蛋、果仁、奶類及麩質。如有食物過敏或特別膳食需求，請於點餐前通知。