

## 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 HORSE RADISH, SEASONED WHIPPED CREAM

忌廉辣根醬

### California Cut

FOR LIGHTER APPETITES

加州薄切

\$498

### English Cut

THREE THIN SLICES

英式三片切

\$560

### Lawry Cut

OUR TRADITIONAL AND MOST POPULAR CUT

招牌美味切

\$690

### Diamond Jim Brady Cut

AN EXTRA-THICK PORTION, RIB BONE IN

金百帝厚切

\$875

## STARTER

### Atlantic Lobster Tail

大西洋龍蝦尾

One Tail 單隻

\$185

Two Tails 一對

\$360

### 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

\$110

### Lobster Bisque

龍蝦濃湯

\$160

### French Onion Soup

法式洋葱湯

\$140

## FRESH SEAFOOD

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

### French Black Cod

\$490

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

### 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

### Pan-fried Whole Dover Sole Fillet

\$680

BEURRE BLANC AND FRESH VEGETABLES  
香煎原條龍躉魚柳

## 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

### Black Truffle Whole Roasted Chicken

\$658

FREE RANGE CHICKEN WITH  
BLACK TRUFFLE AND LYONNAISE POTATOES  
黑松露燒雞

### 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

\$110

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

### Sautéed Brussels Sprouts

\$95

SERVED WITH BACON  
炒椰菜苗

### French Fries

\$90

薯條

### 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。