



Tribute *to*  
Chef's Mastery

DEGUSTATION MENU FOR TWO

## Freshly Shucked Oyster

Buttery, Briny, Taste of the Ocean

**+\$100** / 2pcs



## Royal Cristal Caviar

Smooth Buttery, Long-lasting Aftertaste

**+\$268** / 10g | **+\$498** / 30g

## Amuse Bouche

餐前小點

STARTER

### Oceanic Trio

blue prawn tartare with caviar, scallop tartlet, crabmeat avocado roll

魚子醬藍蝦他他、帶子撻、蟹肉牛油果卷

SALAD

### The Famous Original Spinning Bowl Salad

冰旋翡翠沙律

SOUP

#### Fish Bouillon with French Blue Mussel

法國藍青口魚湯

or

#### Lobster Bisque

龍蝦濃湯

+\$88

### Lime Sorbet

青檸雪葩

ENTRÉE

### Roasted Prime Rib of Beef au jus – California Cut

mashed potatoes, yorkshire pudding

特級燒牛肉 – 加州薄切 配 薯蓉及英式烘薄酥餅

---

Upgrade to Lawry 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

### Pan-Fried Sea Bass with Crab Cake

香煎海鱸魚 配 蟹餅

DESSERT

### Original Basque Cheesecake

巴斯克芝士蛋糕

### Petit Four with Coffee or Tea

餐後小點 配 咖啡或茶

4 COURSES \$1,688 for Two

5 COURSES \$1,888 for Two

Subject to 10% service charge. All prices are in Hong Ko. For dine-in only. Menu items may contain eggs, nuts, dairy and gluten.

Please inform us in case of any food allergy, intolerance or special dietary requirements before placing your order.

加一服務費。所有價錢以港幣計算。只限堂食。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。



@lawryshk    lawrys.com.hk