



SEASONAL DINNER MENU

Amuse Bouche

餐前小點

APPETISER

Boston Lobster & Bone Marrow Salad

波士頓龍蝦牛骨髓沙律

OR

Lobster Bisque in Puff Pastry

酥皮龍蝦濃湯

ENTRÉE

Roasted Prime Rib of Beef Au Jus – California Cut

MASHED POTATOES, YORKSHIRE PUDDING

特級燒牛肉 – 加州薄切

UPGRADE TO LAWRY'S CUT 升級至招牌美味切 **+\$180**

ADD ATLANTIC LOBSTER TAIL 加配大西洋龍蝦尾 **+\$98**

ADD CREAMED CORN 加配忌廉粟米 **+\$60**

ADD CREAMED SPINACH 加配忌廉菠菜 **+\$60**

OR

Flamed Boston Lobster (Flamed tableside)

SHISHITO PEPPER, GREEN PEPPERCORN SAUCE

火燄波士頓龍蝦

OR

Pan-fried Chilean Sea Bass

SAUTÉED ARTICHOKE, CITRUS DRESSING

香煎智利海鱸魚

DESSERT

Coconut Custard with Pineapple

椰香奶凍 配 鮮菠蘿片

OR

Warm Chocolate Fantasy Cake

RICH AND DELICIOUS, SERVED WITH VANILLA ICE CREAM

暖朱古力蛋糕

Petit Four with Coffee or Tea

餐後小點 配 咖啡或茶

\$650 PER PERSON

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。