LAWRY'S THE PRIME RIB

# STEAK CONNOISSEUR RECOMMENDATION LUNCH MENU

## APPETISER

**Choose one**

Daily Soup
精選餐湯

Lobster Bisque
龍蝦濃湯
+$60

Foie Gras Terrine
served tableside
GREEN APPLE, WALNUT, FIGS SALAD
鵝肝凍批 配 青蘋果、合桃、無花果沙律

## MAIN COURSE

Farmhouse (**Monday**)
Normandy Style Pork Chop
APPLES, CRÈME FRAÎCHE, CALVADOS, APPLE CIDER
諾曼第式豬扒
$408

Oceanic (**Tuesday**)
Chorizo Crumb Chilean Sea Bass with Pan-seared Scallop
ZUCCHINI, CHERRY TOMATO SAUCE
西班牙辣肉腸碎焗香煎智利海鱸魚 配 煎帶子
$418

Steak & Fries (**Wednesday**)
Grilled French Charolais Grass Fed Tenderloin (150g)
FRENCH FRIES, BÉARNAISE SAUCE, HIMALAYAN PINK SALT
法國夏洛萊草飼牛柳
$650

Surf & Turf (**Thursday**)
Grilled Rhug Estate Grass Fed Rib Eye (150g) with Spanish Octopus
LYONNAISE POTATOES, MOREL CREAM SAUCE, HIMALAYAN PINK SALT
蘇格蘭阿伯丁草飼肉眼 拼 西班牙八爪魚
$680

Surf & Turf (**Friday**)
Grilled 30 Days Dry-Aged
Spanish Rubia Gallega Grass Fed Sirloin (150g)
with Baked Atlantic Lobster Tail
LYONNAISE POTATOES, MADEIRA SAUCE, HIMALAYAN PINK SALT
西班牙加利西亞紅牛草飼西冷 拼 焗大西洋龍蝦尾
$690

## DESSERT

Daily Dessert
精選甜品
+$30

Coffee or Tea
咖啡 或 茶

Subject to 10% service charge. All prices are in Hong Kong Dollars. 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。